

5 Course Luxurious Menu

Canapés

Kerelan Chicken Skewers with Coconut, Chilli & Coriander



Schezwan & Pink Peppercorn, Honey and Thyme Whipped Feta Cheese Croustades

Beetroot and Whiskey Cure Belhaven Smoked Salmon, with Cream Cheese, Chives and Yuzu Savoury Pancakes



Chef Renu B

Starters

Scallop Ceviche, with Kaffir Lime, Lemongrass and Yuzu Dressing, Blood Oranges and Herb Oil, Served with Sesame Crackers (alternative to fish available)



Main Course

Slow Braised Beef / Pork Cheeks with 24 hour Layered Potato, Asian Spiced Pork Croquette, Celeriac Puree, Charred Lettuce, Apples Mustard and Yuzu Compote with a Pork and Red Wine Reduction



Pre Dessert and Dessert

Cardamom & Pistachio Shrikand and Sable biscuits- a traditional north Indian dish made with yoghurt



Chef Renu B

Chocolate Tart, Raspberry Coulis, Creme Fraiche, Candied Yuzu and Raspberry Yuzu Tuiles



For more information, Contact Renu Ballantine
chefrenub@gmail.com. / www.chefrenub.com
Facebook / Instagram : @chefrenub
Tel: 07548 695749

6 Courses - Indulgent and Luxurious

Canapés

Scottish Cured Smoked Salmon Roses, Cream Cheese and Lemon Vol au Vents

Ricotta, Pistachio and Honey Cigars

Parmesan Gougeres, Pickled Red Onion, Herbs



Starter

Scallop ceviche, Cucumber, Pink Orange with a Lemongrass, Orange and Kaffir Lime Dressing



Main Course

Pan Roasted Five Spiced Duck Breast, Pan Choy, Pommes Anna with a Port and Blackberry Sauce



Pre Dessert

Cardamom Shrikand and Saffron Crackers



Dessert

Passion Fruit Pannacotta, Candied Yuzu, Raspberry Pearls and Stroopwafle



Petit Fours

Mademoiselle Macarons

5 Courses - Indulgent & Luxurious

Canapés

Smoked Salmon Roses, with Avocado, Pickled Red Onion
Saffron Arancini Balls

Mini Yorkshire Puds with Roast Beef and Croatian Truffle
Sauce

Starter

Scallop, Celeriac Puree, Shiitake, Enoki Mushrooms

Main Course

Schezwan and Pink Pepper Crusted Beef Tataki, ponzu
dressing, miso and caramel sauce and served with miso
grilled onion tart tatine, garlic butter bean mash and thai
basil steamed pak choi.

Or

Wild Venison Fillet, encrusted with Pink Peppercorn and
Juniper with a Port and Blackberry sauce, Pommes Anna
and seasonal greens.

Dessert

Pistachio Pannetone Tiramisu Trifle.

A layered dessert of soft panettone, pistachio butter,
pistachio liqueur and mascarpone cream, topped with
white chocolate chards and pistachios.

Petit Fours

Luxe Macarons



Chef Renu B



Chef Renu B



5 Course Wedding Breakfast Menu

Canapés

Watermelon, Vegan Feta and Mint Skewers, with Balsamic Glaze

Goats Cheese and Fig Croustades with orange thyme flowers



First Course

Chargrilled and Raw Courgette, Danterrini Tomato Salad with Saffron Arancini and a Chilled Tomato Soup with Sourdough Slices. (vegan)



Chef Renu B

Second Course

Smoked Salmon and Avocado Terrine with Cream Cheese, Asparagus, Lemon and pink peppercorn with Herbs and Flowers



Third Course

Chicken, Herb Onion and Potato Pithivier, with a mustard cream sauce and Chive Oil and Served with a Heritage Beetroot and Green Salad



Chef Renu B

4th Course - Dessert

Strawberry, Raspberry & Rose Eton Mess

Fresh Strawberries, Raspberry Meringue, Rose Syrup, Berried & Cream Mint and Boozy Cream



4 Course Scallop and Beef Menu

Canapés

Almond Cream, Honey and Pistachio Cigars
Five Spiced Duck, Cucumber, Plum Sauce, Endives
Pork Croquettes with Saffron Mayonnaise

Starters

Scallop Ceviche, with Kaffir Lime, Lemongrass and Yuzu Dressing, Blood Oranges and Herb Oil, Served with Crispy Rice Crackers (alternative for fish available)

Main Course

Schezwan and Pink Pepper Crusted Beef fillet :
dressing of ponzu, miso and caramel sauce and
served with miso grilled onion tart tatin, garlic
butter bean mash and thai basil steamed pak choi.

