



Telephone: 01908 785656

email:thefennykitchen@gmail.com

T H E F E N N Y K I T C H E N

59 Aylesbury Street, Fenny Stratford, Milton Keynes. MK2 2BH

Celebrate in style, in our Victorian Room with a selection of menus for you to choose from.

Cold Buffet Menu - £10 per person

This allows you to mingle with your guests at your leisure.
Everything is freshly made within the restaurant and set out across two buffet tables for your guests to enjoy.

A minimum of 20 people will be required for this option and the total number of guests attending will need to be confirmed two weeks prior to the date.

A deposit of £50 is required at the time of booking.

We also have three different set course menus for you to choose from.

A minimum of 15 people will be required for each of these options, with the maximum guests not exceeding 30. A deposit of £100 will be required at the time of booking, and pre-orders will need to be received no later than 2 weeks prior to the booked date.

Winter Menu - £20 per person, this is a three-course sit down meal

Fenny Menu - £30 per person, this is a four-course sit down meal

Victorian Menu - £40 per person, this is a five-course sit down meal

Children are more than welcome, at half the cost of an adult meal.

Decorations can be brought to the room, prior to the event,
if you wish to set your own colour theme.

We can also bake a birthday cake for you if required - Vanilla sponge
with fresh cream and fresh fruit

For 15 people, the cake will cost £60

For 15 – 30 people, the cake will cost £80

Please enquire for any special requests, we will do our best to accommodate.



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Cold Buffet Menu - £10 per person

A selection of Mezze will be provided, containing cold cuts, cheeses, olives, artichokes, roasted red peppers and salad items. A vegetarian option will also be available.

In-house speciality flatbreads will be served with a choice of garlic, sweet chilli and spicy Mediterranean dips.

A selection of our stone-baked pizzas will be served, vegetarian options will be provided.

A selection of carrot, cucumber, celery and pepper slices with dips.

Crackers with various toppings:

Cream cheese, salmon and cucumber

Mayonnaise, halloumi and olives

Butter, ham and sun-dried tomatoes

Tapas snacks, cocktail sticks with salami, feta cheese and olives

A bowl of mixed salad

A selection of fresh fruit

A dessert platter with a choice of mini cakes



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Winter Menu - £20 per person

Starters

Flatbread **Vegetarian**

Stone-baked, wood- fired oven-baked fresh bread with a choice of the following:

- Homemade rich tomato sauce
- Cranberry sauce
- Caramelised onion chutney

Healthy Carpaccio **Vegetarian Gluten Free**

Our vegetarian Carpaccio consisting of slices of halloumi and sweet beetroot with a mixed salad garnish

Mezze for One

A selection of cold cut meats, cheeses, olives, sun-dried tomatoes, roasted peppers, artichokes and salad, served with flatbread and dips

Mains

Tomato Chicken Pasta

Chicken cooked in a rich tomato sauce, served on a bed of tagliatelle

Albanian Burger Vici

Our homemade Aberdeen Angus mince burger, seasoned with mint and served in a bread pocket with salad and our oven-baked potato wedges

La Puccia Halloumi **Vegetarian**

House speciality flatbread filled with salad, topped with grilled Halloumi cheese, served with a side of garlic dip

Any Pizza

Choose from the pizza menu overleaf

Desserts

Chocolate Cake

Inga Cake

Ice-cream with fruit garnish

GLUTEN FREE Please be advised that although great care is taken during production, all meals are prepared in the same kitchen. If you require further information on the allergen content of our foods, please ask a member staff and they will be happy to help you. All the above is subject to change and availability as must be the case with all real food. Real food takes time to cook, please be patient.



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Pizzas

Classic Vegetarian

Tomato base with sliced mozzarella, topped with fresh basil

The Fenny Pizza

Plain pizza base with ham and artichoke, topped with mixed grated cheese

Vegetable Deluxe Vegetarian

Tomato base with mixed grated cheese, onions, diced pepper, sweetcorn, cherry tomatoes, topped with rocket and parmesan

Pizza Florentine Vegetarian

Tomato base with sliced mozzarella, topped with wilted spinach and an egg

Shredded Chicken

Tomato and cheese base with shredded chicken breast and sweetcorn

Mediterranean

Tomato base with mixed grated cheese, tuna, prawns and topped with wild rocket and parmesan

Atlantic Salmon

Tomato base with mixed grated cheese, with roasted salmon flakes and parmesan cheese

Farmhouse

Tomato base with grated cheese, topped with bacon, ham, onions and sweet pickled gherkins and oregano

Fenny Angus

Tomato base, with wafer thin slices of Aberdeen Angus steak, sliced olives then sprinkled with parmesan cheese

Seafood

Tomato and cheese base with cockles, mussels and calamari, sprinkled with oregano



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Fenny Menu - £30 per person

Starters

Winter Warming Soup

Fresh soup made daily, served with house speciality flatbread

Tricolour Salad Vegetarian Gluten Free

A classic Italian salad with fresh tomatoes, rich mozzarella and basil, served with a balsamic & oil dressing

Mezze for One

A selection of cold cut meats, cheeses, olives, sun-dried tomatoes, roasted peppers, artichokes and salad, served with flatbread and dips

Mains

Fenny Kitchen Tortellini

Our homemade pasta shells filled with a seasoned blend of Pork and Beef Mince

Cranberry Chicken Gluten Free

Marinated chicken breast, with cranberry sauce, white rice and oven-roasted vegetables

Moroccan Vegetable Tagine Vegetarian

A selection of vegetables, cooked in traditional Moroccan flavours, with dried fruit and chick peas and served with flatbread

Anglo Mediterranean Salmon Gluten Free

Served in a sticky sweet zesty orange and rosemary reduction, with mashed potato and broccoli

Desserts

Spanish Orange Cake

Inga Cake & Ice Cream

Ice Cream with Fruit Garnish

Hot Drinks with Cookies

Any coffee, tea or hot chocolate, served with a home-made shortbread cookie

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THE FENNY KITCHEN

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Victorian Menu - £40 per person

Starters

Chicken Wings

Chicken grilled in a yoghurt, lemon juice & dill marinade and served with a Tzatziki cool sauce

Prawn Basket

Lightly seasoned, cooked in herby butter, on a bed of Romaine lettuce with flat-bread and garlic dip

Mezze for One Vegetarian option available

A selection of cold cut meats, cheeses, olives, sun-dried tomatoes, roasted peppers, artichokes and salad, served with flatbread and dips

Mains

Fenny Steak Gluten Free

Aberdeen Angus steak grilled to order, served with roasted vegetables and our potato wedges

Carrillada

Ox cheeks, slow cooked in a sherry and rosemary sauce, served with mash and oven-roasted vegetables

Seared Seabass Gluten Free

A whole Seabass marinated in Dijon mustard, capers and lemon zest, served with roasted vegetables

Crab Tagliatelle

Succulent Crab on a bed of pasta and courgette tagliatelle served in a butter sauce.

Gourmet Salad Vegetarian Gluten Free

Gourmet salad leaves with artichoke, beetroot and olives, topped with grilled halloumi

Desserts

Spanish Orange Cake with Ice-cream

Warmed Apple cake with Ice-cream or custard

Warmed Chocolate Cake with Ice-cream or custard

Table Cheeseboard

A selection of cheeses and crackers with grapes, salad and onion chutney, for guests to share

Hot Drinks with Cookies

Any Coffee, tea or hot chocolate, served with a home-made shortbread cookie

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