



# anna's kitchen

The perfect ingredient.

## WEDDING BREAKFAST PACKAGES

Your wedding breakfast is your first meal together as husband and wife. It's a meal celebrating your marriage and one you get to share with your family and friends.

Please see some of our sample menus below. There is a selection of traditional classic dishes which are a hit every time and contemporary dishes which have been specifically chosen to give a wow factor in both look & taste. All dishes have been picked to leave your guests talking about how good your wedding breakfast was.

We will sit down and discuss your requirements in detail and once you've decided on your menu, we will arrange a free tasting session with you.

Your wedding breakfast includes the following items as standard:

- A selection of breads & butter
- All main courses are served with a selection of vegetables to best accompany your chosen dish
- Unlimited teas & coffee served throughout the day and evening
- White china crockery and cutlery
- Glassware for the reception drinks and throughout the wedding breakfast
- Experienced and professional waiters & waitresses to look after you throughout your event

We have two wedding packages to choose from the **CHERISH** & the **ROMANCE**.

You can choose a 2 or 3-course wedding breakfast or you could choose our **whole day wedding package** which consists of the following:

- A selection of 4 canapes
- Wedding Breakfast – a choice of 3 starters, 3 main courses & 3 desserts
- Evening food – a sumptuous Grazing Table

## THE CHERISH PACKAGE

### The Beginning

- Pressed ham hock, piccalilli, apple & parsnip (GF)
- Breaded brie, spiced tomato chutney, garnished with rocket & balsamic (GF)
- Chicken liver parfait, red onion jam, melba toast (GF AVAILABLE)
- Arancini & gremolata (GF) (V)
- Classic prawn cocktail (GF) (DF)
- Bruschetta topped with tomato, red pepper & basil salsa with Greek feta (GF)
- Smoked mackerel, cream cheese & chive pate served with toasted pumpernickel rye (GF)

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## The Main Event

- Roast belly of pork, celeriac & parsnip mash, black pudding & potato hash topped with caramelized apple (GF)
- Lightly spiced chicken breast, mild coconut creole sauce, custard marrow & wild basmati rice (GF) (DF)
- Roast chicken with lemon & thyme, sage & onion stuffing with honey roast parsnips, carrot, broccoli, roast potatoes, Yorkshire pudding with a rich wine gravy (DF)
- Grilled seabass with a lemon & dill butter, on a bed of courgetti ribbons, baby carrots, new potatoes (GF)
- Seared salmon, mango salsa, grilled asparagus & new potatoes (GF)
- Sauteed potato gnocchi, chestnut mushrooms, roasted butternut squash, baby spinach & basil (GF)
- Root vegetable tagine served with a lemon & coriander wild basmati rice, pomegranate & Moroccan salsa

## Sweet Delights

- New York cheesecake with summer berries
- Caramel & chocolate salted tart
- Sticky toffee pudding, toffee sauce & ice-cream
- Fruit pavlova, sweet cream & passion fruit sauce (GF)
- Peach, raspberry and ginger crumble served with thick cream
- Tropical fresh fruit salad & thick vanilla cream

## Cherrish guide price.

### Whole day package includes canapés, 3 course wedding breakfast and evening food

	Whole day package	3 Course Meal	2 Course Meal
100+ guests	£89.95+ VAT per guest	£69.00 + VAT per guest	£62.00 + VAT per guest
70-99 guests	£92.00 + VAT per guest	£71.00 + VAT per guest	£64.00 + VAT per guest
50-69 guests	£94.00 + VAT per guest	£73.00 + VAT per guest	£66.00 + VAT per guest

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## THE ROMANCE

### The Beginning

- Pan roasted asparagus with wild garlic, white bean houmous, spring onion & pesto (VEGAN) (GF)
- Parma ham, cantaloupe, goats cheese mousse & rocket with an orange dressing (GF)
- Smoked salmon, asparagus, celeriac & apple remoulade (GF)
- Confit smoked chicken terrine, chive aioli and melba toast (DF) (GF available)
- Tiger prawns, Asian salad, crisp noodles, sesame & ginger (GF) (DF)
- Pickled baby beetroot, caramelised pecans, basil oil, crumbles feta (V) (VEGAN AVAILABLE)
- Avocado and heirloom tomato gateaux, chive oil (GF) (VEGAN)

All starters are served with a selection of breads & butter

### The Main Event

- Braised blade of beef, truffle creamed potatoes, king oyster mushroom, Dutch carrots, rich buttered jus (GF)
- Slow cooked fillet of lamb, braised shoulder bon bon, roasted root vegetable & new potatoes, (GF)
- Ballentine of chicken stuffed with grilled peppers, basil & mozzarella served with roasted root vegetables & new potatoes
- Roasted cod with crispy pancetta and a sauce vierge, seasonal market vegetables and new potatoes
- Pan-fried seabass, Bombay potatoes, spinach, roasted cherry tomatoes with a red pepper chutney
- Asparagus, petite pois, broad bean & parmesan risotto
- Roast Cauliflower, tempura florets, coriander, pomegranate, crispy kale & saffron (GF) (VEGAN)

All main courses are served with a selection of seasonal vegetables & potatoes

### Sweet Delights

- Banoffee pie
- Lemon posset, raspberry gel, candied zest & a light shortbread biscuit
- Dark chocolate & black cherry opera
- Chocolate brownie, white chocolate ganache with pickled raspberries
- Sparkling rose jelly and red berries
- Warm pear & almond tart, cumin caramel & mascarpone cream

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**Romance guide price.**

**Whole day package includes canapés, 3 course wedding breakfast, evening food:**

	Whole day package	3 Course Meal	2 Course Meal
100+ guests	£95.00 + VAT per guest	£75.00 + VAT per guest	£67.00 + VAT per guest
70-99 guests	£97.00 + VAT per guest	£77.00 + VAT per guest	£69.00 + VAT per guest
50-69 guests	£99.00 + VAT per guest	£79.00 + VAT per guest	£71.00 + VAT per guest

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