# annas kitchen The perfect ingredient. 

## BARBECUE MENUS

## MENU 1

Guests may choose whatever they like and eat as much as they like from the menu below plus 3 salads. A selection of condiments are included.

## FROM THE B-B-Q

- She Devil B-B-Q chicken kebabs
- Char-grilled vegetable \& pesto halloumi kebabs (V or VV)
- Jumbo sausages with fried onions
- Beef burger in a brioche roll topped with onions \& melted cheese
- 3 Bean spice burger with tomato salsa served in a brioche roll (VV)


## SALADS

- New potatoes tossed in pesto with wilted spinach \& shaved parmesan (V)
- Mediterranean Greek salad (V or VV)
- Roasted butternut squash with ginger, sweet chilli \& soy (VV)

PRICE GUIDE (minimum of 20 guests)
£21.95 +VAT per person
20-49 guests
£21.50 +VAT per person
50-89 guests
£20.95 +VAT per person
90 + guests

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## MENU 2

Look through our extensive menu below and decide on three delicious main course barbecue choices including a vegetarian/vegan option. Guests may choose whatever they like and eat as much as they like from your three choices.

Included are:

- 3 salads (please choose from salad menu)
- Baskets of Continental breads \& butter
- A selection of condiments


## CHICKEN

- She Devil B-B-Q sauce coated chicken
- Piri Piri chicken
- Butterfly chicken with a lime \& paprika rub
- Jerk chicken with a pineapple salsa
- Sweet chilli ginger \& garlic barbecue chicken skewers
- Cajun chicken- spicy chicken New Orleans style
- Marinated chicken in lemon \& Mediterranean herbs \& garlic
- Tandoori chicken breast with fresh coriander, minted yoghurt raita


## BEEF, STEAK \& GOURMET BURGERS

- Cheese \& bacon burger - Monterey jack, bacon \& B-B-Q sauce
- Beef burger char-grilled \& topped with stilton \& parsley
- Rib eye steak - Prime rib eye steak
- Sirloin steak
- Texas slow smoked BBQ beef brisket
- Beef \& pork jumbo sausages


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## LAMB

- Lamb marinated in Moroccan spices barbequed \& served with a harissa rose mayo
- Barbecued lamb cutlets with coriander \& honey
- Lamb \& mint burgers topped with houmous \& coriander


## BARBECUED FISH \& SEAFOOD

- Seabass \& Thai spices wrapped in a banana leaf \& barbequed
- Tiger prawns \& chorizo kebab with a garlic \& herb dressing
- Wild salmon parcels cooked with lemon \& dill


## VEGETARIAN \& VEGAN

- Pesto Mediterranean vegetables \& halloumi skewers
- Portobello mushroom \& halloumi cheese drizzled with a sun-blushed tomato tapenade
- Mediterranean Skewers - sun blush tomatoes, red \& green peppers, courgettes, aubergine, red onion with fresh oregano \& thyme
- B-B-Q halloumi drizzled with a lemon \& caper dressing
- Hot Greek! - Spicy barbecued oregano marinated red peppers \& aubergine topped with creamy feta in warm pitta bread.


## SALADS

- Fragrant basmati rice with caramelised onion \& roasted cashew nuts
- Char-grilled broccoli with a satay dressing
- Heritage vine ripened tomatoes, avocado with a basil vinaigrette dressing

Price Guide - minimum of 20 guests
£25.00 +VAT per person
$£ 24.50$ +VAT per person
£24.00 +VAT per person

20-49 guests
50-89 guests
90 + guests

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## SOMETHING SWEET!

If you want to offer your guests a sweet treat, then why not choose a selection from our dessert menu attached.

## OPTIONAL STAFF \& HIRE

Our wonderful waiting staff will serve reception drinks on arrival \& throughout the party, serve the meal, tidy up, wash-up and clear away.

- Private chef for the event $£ 120.00$
- Waiting staff $£ 16.00$ each per hour

We can also hire cutlery, crockery, glassware \& linen.

