



anna's kitchen

The perfect ingredient.

WEDDING BREAKFAST PACKAGES

Your wedding breakfast is your first meal together as husband and wife. It's a meal celebrating your marriage and one you get to share with your family and friends.

Please see some of our sample menus below. There is a selection of traditional classic dishes which are a hit every time and contemporary dishes which have been specifically chosen to give a wow factor in both look & taste. All dishes have been picked to leave your guests talking about how good your wedding breakfast was.

We will sit down and discuss your requirements in detail and once you've decided on your menu, we will arrange a free tasting session with you.

Your wedding breakfast includes the following items as standard:

- A selection of breads & butter
- All main courses are served with a selection of vegetables to best accompany your chosen dish
- Coffee, tea and after dinner chocolates

Guide Price:

100 guests	£44.00 + VAT per person
70 – 99 guests	£46.00 + VAT per person
50 – 69 guests	£48.00 + VAT per person

The Beginning

- Pan roasted asparagus with wild garlic, white bean houmous, spring onion & hazelnut pesto
- Buffalo mozzarella with garden peas, broad beans, mint, lemon & oil
- Caramelised red onion & goats cheese tart
- Vine ripened tomatoes, feta roasted red pepper, olives & basil bruschetta
- Wild mushrooms & roasted garlic in a creamy white wine sauce served on toasted brioche
- Breaded camembert served with a homemade fruit chutney
- Beetroot, coriander seed & orange cured salmon with apple & celeriac salad
- Chicken, brandy & thyme parfait served with chutney & rustic bread
- Parma ham, cantaloupe, torn goats cheese & rocket with a balsamic dressing
- Tiger prawns pan-fried in ginger, lime & soy

anna@annaskitchen.info

0 1 9 2 3 3 5 2 7 4 5

0 7 8 1 3 5 9 0 5 4 9

www.annaskitchen.info

VAT reg no is 264 3758 80



anna: kitchen

The perfect ingredient.

The Main Event

- Baked hake with summer vegetables & dill oil
- Pork belly with a mushroom & shallot red wine gravy with apple puree & sprouting broccoli
- Harissa lamb, roast potato salad with a mint & date sauce*
- Pan-fried chicken supreme served with a delicately flavoured tarragon, vermouth & white wine sauce
- Honey & rosemary scented lamb shank served with a rich red wine gravy*
- Roast salmon with lemon and chive sauce
- Roasted Mediterranean, brie & pesto wrapped in filo pastry served with a sweet tomato sauce
- Seabass served with a lightly scented orange & lemon & fennel chips
- Slow cook beef in a rich red wine & mushroom gravy with a giant yorkie
- Chicken & forest mushrooms flambeed in brandy in a rich red wine sauce
- Root vegetable tagine served with lemon scented rice & pomegranates
- Field mushrooms fricassee in a puff pastry case

Happy Endings

- New York cheesecake garnished with raspberries
- Sea salted caramel tart with smooth milk chocolate & gold leaf
- Sponge flan topped with strawberries & thick cream
- Fruit salad with Greek yoghurt
- Pavlova piled high with seasonal fruit & thick cream

Happy Endings also come with a selection of herbal teas, filter coffee & petite fours.

anna@annaskitchen.info

0 1 9 2 3 3 5 2 7 4 5

0 7 8 1 3 5 9 0 5 4 9

www.annaskitchen.info

VAT reg no is 264 3758 80