

IMOGEN'S KITCHEN

CANAPÉS – SUMMER

We recommend choosing 4-5 options for variety and 5 canapés per person before a main meal or 8-10 per person at a canapé only event

COLD

Vegetarian

Pea and Mint Crostini with Whipped Feta and Toasted Hazelnuts **G, M, N**

Spiced Moroccan Goats Cheese Stuffed Medjool Dates **M (Gluten Free)**

Roquefort and Grilled Peach Bruschetta (v) **G, M**

Rosemary and Parmesan Shortbreads

with Semi-dried Tomato, Creamed Goats' Cheese and Basil (v) **G, M**

Butternut Squash and Pomegranate Crostini with Whipped Feta, Honey and Mint (v) **G, M**

Sesame Rice Crackers with Pickled Red Onion, Avocado and Charred Sweetcorn Salsa (v) **Se**

Baba Ghanoush Crostini with Spiced Chickpeas and Pink Onions **(Vegan) Su**

Fish

Salmon Teriyaki and Avocado Sushi Rolls with Siracha Mayo and Sesame **G, S, E, F, Se**

Beetroot and Orange Cured Salmon, Dill Crème Fraiche and Pickled Cucumber on Beetroot and Charcoal Crackers **G, Su, M**

Taco Shell with Grilled Prawn, Malaysian Sambal and Mango **G, F**

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

Meat

Chorizo Scotch Quail Eggs with Paprika Mayo **G, E, N**

Teriyaki Pork Lettuce Cups (GF) **G, S, Se**

Chicken Liver Parfait with Quince Jelly, Grape and Crispy Chicken Skin **M (GF)**

Truffle Honey-Roasted Fig and Pancetta Crostini with Gorgonzola **G, M**

Rare Roast Beef Skewers with Parmesan Shavings and Rocket Pesto **M**

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

HOT

Vegetarian

Sweetcorn and Jalapeno Fritters with Tarragon Yoghurt and Lime (v) **G, M**

Curried Cauliflower Florets with Spiced Yoghurt (v) **G, M**

Goats' Cheese Tartlets with Caramelised Red Onion Chutney & Candied Walnut (v) **G, M, N**

Sweet Potato Falafel with Beetroot Purée, Pomegranate and Micro Herbs (v) **M (GF)**

Wild Mushroom and Parmesan Arancini Balls with Saffron Aioli (v) **G, E**

Fish

Chilli and Lime Spiced Prawns with Coriander Mayo **G, C, E**

Thai Fish Cakes with Sesame and Lime Dipping Sauce **G, Se, F, S**

Smoked Haddock Croquettes with Pea Purée and Shoots **G, F, Lactose**

Monkfish Tempura with Seaweed Powder and Citrus Aioli **G, E**

Soy and Sesame Salmon Spoons with Hoisin Mayo **S, Se, E**

Meat

Honey, Mustard and Sesame Cocktail Sausages **G, Mu, Se**

Pork Cheek Croquettes with Cranberry Ketchup **G, E, M**

Keralan Chicken Skewers with Spiced Coriander Chutney **N, M**

Lavosh Bites with Spicy Lamb and Moutabal **G**

Sweet

Strawberry Cheesecake Pots G, M

Raspberry and Pistachio Pavlovas N, M (gluten and dairy free)

Passion Fruit and Lemon Posset with Almond Earl Grey Short Bread G, M, N

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

Gingernut Tiramisu Pots G, M

Caramel Cream Nutella Lollies N

Limoncello Tartlets with Sumac and Blackberry Pearl G, E

Mini Banoffee Pies G, M

Lemongrass and Stem Ginger Cake with Vanilla Syrup G, E, M

Dark Chocolate Mousse with Nut Praline and Honeycomb Bites E, N (gluten and dairy free)

Chocolate and Coconut Truffles M (Gluten Free)

Dark Chocolate and Tahini Brownies G, E, M, Se

Brown Sugar Meringue Kisses with Dark Chocolate Ganache and Pistachio filling N, E, M
(Gluten Free)