

# IMOGEN'S KITCHEN

## **GRAZING TABLE**

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.

Charcuterie (cold): Fennel Salami, Serrano Ham, Bresaola  
Selection of Local Cheeses (either in rounds or cut up into slices)  
Spiced Plum Chutney  
Honeycomb  
Seasonal Fruit (usually grapes, figs, strawberries, raspberries, blueberries)  
Cornichons and Gherkins  
Walnuts  
Dried Apricots  
Mixed Olives  
Sweet Potato Falafel  
Sundried Tomatoes  
Humous with Spiced Dukkah  
Red Pepper Dip  
Basil Pesto  
Crudites (Cucumber, Carrot, Radish, Celery)  
Grisini, Focaccia, Pane Carasau  
Pretzels

*Foliage is charged in addition*

*Biodegradable cutlery, napkins and plates are charged in addition*

We can also create a dessert grazing table as well full of sweet and fruity delights! Please enquire for costs and ideas!

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[www.imogenskitchen.com](http://www.imogenskitchen.com)  
Instagram: imogenskitchen  
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