



anna's kitchen

The perfect ingredient.

Funeral Menu Packages

At this very difficult time the last thing you want to be worried about is the catering. We have put together below our most popular packages. We have also provided a list of additional dishes that we can cater so you can mix and match to create your own package.

In addition to catering the wake, we can provide waiting staff to serve the tea and coffee and tidy up afterwards, easing the pressure from you and your family.

Finger Buffet One

101+ guests: £13.50 +VAT per head

Up to 100 guests: £13.95 +VAT per head

A simple finger buffet comprising of:

- Selection of the finest cocktail sandwiches, wraps and mini bridge rolls
- Crisps
- Selection of homemade cakes and cream cakes
- Tea and coffee

Finger Buffet Two

101+ guests: £14.95 +VAT per head

Up to 100 guests: £15.50 +VAT per head

A finger buffet comprising of:

- Selection of the finest cocktail sandwiches, wraps and mini bridge rolls
- Honey glazed sausages
- Oriental vegetable spring rolls with a honey and soya dip
- Selection of homemade cakes and cream cakes
- Tea and coffee

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Finger Buffet Three

101+ guests: £16.50 +VAT per head

Up to 100 guests: £16.95 +VAT per head

Giving more selection, finger buffet three comprises of:

- Selection of the finest cocktail sandwiches, wraps and mini bridge rolls
- Fish goujons with homemade tartar sauce
- Char--grilled marinated chicken kebab with coriander and lime dip
- Honey glazed sausages
- Selection of homemade vegetarian tartlets
- Selection of homemade cakes and cream cakes
- Tea and coffee

Finger Buffet and Canapé Suggestions and Alternatives

Vegetarian Dishes:

- Roasted red pepper and Boursin bruschetta
- Char--grilled grilled baby asparagus finished with shaved parmesan
- Selection of the finest sandwiches and wraps
- Selection of vegetarian cocktail tarts
- Crostini topped with olive and houmous
- Roquefort and balsamic fig bruschetta
- Char--grilled aubergine wrap filled with feta and mint
- Spinach, ricotta and pine--nut filo parcels
- Oriental vegetable spring rolls with a sweet chill dip
- Caramelised red onion and goats cheese tarts
- Mini Yorkshire puddings topped caramelised onions served with a red wine jus
- Button mushrooms stuffed with brie, orange zest and dried cranberries
- Asparagus rolls
- Cream cheese and roasted red pepper roulade
- Roasted baby peppers stuffed with Moroccan couscous

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- Butternut squash and corn fritters served with a chilli chutney
- Asparagus wrapped filo cigars served with a lemon dip
- Roasted butternut squash with soy, ginger and honey
- Chilled watercress and apple soup lightly scented with cumin

Fish Dishes:

- Smoked salmon platter
- Teriyaki salmon kebab
- Smoked salmon and spinach roulade
- Oriental salmon and spring onion Chinese wrap
- Thai fish cakes with sweet chilli dip
- Fish goujons served with a tarter dip
- Hot and sour tiger prawns
- Thai prawn filo parcels
- Fish pie lightly scented with saffron and white wine
- Herring on rye with horseradish and dill

Meat Dishes:

- Char--grilled glazed chicken with coriander and lime dip
- Tandoori chicken kebab with tzatziki
- Hoi sin chicken Chinese pancake wraps
- Chicken goujons with a BBQ dip
- Mini Yorkshire puddings topped with Dijon mustard and braised beef and red wine gravy
- Moroccan lamb meat balls with a yoghurt and mint dip
- Honey glazed sausages
- Baby asparagus wrapped with Parma ham
- Wild boar sausages glazed in honey and grain mustard
- Shepherds and Branston pickle mini pies
- Mini Cornish pasties
- Toad in the hole with cider and onion gravy

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