

# IMOGEN'S KITCHEN

## Feasting Menus

### Persian style feast

#### Starter

Persian board:

Feta, Ricotta and Herb Bourek with Honey and Sesame, Sweet Potato Falafel, Sweet Pickles, Lavosh Crackers

#### Selection of dips

Labneh with Pistachio Dukkah **M, N (pistachios)**

Moutabal (aubergine dip) **Se**

Muhammarra (lightly spiced red pepper dip) **G, Su, N (walnuts)**

#### Bread

Persian Flatbreads **G**

#### Main

Slow-cooked Ras-el-hanout Shoulder of Lamb with Pomegranate Molasses, Zhoug and Tahini Yoghurt  
**Su, Se, M**

#### Sides

Turmeric Roasted Cauliflower with  
Spinach, Pomegranate, Coriander and Tahini Yoghurt (V) **M, Se**

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

Harissa Roasted Aubergine, Pomegranate, Pistachios, Olives, Rice (V) **N (pistachios)**

#### Dessert

Individual Fig and Pistachio Baklava with Greek Yoghurt, Honey and Rose Petals **G, M, N (pistachios)**

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## **British style feast**

### **Bread**

Sourdough and Rye **G**

Whipped Bone Marrow Butter & Whipped Medjool Date Butter (v) **M**

### **Starter**

#### **British Charcuterie Starter Board:**

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

#### **British Fish Starter Board:**

Smoked Salmon, Hot Smoked Trout, Chive Sour Cream, Smoked Mackerel Paté, Charcoal Crackers **F, M**  
or

#### **British Vegetarian Starter Board:**

Natoora Burrata, Artichokes, Stuffed Peppers, Sundried Tomatoes, Apricots, Mixed Nuts **M, N, Su**

### **Main**

Roast Chicken Thighs with Black Olive Tapenade and Orange **M**

### **Sides**

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

Halloumi with Lemony Lentils, Chickpeas and Beets (v) (GF) **M**

Spinach with Shallots, Squash, Walnuts and Gorgonzola  
and Toasted Seeds (v) (GF) **M, N (walnuts)**

### **Dessert**

Individual Passion Fruit and Lemon Posset Pots with Almond Earl Grey Short Bread **M, E, G**

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## **Italian style feast**

### **Bread**

Rosemary and Olive Focaccia **G**  
Balsamic and Olive Oil **Su**

### **Charcuterie Starter Board:**

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

Or

### **Mixed Bruschettas:**

Crushed Pea, Broad Bean and Mozzarella (v) **G, M**  
Heirloom Tomatoes and Fresh Basil (v) **G**  
Prosciutto and Melon with Balsamic Reduction **G, Su**

### **Main**

Slow-Roasted Salmon with Fennel, Citrus and Chillies **F**

### **Sides**

Polenta and Parmesan Chips **M**  
Green Beans with Pistachio Pesto (v) (GF) **N (pistachios)**  
Griddled Nectarines with Ricotta (or Burrata), Chilli and Mint **M**

### **Dessert**

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

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