



anna's kitchen

The perfect ingredient.

DINNER PARTY MENU

There's nothing better than having friends over for a dinner party – except the pressure that comes with cooking, hosting and clearing up. We can take care of all of this for you so you can eat well and enjoy the company of your guests.

2 course lunch / dinner, coffee, dinner & petite fours £45.00 +VAT per person

3 course lunch / dinner, coffee, dinner & petite fours £55.00 +VAT per person

THE BEGINNING:

- Beef carpaccio with creamy gorgonzola & caramelized walnuts
- Pan roasted asparagus with wild garlic, white bean houmous, spring onion & hazelnut pesto
- Steam duck wontons in chilli broth
- Buffalo mozzarella with garden peas, broad beans, mint, lemon & oil
- Beetroot, coriander seed & orange cured-salmon with apple & celeriac salad
- Pan-fried scallops with soy, lime & honey

THE MAIN EVENT:

All of the main courses are served with a selection of vegetables that are chosen as the perfect accompaniment to your chosen dishes

- Braised beef cheek with anchovy, pickled walnut and mash
- Fillet steak & bearnaise sauce, triple fried chips, beer battered onion rings
- Blade of beef truffle creamed potatoes, king oyster mushroom
- Venison saddle elderberry huntsman sauce, pear & parsnip puree
- Pork belly, candied baby apples & pork scratchings
- Pork belly with a mushroom & shallot red wine gravy with apple puree & sprouting broccoli
- Duck breast with celeriac choucroute, bulger wheat & cherries
- Char- grilled marinated lamb cutlets with courgettes, peas, kohlrabi & fennel
- Harissa lamb, roast potato salad with a mint & date sauce
- Buttered seabass with herb risotto, roasted cherry tomatoes & pesto
- Roasted cod with buttered leeks & langoustine bisque sauce



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- Buttered steamed lemon sole with English garden pesto, asparagus & pea salad
- Baked hake with summer vegetables & dill oil
- Roast Cauliflower, tempura florets, coriander, pomegranate, crispy kale & saffron
- Sauteed potato gnocchi, mushrooms, sunblush tomatoes & avocado mousse
- Black pepper tofu, spring onions served with wild rice
- Braised mushroom with spelt, baby gem, tofu dressing & pumpkin seed pesto
- Mapo tofu – a classic Sichuan dish that will convert anyone apprehensive of tofu!

HAPPY ENDINGS:

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

- Blueberry tea, Greek yoghurt panna cotta & thyme macerated blueberries & raspberries
- Sea salted caramel tart with smooth milk chocolate
- Glazed lemon scented tart
- Raspberry souffle
- Vodka macerated strawberries Eaton Mess
- Rhubarb crumble with homemade vanilla ice-cream

Optional Staff & Hire

Private Chef for the event	£120.00 (up to 4 hours), £150 (over 4 hours)
Waiting Staff	£17.00 per hour

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

We also hire cutlery, crockery, glassware and linen.