

IMOGEN'S KITCHEN

Cold Buffet Menu – Spring/Summer 2022

Bread

Sourdough and Rye, Breadsticks **G**

Whipped Salted Butter **M**

Whipped Medjool Date Butter **M**

Vegetarian

Tarts

Caramelised Onion, Goat's Cheese and Fresh Fig Tart **G, M, E**

Leek, Mushroom and Gruyere Tart **G, M, E**

Bruschetta

Crushed Pea, Broad Bean, Mint and Mozzarella (v) **G, M**

Heirloom Tomatoes and Fresh Basil (v) **G**

Meat

Cold Rare Roast Beef with Horseradish and Watercress Garnish **M, Mu**

British Charcuterie: Salt and Pepper Salami, Coppa, Fennel Salami

Fish

Whole Roasted Salmon with Watercress and Spinach Sauce **F, M**

British Fish Board: Smoked Salmon, Chive Sour Cream, Smoked Mackerel Paté, Charcoal Crackers

Sides

French beans and Sugarsnaps with Hazelnut and Orange (v) (GF) **N (hazelnuts)**

Royal Pesto Potato Salad with Egg and Pancetta (GF) **M, E**

Za'atar Roasted Tomato and Butternut Squash Salad
with Chilli, Ginger, Pine Nuts, Feta and Cardamom Yoghurt (V) **M, Su**

Dessert

Lemon Tart slices with Raspberries and Sumac **G, E, M**

Individual Buttermilk and Sage Panna Cotta Pots with Black Pepper Honeycomb **M**

Individual Pavlovas with Vanilla Cream, Lemon Curd, Pistachios and Summer Berries **M, E, N**
(pistachios)

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