

IMOGEN'S KITCHEN

FEASTING – AUTUMN/WINTER

Indulgent feasts that bring guests together in a relaxed manner. As our palates have developed, so has our thirst to try different flavours and dishes in a social setting. We theme our menus and recommend choosing one main, three sides, bread and dessert.

Persian style feast

Bread

Persian flatbreads **G**

Starter

Persian board:

Feta, ricotta & herb bourek, honey & sesame
sweet potato falafel, sweet pickles, lavosh crackers **G, M, E, Su, Se**

Selection of dips

Labneh, pistachio dukkah **M, N (pistachios)**

Moutabal (aubergine dip) **Se**

Muhamarra (lightly spiced red pepper dip) **G, Su, N (walnuts)**

Main

Persian shredded lamb
pomegranate molasses, zhoug, tahini yoghurt **Su, Se, M**

Sides

Turmeric roasted cauliflower
spinach, pomegranate, coriander, tahini dressing **Se**

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

Harissa roasted aubergine
pomegranate, pistachios, olives, rice (v) **N (pistachios)**

Dessert

Individual fig & pistachio baklava
Greek yoghurt, honey & rose petals **G, M, N (pistachios)**

British style feast

Bread

Sourdough and Rye **G**

Whipped Bone Marrow Butter & Whipped Medjool Date Butter (v) **M**

Starter

British Charcuterie board:

Scottish mustard seed venison salami, London coppa, Cornish seaweed & cider salami **Mu**

or

British Fish Board:

Smoked salmon, hot smoked trout, chive sour cream, smoked mackerel pâté, charcoal crackers **F, G, M**

or

British Vegetarian Board:

Natoora burrata, artichokes, stuffed peppers, sundried tomatoes, apricots, mixed nuts **M, N, Su**

Main

Roast chicken thighs, black olive tapenade, orange **M**

Sides

French beans, sugarsnaps, hazelnut, orange (v) (GF) **N (hazelnuts)**

Halloumi, lemon, lentils, chickpeas, beets (v) (GF) **M**

Spinach, shallots, squash, walnuts, gorgonzola, toasted seeds (v) (GF) **M, N (walnuts)**

Dessert

Dark chocolate & salted caramel pots

brown sugar meringue, cocoa nibs, glazed pear **M, E (GF)**

Italian style feast

Bread

Rosemary & olive focaccia

Aged balsamic & olive oil **G, Su**

Charcuterie Starter Board:

Fennel salami, serrano ham, bresaola

chorizo & saffron arancini, balsamic glazed heritage tomatoes,

artichokes, roasted mixed peppers, burrata **M, G**

Main

Slow-roasted salmon, fennel, citrus, pickled chillies **F, Su**

Sides

Polenta & parmesan chips **M**

Green beans, pistachio pesto (v) **M, N (pistachios) (GF)**

Grilled halloumi, charred courgettes and tenderstem broccoli

olive & lemon salsa and toasted almonds (v) **M, Su, N (GF)**

Dessert

Individual buttermilk & sage panna cotta pots

black pepper honeycomb **M (GF)**