



anna's kitchen

The perfect ingredient.

FORK BUFFET MENUS

If you are looking for something special but would still like to create a relaxed, informal atmosphere the fork buffets are ideal and are also an 'easy to eat' option when entertaining in limited space.

Each main course is served with a selection of 3 delicious salads using seasonal produce & home-grown herbs from Anna's garden, minted new potatoes plus continental breads & butter. The price also includes a desserts and tea and coffee.

Please choose your desserts from Anna's Kitchen dessert menu.

Guide price

£22.50 for one main course choice, new potatoes, salads + one dessert choice

£27.95 for two main course choices, new potatoes, salad + two dessert choices

£32.95 for three main course choices, new potatoes, salad + three dessert choices

VEGETARIAN

- Summer vegetable gruyere roulade
- Caramelised onion & goats cheese tart
- Roasted Mediterranean vegetable & pesto tart titan
- Roasted vegetable & brie strudel served with a sweet pepper & cherry tomato sauce
- Puy lentil, beetroot, pecan & goats' cheese bake
- Stuffed portobello mushrooms with melting haloumi
- Black pepper tofu, spring onions & bean sprouts
- Aubergine wraps filled with feta, mint, chilli topped with a sweet cherry tomato sauce
- Roasted butternut squash & goats cheese tart

anna@annaskitchen.info

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FISH

- Lightly poached salmon fillet served with watercress mayonnaise
- Roasted salmon with a quinoa & herb crust served with a tomato and olive salsa
- Teriyaki salmon kebabs
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- Chicken breast stuffed with brie, red pepper, pesto & wrapped in parma ham
- Chicken roasted with limes & served with a mango salsa
- Supreme of chicken in a lemon & ginger sauce
- Breast of chicken served with a crème fraîche & curry dressing
- Chicken kebabs marinated in Moroccan spices char---grilled served on a bed of roasted vegetables
- Coronation chicken with a contemporary twist
- Breaded parmesan & herb chicken fillets served with salsa verde
- Sweet chilli chicken, garlic, lemon & coriander
- Chicken Caesar salad
- Crispy duck & mango salad

MEAT

- Beef Stroganoff & lightly poached Rice
- Barbecue – style slow-roasted beef brisket
- Lamb fillet marinated in harissa rose garnished with toasted flat breads, yoghurt, coriander & pomegranate seeds
- Lamb koftas with mint & yoghurt dressing & beetroot houmous with za'atar & pitta
- Homemade pork, black pudding & apple sausage roll

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