



anna's kitchen

The perfect ingredient.

OUR FABULOUS FEASTING MENUS

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.

Dive into our mouth-watering feasting menus, packed with some of our most popular and flavour-filled dishes! And if there's a favourite you're craving that isn't listed, just let us know — we'd love to create something special just for you.

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:

- 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

The Beginning

A Selection of the following served on grazing boards

- Selection of dips including Baba Ghanoush, Houmous drizzled with rose harissa, Garlic & parsley aioli served with crudities
- Char-grilled marinated aubergines, courgettes & peppers drizzled with a green herb dressing
- Selection of Charcuterie
- Grilled halloumi with a caper & lemon dressing
- Marinated olives, artichokes & sun-blushed tomatoes

Served with selection of flat breads

The Main Event

All main courses, potatoes & salads are served family style. We suggest 2 or 3 main courses, your favourite potato dish & 3 salads

MEAT

- Bone in rib beef with a honey & ale sticky glaze served with a green herb sauce or rich bone marrow gravy *
- Steak, finished over hot coals and dressed with a vibrant hot chimichurri vinaigrette
- Char-grilled steak with a Mexican seasoned rub with pico de gallo

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- Slow smoked bbq pulled beef brisket with corn fritters
- Skewered roast lamb fillet marinated in rose harissa served with mint yoghurt & coriander
- Kleftiko slow cooked shoulder of lamb*
- Pomegranate glazed lamb kofte skewer, served on a flatbread brightened with pomegranate salsa
- Slow cooked pork belly with spiced red plum & ginger chutney
- Italian style pork roast porchetta

WINGS

- Ginger, garlic, lemon & coriander char-grilled chicken skewers
- Cajun chicken- spicy chicken New Orleans style with a mango salsa
- Marinated chicken thighs in lemon & oregano herbs & garlic
- Roast chicken with saffron, hazelnuts & honey
- Roast chicken with sumac, za'atar & lemon with a crushed garlic & Greek yoghurt

FISH

- Roast cod escabeche – a warm tomato, garlic, red pepper & coriander salsa
- Seabass & Thai spices wrapped in a banana leaf & barbequed
- Tiger prawns, chorizo kebab & red pepper with a garlic & herb dressing
- Wild salmon parcels cooked with lemon & dill

VEGETARIAN

- Stuffed portobello mushroom with spinach, cherry tomatoes, garlic & mozzarella
- Pesto Mediterranean vegetables & halloumi skewers
- BBQ jack fruit, slaw in a boa bun
- Hot Greek! – Spicy barbecued oregano marinated red peppers & aubergine topped with creamy feta & flat breads
- Cauliflower & cumin fritters with lime yoghurt

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

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Feasting Menu Pricing

You can choose a sharing starter with either 2 or 3 main courses and desserts, or you could choose our **whole day wedding package** which consists of the following:

- A selection of 4 canapes
- Feasting platters – starters, 2 or 3 main courses & 2 or 3 desserts
- Evening food

	Sharing Starter + 3 Mains + 3 Desserts	Sharing Starter + 2 Mains + 2 Desserts
100+ guests	£75.00 + VAT per guest	£69.00 + VAT per guest
70-99 guests	£77.00 + VAT per guest	£71.00 + VAT per guest
50-69 guests	£79.00 + VAT per guest	£73.00 + VAT per guest
	Whole Day Package Canapes, Sharing Starter 3 Mains + 3 Desserts	Whole Day Package Canapes, Sharing Starter 2 Mains + 2 Desserts
100+ guests	£95.00 + VAT per guest	£89.95 + VAT per guest
70-99 guests	£97.00 + VAT per guest	£92.00 + VAT per guest
50-69 guests	£99.00 + VAT per guest	£94.00 + VAT per guest

* These dishes may incur a slight surcharge. This will be dependent on market price.

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