



# anna's kitchen

The perfect ingredient.

## SALAD SELECTION MENU

Our salads are fresh, healthy and nutritious whilst at the same time being visually stunning and bursting with flavour. Our salads are an excellent addition to any barbeque, or picnic or as an accompaniment to some of our other menus. A large bowl of salad feeds 25 people and costs £45.00

- Peperonata  
(Sweet roasted peppers and garlic, excellent with good crusty breads and barbequed meats)
- Heritage & vine-ripened tomatoes, red onion, avocado, basil and roasted pine-nuts  
(Bursting with flavour and goodness)
- Roasted vegetable couscous salad with harissa style dressing  
(Perfect as part of an evening buffet or add goats' cheese to make a good vegetarian meal)
- Asian slaw  
(Fresh crisp and crunchy red cabbage with mango and cashew nuts dressed with a lemongrass and sesame dressing)
- Middle Eastern tabbouleh salad  
(A pretty dish full of fresh summery flavours)
- New Potatoes, tenderstem broccoli with watercress pesto  
(A summery combination, perfect as an addition to a buffet)
- Fragrant basmati rice, caramelised onions and cashew nut salad  
(Excellent served with grilled meats)



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- Mangetout sugar snap, French bean petite pois salad  
(crisp, refreshing salad)
- Roasted butternut squash with sweet chilli, honey, soy and ginger  
(Perfect for Autumn & Winter weddings)
- Camargue red rice & quinoa with orange & pistachios  
(A delicious fresh fruity citrus nutty salad)
- Chargrilled cauliflower with cherry tomatoes, dill & capers  
(char-grilled with a punchy dressing)
- Roasted red & golden beetroot salad  
(Perfect with soft cheeses & apples, pears & citrus fruits)