

IMOGEN'S KITCHEN

FEASTING MENUS

Persian style feast

Persian board:

Baked Feta with Honey and Sesame, Turmeric Roasted Cauliflower, Tzatziki, Sweet Potato Falafel, Sweet Pickles, Lavosh Crackers

Main

Slow-Cooked, Ras-El-Hanout Shredded Lamb with Pomegranate Molasses and Blood Orange

Dips

Labneh with Pistachio Dukkah

Moutabal (aubergine dip)

Muhammara (lightly spiced red pepper dip)

Bread

Persian Flatbreads

Sides

Turmeric Roasted Cauliflower with Spinach, Pomegranate, Coriander and Tahini Yoghurt

Za'atar Roasted Tomato and Butternut Squash Salad
with Chilli, Ginger, Pine Nuts, Feta and Cardamom Yoghurt

Harissa Roasted Aubergine, Pomegranate, Pistachios, Olives, Rice

Dessert

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

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British style feast

British Charcuterie Board:

Scottish Mustard Seed Venison Salami, London Coppa, Cornish Seaweed & Cider Salami
or

British Fish Board:

Smoked Salmon, Chive Sour Cream, Smoked Mackerel Paté, Charcoal Crackers
or

British Vegetarian Board:

Burrata, Artichokes, Stuffed Peppers, Sundried Tomatoes, Apricots

Main

Roast Chicken Thighs with Black Olive Tapenade and Orange

Bread

Sourdough and Rye with Salted Butter

Whipped Bone Marrow Butter & Whipped Medjool Date Butter

Sides

French beans, Mangetout with Hazelnut and Orange

Halloumi with Lemony Lentils, Chickpeas and Beets

Spinach with Shallots, Squash, Walnuts and Gorgonzola and Toasted Seeds

Dessert

Passion Fruit and Lemon Posset Pots with Almond Earl Grey Short Bread

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Italian style feast

Charcuterie board:

Fennel Salami, Serrano Ham, Bresaola
Chorizo and Saffron Arancini, Balsamic Glazed Heritage Tomatoes,
Artichokes, Roasted Mixed Peppers, Burrata

Or

Mixed Bruschetta:

Crushed Pea, Broad Bean and Mozzarella (v)
Heirloom Tomatoes and Fresh Basil (v)
Prosciutto, Melon and Balsamic Vinegar Bruschetta

Main

Roast Salt Cod with Saffron Aioli and Herb Crumb

Bread

Rosemary and Olive Focaccia
Balsamic and Olive Oil

Sides

Polenta and Parmesan Chips

Green Beans with Pistachio Pest

Griddled Nectarines with Ricotta (or Burrata) Chilli and Mint

Dessert

Buttermilk and Sage Panna Cotta Pots with Black Pepper Honeycomb

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