

IMOGEN'S KITCHEN

PLATED – SPRING/SUMMER

Sourdough and Rye Bread
Salted Butter & Whipped Medjool Date Butter

Menu 1

Dorset Crab with Avocado and Pea Shoots
with a Lemon and Chilli Dressing

Braised Beef Short Ribs
with Creamy Butterbean and Leeks and Spring Greens

(Vegetarian option)
Spiced and Roasted Cauliflower Steak
with Creamy Butterbean and Leeks and Spring Greens

Individual Pavlovas with Lemon Curd Cream, Summer Berries and Pistachios

Menu 2

Burrata, Speck, Grilled Peach, and Radicchio Salad with a Balsamic Glaze

Seared Salmon with Heritage Tomato and Lime Salsa,
Citrus Emulsion, Freekeh and Charred Tenderstem Broccoli

(Vegetarian option)
Charred Butternut Squash, with Heritage Tomato and Lime Salsa,
Citrus Emulsion, Freekeh and Charred Tenderstem Broccoli (v)

Elderflower Pannacotta with Pistachio Shortbread and Balsamic Strawberries

Menu 3

Beetroot, Orange and Whisky Cured Salmon
with Lemon Crème Fraiche, Charred Orange and Watercress Salad

Loin of Lamb
with Minted Pea Purée, Potato Gratin, Mint Jellies and Pistachio Dukkah

(Vegetarian option)
Stuffed Aubergine with Minted Pea Purée, Potato Gratin,
Mint Jellies and Pistachio Dukkah

Chocolate and Salted Caramel Delice with Brown Sugar Meringue, Vanilla Popcorn, Cocoa Nibs and Glazed Pear

IMOGEN'S KITCHEN

www.imogenskitchen.com
Instagram: [imogenskitchen](https://www.instagram.com/imogenskitchen)
Facebook: [imogenskitchen](https://www.facebook.com/imogenskitchen)

Menu 4

Coconut Shrimp
with Turmeric Yoghurt

~

Red Thai Chicken Curry
with Jasmine Rice and Asian Slaw

~

Lemongrass and Stem Ginger Cake
with Vanilla Bean and Yuzu Syrup, Coconut Ice Cream and Pistachio Brittle

**IMOGEN'S
KITCHEN**

www.imogenskitchen.com
Instagram: imogenskitchen
Facebook: imogenskitchen