

IMOGEN'S KITCHEN

GRAZING – AUTUMN/WINTER

Ingredients as shown below, however we can tailor make the selection with all your favourites, whether that be indulging in cheese heaven or dipping your toes into the vegan pool. The idea of a grazing table is that people can pick and share food throughout the day/evening, acting as your entire meal or as simply part of it if you wish to replace the starter element. Grazing tables can be set up on one long table to the side of the room, as a centre piece or on smaller boards for guests to share on the tables (i.e. between 6 guests) if hosting a sit-down event.

Savoury grazing platter

Charcuterie (cold): fennel salami, serrano ham, bresaola

Selection of cheese **M**

Spiced plum chutney **Su**

Honeycomb block

Seasonal fruit (usually grapes, figs and plums)

Cornichons and gherkins **Su**

Candied walnuts **N**

Dried apricots **Su**

Mixed olives

Sweet potato falafel **Su**

Humous, spiced dukkah **N, Su**

Muhammara (red pepper dip) **G**

Basil pesto **M**

Grisini, garlic & rosemary focaccia, Pane Carasau **G**

Italian Charcuterie Platter

Fennel salami, serrano ham, bresaola

Comes with mini pots of wholegrain mustard, pickles, rosemary salted almonds, dried fruits and garnishes.

Italian Cheese & Charcuterie Platter

Fennel salami, serrano ham, bresaola

Selection of Italian cheeses **M**

apricots, Medjool dates **Su**

selection of bread **G**

British Cheese, Cracker and Chutney Platter

Selection of three British cheeses **M**

Apricots, Medjool dates **Su**

Peter's Yard crackers **G**

"Imogen's Kitchen" Caramelised red onion & balsamic chutney **Mu, Su**

Seasonal fruit

British Fish Platter

Oak smoked salmon, hot smoked trout, smoked mackerel paté

chive sour cream, charcoal crackers, rye bread **F, G, M**

Italian Vegetarian Platter

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

Homemade Focaccia **G**

Crudit  Platter with Dips

Selection of rainbow crudites with two dips from the following:

Humous, spiced dukkah **N, Su**

Muhammara (red pepper dip) **G**

Pistachio, lemon & yogurt dip **M, N**

Sweet grazing platter

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

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

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

Berry baked cheesecake bites **G, M, E**

Sherry plum pavlovas **M, E**

Gingernut tiramisu pots **G, M**

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