



# 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
- Selections of herbal teas & coffee

£18.95 + 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
- Selection of herbal teas & coffee

£18.95 + VAT per person

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[anna@annaskitchen.info](mailto:anna@annaskitchen.info)

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[www.annaskitchen.info](http://www.annaskitchen.info)

VAT reg no is 264 3758 80



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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
- Selection of herbal teas & coffee

£19.95 + VAT per person

## BEVERAGES

- Selection of freshly squeezed fruit juices & smoothies

£3.50 + 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 & ederflower served in individual shot glasses
- Fluffy beetroot pancakes with feta, carmelised 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
- Smoked haddock & spinach baked eggs
- Selection of savoury muffins & scones & butter
- Smashed avocado

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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

## **Extras**

Waiting & Bar Staff £17.00 per hour

We can also hire crockery, cutlery and glassware.

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