

IMOGEN'S KITCHEN

COLD & HOT BUFFET – AUTUMN/WINTER

BREAD

Seeded sourdough and rye **G**
Whipped Medjool date butter **M**

HOT MAINS

Miso & maple roasted salmon
pomegranate, charred orange and braised fennel **F, Su (GF)**
*(v/vg) Miso & maple roasted aubergine
with pomegranate, charred orange and braised fennel **F, Su (GF)***

Seared chicken thighs
smoked aubergine, lemon & pistachio salsa, olives, crispy capers **Su, Se, N (GF)**
*(v/vg) Roasted squash
smoked aubergine, lemon & pistachio salsa, olives, crispy capers **Su, Se, N (GF)***

Satay chicken
Asian slaw, peanut and pickled chilli dressing **(Soya, Se, P)**
*(v/vg) Satay crispy tofu
Asian slaw, peanut and pickled chilli dressing **(Soya, Se, P)***

Italian shredded shoulder of lamb
salsa verde, toasted seeds **Su (DF/GF)**
*(v/vg) Roasted squash
salsa verde, toasted seeds **Su (DF/GF)***

Persian shredded shoulder of lamb
with pomegranate molasses, zhough, tahini dressing **Su, Se (GF)**
*(v/vg) Persian aubergine
pomegranate molasses, zhough, tahini dressing **Su, Se (GF)***

COLD TARTS

Caramelised onion, goat's cheese, fresh fig tart (v) **G, M, E**
Leek, wild mushroom & Gruyere tart (v) **G, M, E**
Roasted squash & stilton tart (v) **G, M, E**

SALADS

French beans and sugarsnaps
with toasted sunflower & pumpkin seeds & orange (vg) **(DF/GF)**

Turmeric roasted cauliflower
spinach, pomegranate, coriander, tahini dressing (vg) **Se (GF/DF)**

Roasted plums, candy beets, pecans (vg) **N (GF)**

Harissa roasted aubergine
pomegranate, green olives, wild rice (vg) **Su (DF/GF)**

Fattoush salad
baby gem, celeriac, candy beetroot, toasted pitta chips and mustard vinaigrette (vg) **G, Mu, Su (DF)**

Jewelled & herbed bulgur tabbouleh
barberries and pomegranate (vg) **G (DF)**

Za'atar roasted tomato & butternut squash salad
chilli, ginger, pine nuts, feta & cardamom yoghurt (v) **M, Su, Se (GF)**

Green salad
radish, sumac, honey toasted seeds with a smacked cucumber & yoghurt dressing (v) **M (GF)**

Confit garlic roasted new potatoes
sumac yoghurt (v) **M, Su (GF)**

Charred courgettes
mozzarella, basil and lemon & olive salsa (v) **M, Su (GF)**

DESSERT

Whole orange, almond & olive oil cake
rose cream and Honey **E, N (GF)**

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

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

Dark chocolate & tahini brownies
tahini mascarpone and sesame brittle **E, M, Se (GF)**

White chocolate & raspberry blondies **G, M, E**

Limoncello tart
pickled blackberries & sumac **G, M, E, Su**

Gingernut biscuit tiramisu pots **G, M**

Honey roasted fig & almond tart
crème fraiche **G, M, E, N**

Bitter malt chocolate & malt tart,
pistachios **G, M, E**

Sticky toffee pudding,
rum caramel, pecans, cream **G, M, E**