



anna's kitchen

The perfect ingredient.

BRUNCH MENUS

Is it breakfast or is it lunch?

It's both of those & so much more & that's why at Anna's Kitchen we love brunch so much.

A free day ahead which means you can have a relaxing, lingering meal and it probably still takes less time than if you were having breakfast & lunch separately.

The variety & choice a brunch presents, where else is it perfectly acceptable to mix sweet & savoury – bacon & maple syrup? French toast & smoked salmon? All washed down with a Bloody Mary or a chilled glass of champagne.

Below we have a delicious selection of Brunch menus to choose from or feel free to mix & match or build your own brunch menu from some of our suggestions listed below.

Many of our dishes can be made gluten free & vegan so please mention when ordering.

MENU 1

- Super healthy crunchy granola with gogi berries served with Greek yoghurt & maple syrup
- Buttermilk pancakes topped with scrambled eggs & smoked salmon
- Sautéed field mushrooms
- Roasted tomatoes with olive oil & basil
- Fresh fruit platter

£14.95 +VAT per person

MENU 2

- Buttermilk pancakes topped with crisp cured back bacon, avocado & maple syrup
- Creamy Field Mushrooms served on a toasted sour dough bread
- Banana, choc chip & walnut loaf
- Fresh fruit platter

£16.50 +VAT per person

anna@annaskitchen.info

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MENU 3

- Smoked salmon, with smashed avocado, lime & chilli toasted multi grain
- Fluffy ricotta breakfast pancakes with honeycomb butter, maple syrup & banana
- Baked spicy Mexican eggs in a tortilla cup & optional sausage on the side
- Blueberry & yoghurt loaf with a serving of Greek yoghurt on the side
- Fresh fruit platter

£17.95 +VAT per person

BEVERAGES

- Selection of freshly squeezed fruit juices & smoothies

£2.20 +VAT per person

SOME MORE IDEAS IF YOU WOULD LIKE TO BUILD YOUR OWN BRUNCH MENU

- Super healthy crunchy granola with gogi berries served with Greek yoghurt & maple syrup
- Yoghurt, blueberry compote & edelweiss served in individual shot glasses
- Fluffy beetroot pancakes with feta, caramelised walnuts & drizzled with maple syrup
- Mixed bakery basket to include croissants & pastries with butter & a selection of preserves
- Bagels topped with smoked salmon platter & cream cheese
- Creamy field mushrooms served on a toasted multi grain
- Eggs benedict served on an English muffin topped with smoked salmon & hollandaise
- Fluffy ricotta breakfast pancakes with honeycomb butter & maple syrup & banana
- Baked spicy Mexican eggs in a tortilla cup
- Buttermilk pancakes topped with crispy bacon & maple syrup
- Fennel sausage frittata
- Smoked haddock & spinach baked eggs
- Parma ham, figs, soft goats cheese & rocket salad with a pomegranate dressing
- Watermelon, feta & mint salad
- Pear & dolcelatta & pecan Salad
- Selection of savoury muffins & scones

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SOMETHING SWEET

- Crisp filo honey & thyme parcels with honeyed yoghurt
- Espresso syrup cakes
- Blueberry & pecan muffins
- Granola & chocolate energy bars
- Banana, choc chip & nut loaf

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