



# 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:

- Roasted Chicken & Charred Leek Terrine – ruby port jelly, spiced fruit chutney, toasted brioche
- Hot Smoked Salmon Rilletes - Pickled cucumber, caper berries, dill creme fraiche, toasted sourdough
- Heritage Beetroot Carpaccio - Goat's curd, toasted walnut bread, chive oil (V)
- Wild Mushroom & Truffle Tart - Shallot puree, puff pastry, pickled shimeji (V)
- Heirloom Tomato Galette - basil oil, black olive crumb, parmesan shards (V)
- Maple Glazed Fig, Blue Cheese & Smoked Duck - toasted hazelnuts, chicory leaves
- Pressed Ham Hock Terrine – Granny Smith apple & celeriac remoulade, toasted sourdough
- Prawn Cocktail - Baby gem, Marie rose, cherry tomato, paprika crisp
- Baked Goat's Cheese - beetroot relish, hazelnut crumb, baby leaf salad (V)

## THE MAIN EVENT:

- Slow Cooked Blade of Beef - celeriac, red wine jus, crispy shallots
- Guinea Fowl Supreme – pancetta crisp, sautéed greens, Pedro Ximénez Sauce
- Pan-Fried salmon – crispy kale, smoked mussel & prawn cream sauce
- Wild Mushroom & Chestnut Wellington - roasted squash puree, sprout tops, Madeira jus (V)
- Braised Lamb Rump - roasted carrots & parsnips, rosemary jus



# anna's kitchen

The perfect ingredient.

- Roast Cauliflower Steak - spiced lentils, tahini dressing, wilted spinach, pomegranate (Vegan, GF)
- Confit Duck Leg – smoked pancetta, white bean & chorizo cassoulet
- Pan-Fried Sea Bass – tender stem broccoli prosecco cream sauce
- Roast Pork Belly- Crackling, char-grilled shallots, braised baby gem, wholegrain mustard & cider Sauce
- Stuffed Aubergine - Spiced grains, red pepper coulis, crispy kale, coriander oil (Vegan)

All main course dishes come with our signature Pomme Anna potatoes and seasonal Vegetables

## HAPPY ENDINGS:

- Sticky Toffee Pudding - butterscotch sauce, clotted cream
- Chocolate & Salted Caramel Tart - hazelnut praline, Channel Island cream
- Spiced Apple Crumble Cheesecake – cinnamon cream
- Treacle Tart – Chantilly cream
- Poached Pear & Almond Frangipane - mulled wine syrup, crème anglaise
- Lemon Posset - blackberry compote, lemon shortbread biscuit
- Rhubarb & Ginger Crumble – vanilla bean custard
- Vanilla Panna Cotta – mixed berry compote, shortbread biscuit
- Gluten & Dairy Free Chocolate Brownie, pouring cream

## Optional Staff & Hire

Private Chef for the event	£130.00 (up to 4 hours), £150 (over 4 hours)
Waiting Staff	£20.00 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.