



# anna's kitchen

The perfect ingredient.

## BARBECUE MENUS

### MENU 1

Guests may choose whatever they like and eat as much as they like from the menu below plus 3 salads. A selection of condiments are included.

#### FROM THE B-B-Q

- She Devil B-B-Q chicken kebabs
- Char-grilled vegetable & pesto halloumi kebabs (V or VEGAN)
- Jumbo sausages with fried onions
- Beef burger in a brioche roll topped with onions & melted cheese
- 3 Bean spice burger with tomato salsa served in a brioche roll (V or VEGAN)

#### SALADS

- New potatoes tossed in pesto with wilted spinach & shaved parmesan (V)
- Mediterranean Greek salad (V or VEGAN)
- Roasted butternut squash with ginger, sweet chilli & soy (VEGAN)

#### PRICE GUIDE (minimum of 20 guests)

£24.95 +VAT per person



# anna's kitchen

The perfect ingredient.

## MENU 2

Look through our extensive menu below and decide on **two** delicious main courses from our poultry / meat / seafood options plus **one** vegetarian/vegan option. Guests may choose whatever they like and eat as much as they like from your three choices.

Included are:

- Baskets of Continental breads & butter
- A selection of condiments

## CHICKEN

- Butterfly chicken with a lime & paprika rub & Mexican salsa
- Sweet and tangy tamarind drumsticks & buffalo wings, marinated and charred over coal
- Sweet chilli ginger & garlic barbecue chicken skewers
- Cajun chicken- spicy chicken New Orleans style
- Marinated chicken in lemon & Mediterranean herbs & garlic
- Spicy Tandoori chicken skewers, served with a cooling mint and yoghurt sauce

## MEATS

- Cheese & bacon burger - Monterey jack, bacon & B-B-Q sauce
- Beef burger char-grilled & topped with stilton & parsley
- Steak finished over hot coals and dressed with a vibrant hot chimichurri vinaigrette
- Char-grilled steak with a Mexican seasoned rub with pico de gallo
- Texas slow smoked Coca Cola BBQ beef brisket



# anna's kitchen

The perfect ingredient.

- Lamb marinated in Moroccan spices barbequed & served with a harissa rose mayo
- Pomegranate glazed lamb kofte skewer, serve on a flatbread, brightened with pomegranate salsa
- Korean style pork skewers with a sweet & spicy glaze

## BARBECUED FISH & SEAFOOD

- Seabass & Thai spices wrapped in a banana leaf & barbequed
- Tiger prawns & chorizo kebab with a garlic & herb dressing
- Wild salmon parcels cooked with lemon & dill

## VEGETARIAN & VEGAN

- Pesto Mediterranean vegetables & halloumi skewers
- Portobello mushroom & halloumi cheese drizzled with a sun-blushed tomato tapenade
- Mediterranean Skewers - sun blush tomatoes, red & green peppers, courgettes, aubergine, red onion with fresh oregano & thyme
- B-B-Q halloumi drizzled with a lemon & caper dressing
- Hot Greek! – Spicy barbecued oregano marinated red peppers & aubergine topped with creamy feta in warm pitta bread.

## SALADS

- Buckwheat & rice salad with fresh mixed herbs and dried cherries & hazelnuts
- Charred carrots, lemon and roasted tomato & barley salad
- Cauliflower salad with amba and tahini

Price Guide – minimum of 20 guests

£32.95 +VAT per person



# anna's kitchen

The perfect ingredient.

## **SOMETHING SWEET!**

If you want to offer your guests a sweet treat, then why not choose a selection from our dessert menu attached.

## **OPTIONAL STAFF & HIRE**

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

- Private chef for the event £130.00 (up to 4 hours) £150.00 (over 4 hours)
- Waiting staff £20.00 each per hour

We can also hire cutlery, crockery, glassware & linen.