

IMOGEN'S KITCHEN

CANAPÉS – AUTUMN/WINTER

One bite

We recommend 6 per person before a main meal or 8-10 to replace a meal at a standing event

Vegetarian

COLD

Roasted cauliflower spoon, romesco, crispy onion, micro coriander (vg) **Su (GF/DF)**

Baba ghanoush, sourdough crostini, spiced chickpeas, pink onions (vg) **G, Su (DF)**

Pink peppercorn & parmesan shortbread, honey ricotta, quince jelly, purple cress **G, M**

Wild mushroom pâté, pickled shitake, black pepper shortbread, porcini dust (v) **G, M, Su**

HOT

Sweet potato & sesame falafel, beetroot purée, pomegranate, micro amaranth (v) **M, Se (GF)**

Crispy aubergine, gochujang mayo (vg) (GF) **Mu, Su**

Sweetcorn & jalapeno fritters, green Tabasco aioli (v) **G, M, E, Su**

Tandoori paneer, garlic raita, sticky mango & chilli salsa (v) (GF) **M**

Curried tempura cauliflower florets, spiced yoghurt (v) (GF) **M**

Welsh rarebit & gruyere gougères, caramelised onion chutney (v) **G, M, E, Su**

Tempura vegetables, turmeric yoghurt (v) **G, M (fried on site)**

Goats' cheese tartlets, caramelised red onion chutney & candied walnut (v) **G, M, E, N**

Wild mushroom, parmesan & mozzarella arancini balls, saffron aioli (v) **G, M, E**

Fish

COLD

Kataifi nest, quail's egg, hot smoked salmon, lemon mayo **F, G, E (DF)**

Whisky, beetroot & orange cured salmon skewers, dill crème fraîche, pickled cucumber **S, M (GF)**

Tuna tataki skewers, wasabi & yuzu mayo, pickled ginger **F, E, Se, Su (GF/DF)**

Seabass ceviche spoons, whipped wasabi avocado cream, spring onion, nori dust **F, Se (GF/DF)**

Salmon teriyaki & avocado sushi rolls, siracha mayo, sesame, crispy onions **F, S, E, Se (GF/DF)**

Buckwheat blinis, smoked salmon, black pepper cream cheese, truffle honey, pink peppercorns **F, M (GF)**

Tuna tataki skewers, wasabi & yuzu mayo, pickled ginger **F, E, Se, Su (GF)**

Crispy taco shell, grilled prawn, Malaysian sambal, mango **G, Cru**

Filo cups, Dorset crab, chilli & lime **G, M, Cru, E**

HOT

Chilli, lime & coconut spiced prawn skewers, coriander mayo **Cru, G, E (DF)**

Monkfish tempura, nori, citrus aioli **F, G, E (DF) (fried on site)**

Thai fish cakes, sesame & lime dipping sauce **F, G, Se, S**

Smoked haddock croquettes, pea purée, shoots **F, G, M, E**

Chive & sweet potato cake, hot smoked salmon, crispy capers, lemon mayo **F, E (GF)**

Meat

COLD

Rare roast beef skewers, parmesan shavings, rocket & watercress pesto **M (GF)**

Chicken liver parfait, quince jelly, grape, crispy chicken skin **M, Su (GF)**

Truffle honey-roasted fig & pancetta crostini, whipped gorgonzola **G, M**

Thai spicy beef, chicory cup, lemongrass & orange **S, Se (GF/DF)**

HOT

Gunpowder confit duck bonbons, coriander & mint chutney, crispy onions **G, M, E, Su**

Keralan chicken skewers, spiced coriander yoghurt **M (GF)**

Pork cheek croquettes, cranberry ketchup **G, M, E**

Mini crispy Mexican chicken tacos, guacamole, pickled onions **G, Su (DF)**

Keralan chicken skewers, spiced coriander chutney **M (GF)**

Lavosh bites, spicy lamb, moutabal **G, Se (DF)**

SWEET

Seasonal berry pavlovas **N, M (GF/DF)**

Chocolate cup, white chocolate & lemon mousse **G, M, E**

Fig & pistachio baklava, orange blossom honey, rose petals **G, Su, N (DF)**

Gingernut tiramisu pots **G, M**

Limoncello tartlets, sumac & blackberry pearl **G, E, M**

Mini banoffee pies **G, M**

Lemongrass & stem ginger cake, vanilla syrup, ginger cream **G, M, E**

Hazelnut & dark chocolate mousse, chocolate cup, gold leaf **E, N (GF/DF)**

Triple chocolate brownies, vanilla mascarpone, honeycomb **M, E (GF)**

Dark chocolate & tahini brownies, tahini mascarpone, pistachio praline **E, M, Se, N (GF)**