



anna's kitchen

The perfect ingredient.

Bowl Food Menu

For a party that is a little different why not choose from our delicious bowl food menu and treat your guests to a tasty selection of dishes. Each option is served individually in a china bowl designed to fit neatly into your hand, along with a tapas fork.

- 3 Bowls £16.50 + VAT per head (£5.50 + VAT per bowl)
 - 4 Bowls £22.00 + VAT per head (£5.50 + VAT per bowl)
 - 5 Bowls £26.95 + VAT per head (£5.39 + VAT per bowl)
- (Crockery/cutlery hire costs included)

Meat Dishes

- Crispy buttermilk chicken, coconut slaw (GF)
- Plum confit duck leg, rice noodles, pak choi (GF) (DF)
- Teriyaki & honey glazed pork belly, sticky rice, spring onion, scratchings (GF) (DF)
- Braised blade of beef, truffle mash, parsnip crisps (GF)
- Shredded chicken, roast peanuts, peppers, ginger & chilli (GF) (DF)
- Lamb rogan josh, roast garlic tomatoes, coconut naan

Fish Dishes

- Tuna nicoise salad (GF) (DF)
- Roast monkfish wrapped in pancetta, garlic & herb sauce, hot new potatoes & asparagus (GF)
- Beer battered cod, fat chips, crushed peas, zesty tartar sauce (GF)
- Confit salmon, warm salad of potato, samphire, fennel, chive crème fraiche
- Torched red snapper, crisp herb potato, cucumber, shallot & caper berries (GF)
- Seared swordfish, citrus tomato salsa & jeweled rice (GF) (DF)

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Vegetarian Dishes

- Smoked tomato risotto, shaved parmesan, tomato crisps (GF)
- Spinach, ricotta & pinenut tortellini lightly dressed with basil oil
- Greek salad, whipped feta, toasted pine nuts, mint (GF)
- Roasted pumpkin, sage, pumpkin seeds, toasted paprika chickpeas (GF) (DF)
- Mushroom stroganoff, pickled gherkins, coriander crème fraiche & steamed rice (GF)
- Fried tofu, hoi sin & sweet chilli glaze on a bed of stir-fry vegetables (GF) (DF)
- Root vegetable tagine on a bed of Moroccan flavoured quinoa (GF) (DF)

Mini Desserts

- Lemon posset, raspberry gel, candied zest, pistachio shortbread (GF)
- Seasonal Eaton mess (GF)
- Mini sugared doughnuts, chocolate cherry sauce
- Rum crème brulee with a pomegranate glaze (GF)
- Passionfruit cheesecake, amaretti crumb, mango compote
- Dark chocolate mousse, blood orange gel (GF)
- Chocolate brownies & raspberry blondies

Extras

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

Waiting & Bar Staff £20.00 per hour

We can also hire glassware and bar equipment

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