



anna's kitchen

The perfect ingredient.

FORK BUFFET MENUS

If you are looking for something special but would still like to create a relaxed, informal atmosphere the fork buffets are ideal and are also an 'easy to eat' option when entertaining in limited space. Each main course is served with a selection of 3 delicious salads using seasonal produce, your choice of potatoes plus continental breads & butter. The price also includes a selection of desserts for you to choose from the dessert menu.

Guide price

£23.95 +VAT for one main course choice, new potatoes, salads + one dessert choice

£29.95 +VAT for two main course choices, new potatoes, salad + two dessert choices

£34.95 +VAT for three main course choices, new potatoes, salad + three dessert choice

Meat

- Roast pork belly with a spiced red plum & ginger relish
- Minted lamb koftas served with Greek salad in a pita pocket with a houmous dressing
- Braised blade of beef, truffle creamed potatoes, king oyster mushroom & rich buttered jus
- Beef Stroganoff & lightly poached Rice
- Barbecue – style slow-roasted beef brisket served with sweet corn fritters
- Moroccan slow cooked fillet of lamb kebabs with a harissa rose sauce
- Braised Beef in a Red Wine and Mushrooms

Wings

- Roast chicken with saffron, hazelnuts & honey
- Roast chicken marinated in lime and Dejon mustard with a mango salsa
- Chorizo, spinach & ricotta stuffed chicken served
- Breaded parmesan & herb chicken fillets served with salsa verde
- Crispy duck in an Asian marinade on a & mango salad with toasted cashews
- Supreme of chicken in a ginger & lemon sauce
- Supreme of chicken in a cream, tarragon & vermouth sauce
- Supreme of chicken & field mushrooms in a white wine sauce

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Fish

- Lightly poached salmon fillet served with watercress mayonnaise
- Roasted salmon with a quinoa & herb crust served with a tomato and olive salsa
- Teriyaki salmon kebabs

Vegetarian / Vegan

- Gruyere roulade filled with summer vegetables & herbs
- Caramelised onion & goats cheese tart
- Roasted Mediterranean vegetable & pesto tart titan
- Roasted vegetable & brie strudel served with a sweet pepper & cherry tomato sauce (VEGAN available)
- Stuffed portobello mushrooms with melting haloumi
- Black pepper tofu, spring onions & bean sprouts (VEGAN)
- Aubergine wraps filled with feta, mint, chilli topped with a sweet cherry tomato sauce
- Roasted butternut squash & goats cheese quiche
- Roast Cauliflower, tempura florets, coriander, pomegranate, crispy kale & saffron (GF) (VEGAN)
- Root vegetable tagine, Moroccan quinoa, garnished with toasted nuts & pomegranates (VEGAN)

Sweet Delights

- Lemon posset, raspberry puree, candied zest & pistachio shortbread
- Dark chocolate & morello cherry opera
- Orchard fruit salad with thyme & ginger
- Warm raspberry & almond tart, cumin caramel & mascarpone cream
- Pavlova piled high with thick cream & seasonal fruit
- Orange & almond meringue roulade filled with cream & raspberries
- Peach, raspberry & ginger crumble

All desserts are served with cream

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Extras

Waiting & Bar 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.

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