Dessert

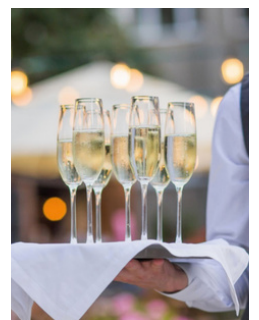
Pistachio Panettone Tiramisu Trifle. A layered dessert
of Panettone, Pistachio Butter, Pistachio Liqueur and
Mascarpone cream, topped with White Chocolate
Chards and Pistachios



Chef Renu B



Chef Renu B



4 Course Salmon and Beef Menu

Canapés

Five Spice Duck, Cucumber, Plum Sauce, Endive
Whipped Feta, Thyme, Pink Peppercorn, Honey filled
Croustades
Lamb Croquettes, Saffron Mayonnaise

Appetisers

Salmon and Asparagus Terrine, Spring Greens,
Lemon Dressing (courgette alternative to fish)

Main Course

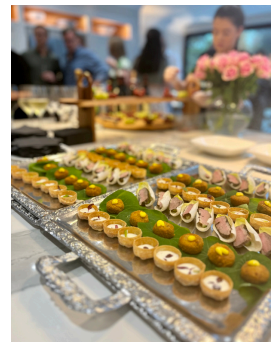
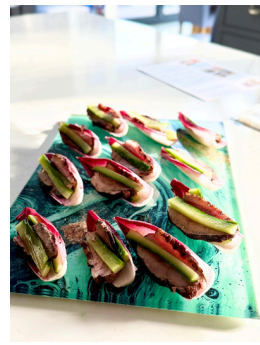
Beef Wellington with a redcurrant and pink peppercorn
jus

Beef fillet, wrapped with a Mushroom Duxelles and
Spinach filling cooked in Puff Pastry

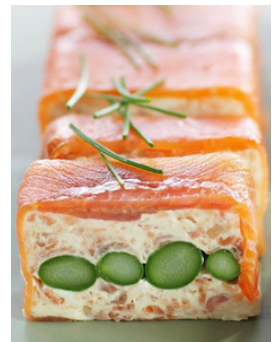
Served with Pommes Anna (layered buttery potatoes),
Rainbow Swiss Chard and Thyme and Honey Carrots

Dessert

Lemon Tart, Homemade Pink Peppercorn
Honeycomb, Raspberry Sorbet and Chantilly Cream



Chef Renu B



Chef Renu B



4 Course Middle Eastern Menu

Canapes

Filo Cigars with Ricotta Honey and Pistachio

Beef Carpaccio with Pink and Schezwan Peppercorn

Whipped Feta, Honey, Pink Peppercorn and Thyme Tarts



Starters

Heritage Beetroot, Honey & Thyme glazed goats cheese salad



Main Course

Honey, Pomegranate, Sumac and Hazelnut roasted Chicken Breast

Mejadra - Rice, onion, cumin and lentils

Leeks with Chive Salsa



For Afters

Chocolate Tart with Orange Creme Fraiche, Cointreau
Soaked Oranges, Chocolate Caramels and Rose



For more information, Contact Renu Ballantine
chefrenub@gmail.com. / www.chefrenub.com
Facebook / Instagram : @chefrenub
Tel: 07548 695749

4 Course Menu Persian Menu

Canapés

Black Pepper and Pineapple Prawns

Chick Pea and Potato Chaat Bombs

Starters

Parsnip and Onion Bhaji, Coriander Chutney,
Tamarind Chutney

Green Peppercorn Crusted Rare Beef Carpaccio
with green salad

Mains

Lamb or Chicken Biryani, Puff Pastry Lid with
Persian Jewels of Nuts, Coconut, Spices
Stuffed Aubergine Coconut
Daal
Cucumber Raita and Carrot Slaw

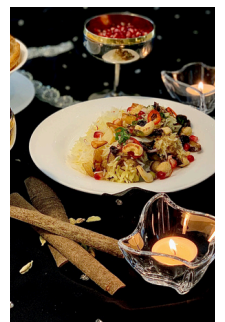
Paneer, Mint and Chilli Cheese Stuffed Pitta Bread

Dessert

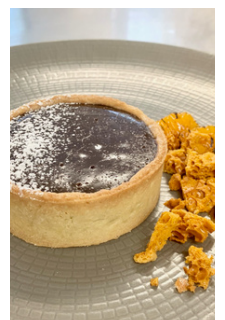
Chocolate Tart, Cointreau soaked oranges and
Creme Fraiche



Chef Renu B



Chef Renu B



Greek Fine Dining 3 Course Menu

Starter(Choose 1)

- 1) Pan seared scallop salad with cucumber ribbons, compressed green apple, dill oil, creme fraiche quenelle, crispy caper leaves and micro herbs
 - 2) Salmon and asparagus terrine, spring greens, herbs flowers, lemon dressing
 - 3) Pink peppercorn spiced duck, crispy onion, blood orange, mixed leaves, oregano dressing, cucumber ring
- Vegetarian option : Watermelon, whipped feta, pink peppercorn, sherry vinegar gastrique, micro herb salad

Mains(Choose 1)

- 1) Lamb Rump, Gigantes Bean & Artichoke, pink-roasted lamb rump, butter bean fricassee, braised baby artichokes (seasonal), charred spring onions, lamb jus scented with oregano, herbed croutons, and fresh marjoram leaves
 - 2) Marjoram, garlic and lemon roasted chicken supremes, 24 hour layered crispy potato, garlic greens, smoked aubergine puree, chicken jus
 - 3) 10-hour braised beef short rib, gigantes bean purée, tomato fondue, garlic greens, crispy beef tallow crumb, herb oil, red wine glaze
- Vegetarian option : Aubergine Mille-Feuille, Thin layers of roasted aubergine., tomato concassé, herb ricotta,, parmesan tuile, tomato reduction

Desserts(Choose 1)

- 1) Burnt Lemon set cream, raspberries, Lavendar shortbread, lemon verbena and candied lemons
- 2) Chocolate Tart, Creme Fraiche, Hazlenuts
- 3) Greek yogurt set cream, honey glaze, bee pollen, lemon confit, almond sponge, tuile