

Canapes

Exquisite canapés prepared with the finest ingredients are bitesize delights that can kick off your party or go so well with a drinks event

Saffron and Paprika Devilled Eggs

Lavosh, Aubergine Moutabal, Pomegranate

Cauliflower, Saffron Filo Samosa, Tamarind

Olive Topenade Palmiers

Tomato, Pesto, Mozzarella Cheese Biscuits

Arancini, Saffron Mayonnaise

Kerelan Chicken, Coconut and Coriander Skewers

Albondigas, Spanish meatballs and pimenton sauce

Spanish Croquettes (Chicken / Serrano ham / Pea)

Chicken, Lemongrass and Kaffir Lime Spring Rolls

Smoked Salmon, Buckwheat Blini Lemon Cream

Black Pepper Shrimp, Pineapple

Thai Salmon Fishcakes, Kaffir Lime Dressing

Duck, Cucumber, Spring Onion Endive and Plum Sauce

Pepper Crusted Beef, Rocket and Pesto Dressing

Assorted Sushi



Chef Renu B



Special Occasions

A selection of my favourite starters, mains and desserts using the finest ingredients, cooked fresh in your home.

Starters

British Wild Mushroom Risotto, Herb and Garlic Crumb. (veg gf)

Heritage Beetroot, Candied Pecan, Goats Cheese (veg gf)

Chargrilled Prawn Summer rolls, Pineapple Salsa (gf)

Crab and Cod Cakes Tomato, Salsa, Basil

Five Spiced Slow Cooked Pork Belly, Peanut Chilli Dressing (gf)

Butternut squash, lemongrass and coconut soup with Home Made Rosemary Focaccia (veg, vg)

Kale and Quinoa Salad, Orange Tahini Dressing (veg vg gf)

Beetroot Spelt Risotto, Horseradish, Goats Cheese (veg)

Potato Gnocchi, Seasonal Greens, Sage Butter (veg)

Kerelan Coconut and Coriander Chicken Skewers (gf)

Asian Spice Crusted Beef Carpaccio Salad (gf)

Chicken, Lemongrass and Kaffir Lime Spring Rolls

Pea and Potato Samosa / Cauliflower and Saffron Samosa (vg)

For more information, Contact Renu Ballantine
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Facebook / Instagram : [@chefrenub](https://www.instagram.com/chefrenub)

www.chefrenub.com



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Main Course

Raw Courgette, Cashew Hummus, Remoulade Sauce (veg vg gf)

Black Chick Pea Curry, Cumin Rice (veg vg gf)

Roasted Aylesbury Duck, Bramble Sauce, Pommes Anna, and Garlic Spinach (gf)

Roasted Corn Fed Chicken, Hazelnuts Cauliflower Puree (gf)

Breast of Guinea Fowl, Morel Mushroom Risotto, Lemon thyme

Chicken Biryani, Persian Jewels and Spices

Beef Wellington, Fondant Potato, Creamed Spinach

Roasted Cotswold Lamb Rump, White Bean Fricassee, Salsa Verde and Parmesan Tuille (gf)

Slow cooked Pork Cheeks, Pork Croquettes, Red Wine Reduction, Pommes Puree, Hispi Cabbage (gf)

Sea Bream, Fennel Puree, Hazelnut Dressing (gf)

Beef Massaman Curry, Banana Leaf wrapped Jasmin Rice (gf)

Vegetarian / Vegan options are available on select dishes

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Desserts

Chocolate Tart, Honeycomb, Burnt Oranges (vg)

Choux Buns, Creme Mousseline, Hazelnut Praline (vg)

Rhubarb and Custard Pana Cotta, Sable Biscuits (gf)

Elderflower and White Chocolate Posset, Sesame Tuille (vg)

Pear and Lemon Thyme Tart Tatin, Honey ice cream (vg)

Passion Fruit Bavaiois, Mango, Lime (gf)

Orange Marmalade Cake, Whiskey Soak, Creme Fraiche (vg)

Amaretti Trifle (gf)

Pistachio Shrikand, Cardamom Shortbread (vg, gf)

Rose and Pistachio Polenta Cake (gf)

Salted Caramel Treacle Tart (vg)

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