

IMOGEN'S KITCHEN

CANAPÉS – SPRING/SUMMER

One bite

COLD

Vegetarian

Pea and Mint Crostini with Whipped Feta and Toasted Hazelnuts

Spiced Moroccan Goats Cheese Stuffed Medjool Dates

Roquefort & Grilled Peach Bruschetta

Rosemary and Parmesan Shortbreads with Semi-dried Tomato, Creamed Goats' Cheese & Basil

Butternut Squash & Pomegranate Crostini with Whipped Feta, Honey and Mint

Sesame Rice Crackers with Pickled Red Onion, Avocado and Charred Sweetcorn Salsa (vg)

Baba Ghanoush Crostini with Spiced Chickpeas and Pink Onions (vg)

Fish

Salmon Teriyaki and Avocado Croustades with Siracha Mayo and Sesame

Beetroot and Orange Cured Salmon, Dill Crème Fraiche and Pickled Cucumber on Beetroot and Charcoal Crackers

Taco Shell with Grilled Prawn, Malaysian Sambal and Mango

Tuna Tataki on a Betel Leaf with Daikon, Pickled Ginger, Thai Basil and Yuzu dressing

Meat

Chorizo Scotch Quail Eggs with Paprika Mayo

Teriyaki Pork Lettuce Cups

Chicken Liver Parfait with Quince Jelly, Grape and Crispy Chicken Skin

Truffle Honey-Roasted Fig and Pancetta Crostini with Gorgonzola

Beef Carpaccio Crostini with Parmesan, Rocket Oil and Truffle Shavings

Thai Spicy Beef Chicory Cup with Lemongrass & Orange (GF)

HOT

Vegetarian

Sweetcorn and Jalapeno Fritters with Tarragon Yoghurt and Lime

Curried Cauliflower Florets with Spiced Yoghurt

Goats' Cheese Tartlets with Caramelised Red Onion Chutney and Candied Walnut

Sweet Potato Falafel with Beetroot Purée, Pomegranate and Micro Herbs

Wild Mushroom and Parmesan Arancini Balls with Saffron Aioli

Fish

Spiced Prawns with Coriander Mayo

Salt and Pepper Squid (grilled or fried) with Chilli, Spring Onions and Lemon Aioli

Thai Fish Cakes with Sesame and Lime Dipping Sauce

Smoked Haddock Croquettes with Pea Purée

Monkfish Tempura with Seaweed Powder and Citrus Aioli

Soy and Sesame Salmon Spoons with Hoisin Mayo

Meat

Honey, Mustard and Sesame Cocktail Sausages

Pork Cheek Croquettes with Gooseberry Ketchup

Chicken Liver and Orange Pâté on Brioche Toast

Keralan Chicken Skewers with Spiced Coriander Chutney

Lavosh Bites with Spicy Lamb and Moutabal

Sweet

Strawberry Cheesecake Pots

Raspberry and Pistachio Pavlovas

Passion Fruit and Lemon Posset with Almond Earl Grey Short Bread

Fig and Pistachio Baklava with Greek Yoghurt, Honey and Rose Petals

Gingernut Tiramisu Pots

Caramel Cream Nutella Lollies

Limoncello Tartlets with Sumac and Blackberry Pearl

Mini Banoffee Pies

Lemongrass and Stem Ginger Cake with Vanilla Syrup

Dark Chocolate Mousse with Nut Praline and Honeycomb Bites

Chocolate and Coconut Truffles

Chocolate Brownies with Salted Caramel Drizzle and Freeze-Dried Raspberries

Brown Sugar Meringue Kisses with Dark Chocolate Ganache and Pistachio filling