



anna's kitchen

The perfect ingredient.

CANAPÉS MENU

3 different canapés	£7.50 + VAT per person	(min. 5 items per person)
5 different canapés	£12.50 + 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 beef yorkies, horseradish cream, baby watercress
- Sticky pork belly & crackling shard
- Lamb Kofta minted yogurt, pomegranate pearls
- Chorizo & manchego croquette smoked paprika mayo
- Glazed chicken yakitori toasted sesame, soy caramel
- Wholegrain mustard & honey glazed sausages

COLD CANAPES

- Confit duck, toasted brioche, cherry puree, micro basil
- Smoked chicken caesar cups, parmesan, baby gem
- Melon, parma ham, dolcelatte mousse
- Potted ham hock, Anna's Kitchen house piccalilli
- Tandoori chicken served with a mint & yoghurt dip

FISH

HOT CANAPES

- Fish goujons & homemade tartare sauce
- Tempura King Prawn, sriracha mayo
- Thai Fish cakes, sweet chilli dipping sauce
- Teriyaki Salmon skewers, toasted sesame seeds
- Hot Smoked Salmon Tart, creamed leeks 'caviar'

anna@annaskitchen.info

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COLD CANAPES

- Seared tuna in an Asian marinade & toasted sesame seeds
- Smoked salmon blini, dill cream cheese
- Crayfish cocktail, brioche toast, bloody Mary sauce
- Peppered smoked mackerel pate, pickled cucumber, horseradish crisp
- Seabass ceviche, beetroot tortilla, smashed avocado

VEGETARIAN

HOT CANAPES

- Wild mushroom arancini, basil pesto, (vegan)
- Spinach & feta filo parcels
- Oriental vegetable spring rolls with a sweet chilli dip (vegan)
- Harissa cauliflower & coriander fritters

COLD CANAPES

- Beetroot Tartar Blini, whipped goats curd, walnut crumb
- Mediterranean vegetables, Moroccan spiced hummus crostini (vegan)
- Caramelised Onion & Stilton Tartlet
- Heirloom tomato, Boursin & basil bruschetta
- Black olive polenta, avocado mousse, roasted cherry tomato (vegan) GF
- Herb scones, red pepper marmalade, marinated artichokes (vegan) GF

Extras

Private Chef £130 (up to 4 hours), £150 (over 4

hours) Waiting & Bar Staff £20.00 per hour

We can also hire glassware and bar equipment

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