



anna's kitchen

The perfect ingredient.

Choose your own Canapés to suit your Event & Budget

3 different canapés	£6.50 + VAT per person	(min. 5 items per person)
5 different canapés	£10.50 + VAT per person	(min. 7 items per person)
6 different canapés	£14.95 + VAT per person	(min. 9 items per person)
8 different canapés	£18.95 + VAT per person	(min. 12 items per person)
Additional canapés £2.20 + VAT each		

Perfect for a wedding reception
Social Gathering
A Bigger Social Gathering!
After Work Drinks Party
Rather than having a Main Meal

MEAT & POULTRY

HOT CANAPES

- Mini roast beef Yorkshire pudding, horseradish cream (GF)
- Duck bon bon, hoi sin dipping jus (GF) (DF)
- Mini Cornish pasties with smokey tomato chutney (DF)
- Slow cooked braised pork belly coated with a sticky BBQ glaze (GF) (DF)
- Mini cheese burger with salsa relish in a brioche slider
- Southern fried chicken goujons with a garlic & herb dip (GF)
- Chorizo sausage rolls served with chutney

HOT OR COLD

HOT OR COLD

COLD CANAPES

- Ham hock terrine & homemade piccalilli (GF) (DF)
- Confit chicken & caesar (GF) (DF)
- Tandoori chicken skewers, coriander yoghurt (GF)

FISH

HOT CANAPES

- Mini fish taco, salsa, pickled shallot
- Thai fish cakes with a sweet chilli dip (GF) (DF)

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's kitchen

The perfect ingredient.

COLD CANAPES

- Crayfish, toasted brioche & hollandaise
- Eggs royale
- Tuna, lime, sesame & ginger (GF) (DF)
- Smoked salmon & cream cheese roulade (GF)

VEGETARIAN

HOT CANAPES

- Chefs special arancini (GF)
- Bang bang cauliflower (GF) (VEGAN)
- Panko breaded mozzarella sticks with spicy dipping sauce
- Oriental vegetable spring roll with a sweet chilli dip (VEGAN)
- Filo baked fresh figs with peppered goats' cheese HOT OR COLD
- Onion bhaji with mint & yoghurt dip (GF) (VEGAN) HOT OR COLD
- Vegetable samosa with coriander & yoghurt dip (VEGAN) HOT OR COLD
- Wild mushroom tart, tarragon cream HOT OR COLD

COLD CANAPES

- Goats cheese & roasted beetroot vol au vent
- Boursin & tomato, red pepper bruschetta (VEGAN)
- Spinach roulade with cream cheese & red pepper (GF)

Extras

Private Chef £120 (up to 4 hours), £150 (over 4 hours)

Waiting & Bar Staff £17.00 per hour

We can also hire glassware and bar equipment

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