

IMOGEN'S KITCHEN

WEDDING – AUTUMN/WINTER

We pride ourselves on creating beautiful food for weddings and we focus on giving all of our clients a bespoke service, but our sample menus will give you an idea of our style and food themes. Please enquire within for our extensive menus.

Persian style menu

Canapés

Spiced Moroccan goat's cheese stuffed Medjool dates (v) **M**
Baba ghanoush crostini, spiced chickpeas, pink onions (vg) **G, Su**
Curried cauliflower florets, spiced yoghurt (v) **M**
Butternut squash & pomegranate crostini, whipped feta, honey & mint (v) **G, M**
Sweet potato falafel, beetroot raita, pomegranate, micro herbs (vg, GF)
Lavosh bites, spicy lamb, moutabal **G**

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 menu

Canapés

Rosemary & parmesan shortbreads, semi-dried tomato, creamed goat's cheese & basil (v) **G, M**

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

Monkfish tempura, nori, citrus aioli **F, E**

Chorizo scotch quail eggs, paprika mayo **G, M, E**

Chicken liver parfait, quince jelly, grape & crispy chicken skin **M**

Bread

Sourdough & 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 menu

Canapés

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

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

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

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

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)**

LATE NIGHT FOOD

If you are feeling peckish and need a little something to keep you moving on the dance floor!

SAUSAGE ROLLS

Pork, caramelised onion & apricot sausage rolls, smoked tomato ketchup **G, M, E**
(v) *Mature cheddar, potato & onion sausage rolls, smoked tomato ketchup* **G, M, E**

BACON/SAUSAGE BAPS

Maple bacon or caramelised onion sausage baps **G**

MAC 'N' CHEESE

Mac 'n' cheese pots, chorizo crumb **G, M, E**
(v) *Mac 'n' cheese pots with truffle crumb* **G, M, E**

MIDDLE EASTERN KEBABS

Posh lamb kebabs **G, M**
(v) *Posh halloumi kebabs* **G, M**

BRITISH PIES

Steak, ale & mushroom pie **G, M, E**
Chicken, leek & mushroom pie **G, M, E**
(v) *Mushroom & leek pie* **G, M, E**

BURGERS

Buttermilk chicken & kimchi burgers, charcoal buns, siracha mayo **G, M, E, Su**
Beef brisket burger, homemade BBQ sauce, caramelised onions, slaw **G, M, E, Su**
(v) *Black bean & quinoa burgers, brioche bun, siracha mayo* **G, M, E**

TACOS

Indonesian crispy prawn taco, mango & chilli salsa, sambal **G, Cru, Su (DF)**
Mexican pulled pork taco, pineapple salsa, pickled onions **G, Su**
Barbacoa brisket taco, chipotle mayo, lime, coriander & spring onion **G, Su, E (DF)**
(v) *Roasted pumpkin, charred corn salsa, guacamole, pickled onions* **Su**

PITTAS

Shredded lamb pitta, tahini dressing, slaw, coriander, pomegranate **G, Se**
(vg) *Sweet potato falafel pitta, tahini dressing, slaw, coriander, pomegranate* **G, Se**