



# anna's kitchen

The perfect ingredient.

## CANAPÉS MENU

3 different canapés	£7.50 + VAT per person	(min. 5 items per person)
5 different canapés	£12.50 + VAT per person	(min. 7 items per person)
6 different canapés	£14.95 + VAT per person	(min. 9 items per person)
8 different canapés	£18.95 + VAT per person	(min. 12 items per person)
Additional canapés £2.20 + VAT each		

Perfect for a wedding reception  
Social Gathering  
A Bigger Social Gathering!  
After Work Drinks Party  
Rather than having a Main Meal

## MEAT & POULTRY

### HOT CANAPES

- Mini beef yorkies, horseradish cream, baby watercress (GF)
- Sticky pork belly & crackling shards (GF) (DF)
- Lamb kofta minted yogurt, pomegranate pearls (GF)
- Chorizo & manchego croquette smoked paprika mayo (GF)
- Glazed chicken yakitori toasted sesame, soy caramel (GF) (DF)
- Wholegrain mustard & honey glazed sausages (GF) (DF)

### COLD CANAPES

- Confit duck, toasted brioche topped with a cherry puree
- Smoked chicken caesar cups, parmesan, baby gem (DG)
- Melon, parma ham & dolcelatte mousse (GF)
- Potted ham hock, Anna's Kitchen house piccalilli (GF) (DF)
- Spiced chicken tikka with mint and lime dressing (GF)

## FISH

### HOT CANAPES

- Beer battered fish goujons & tartare sauce (GF)
- Tempura king prawn, sriracha mayo
- Thai fish cakes, sweet chilli dipping sauce (GF) (DF)
- Teriyaki salmon skewers, toasted sesame seeds (GF) (DF)
- Hot smoked salmon tart, creamed leeks 'caviar'

[anna@annaskitchen.info](mailto:anna@annaskitchen.info)

0 1 9 2 3 6 2 8 3 7 3

[www.annaskitchen.info](http://www.annaskitchen.info)

VAT NO : 413 0034 65



# anna's kitchen

The perfect ingredient.

## COLD CANAPES

- Seared tuna in an Asian marinade & toasted sesame seeds (GF) (DF)
- Smoked salmon blini, dill cream cheese & lemon gel
- Crayfish cocktail, brioche toast, bloody Mary sauce
- Peppered smoked mackerel pate & pickled cucumber on melba toast
- Seabass ceviche, tortilla & smashed avocado (GF) (DF)

## VEGETARIAN

### HOT CANAPES

- Wild mushroom arancini, basil pesto (VEGAN)
- Spinach, feta & pinenut filo parcels
- Oriental vegetable spring rolls with a sweet chilli dip (vegan)
- Beetroot, lentil, and squash spring rolls, sweet soy dipping sauce (VEGAN)
- Bang bang cauliflower (VEGAN) (GF)

### COLD CANAPES

- Beetroot tartar blini, whipped goats curd, walnut crumb
- Mediterranean vegetables, Moroccan spiced hummus crostini (VEGAN)
- Caramelised onion & goats cheese tart
- Heirloom tomato, Boursin & basil bruschetta
- Herb scones, red pepper marmalade, marinated artichokes (VEGAN) (GF)

## Extras

Private Chef £130 (up to 4 hours), £150 (over 4

hours) Waiting & Bar Staff £20.00 per hour

We can also hire glassware and bar equipment

[anna@annaskitchen.info](mailto:anna@annaskitchen.info)

**0 1 9 2 3 6 2 8 3 7 3**

[www.annaskitchen.info](http://www.annaskitchen.info)

VAT NO : 413 0034 65