## Themed Menus

We have put together a selection of themed menus that enable you to truly bespoke your whole event be it a dinner party, business event or party. Our menus truly capture the taste of each theme. We are able to deliver food to match whatever your theme is so if it's not included below, please contact us to discuss your requirements.

## Moroccan Theme

Mezze platter to share, mix and match from the following choices:

- Falafel and tzatziki
- Houmous
- Halloumi pan-fried served with a lemon and caper dressing
- Marinated olives
- Sun-blushed tomatoes
- Cherry tomatoes
- Cucumber and warm pitta bread

The Main Event:

- Moroccan seasoned Lamb served on a bed of roasted Mediterranean vegetables
- Shish chicken kebab
- Baked chermoula salmon
- Sticky chicken with harissa and green couscous
- Vegetable tagine


## Accompaniments:

- Butternut squash roasted in honey and ginger
- Meshwiya salad: roasted tomatoes, peppers and onions
- Lemon couscous topped with pistachios
- Steamed fluffy rice

Happy Endings:

- Passion fruit, raspberries and thick cream filled roulade
- Baklava
- Figs marinated in cinnamon and madeira syrup

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## annas kitchen The perfect ingredient.

## Thai Theme

Delicious Starters:

- Chaing mai soup served in a shot glass
- Selection of Thai spring rolls and golden purses served with a sweet chilli and ginger dip
- Char-grilled marinated chicken satay served with a satay sauce
- Hot and sour tiger prawns
- Thai Fish cakes with a sweet chilli dip


## The Main Event:

- Thai green chicken curry served with steamed rice
- Phad Thai - chicken and prawns
- Vegetarian Phad Thai
- Chiang mai pork curry served with either sticky jasmine rice or noodles
- Steak with hot and sour sauce served with either sticky jasmine rice or noodles
- Massaman curry with beef served with either sticky jasmine rice or noodles
- Panang beef curry served with either sticky jasmine rice or noodles
- Sweet chilli glazed red snapper served on a bed of oriental vegetables with either sticky jasmine rice or noodles


## Happy Endings:

- Mango and lychee Ice-cream
- Selection of Jellies to include:
- Vodka, lime and tonic water
- White wine, passion fruit and orange
- Sparkling rose and summer berries


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## French Bistro Theme

## Delicious Starters:

- Double-baked goats cheese soufflé
- French onion soup topped with a gruyere cheese crouton
- Roasted pears with drizzled with balsamic filled with goats cheese, mint and pine-nuts
- Steamed mussels served with a garlic, white wine and cream jus
- Garlic and thyme baked camembert
- Chicken, thyme and brandy parfait
- Baked prawns with calvados

The Main Event:

- Roasted cod with butterbean and chorizo stew
- Roasted cod wrapped in Parma ham and served on a bed of sage and onion puy lentils
- Fillet steak served with béarnaise sauce
- Roasted duck breast with a black cherry and balsamic Jus
- Braised oxtail with stout and burgundy
- Poached halibut with creamy white wine and tarragon sauce
- Rib-eye steak served with a peppercorn sauce
- Toulouse and white bean cassoulet
- Boeuf bourguignon

Happy Endings:

- Pear and frangipane tart
- Tart au citron
- Raspberry crème brulee
- Profiteroles filled with passion fruit cream and warm chocolate sauce
- Warm apple tarte tatin served with homemade vanilla ice-cream
- Crepes Suzette with homemade vanilla ice-cream


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