

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).

Savoury grazing table

Charcuterie (cold): Fennel Salami, Serrano Ham, Bresaola
Selection of Local cheeses **M**
Spiced Plum Chutney **Su**
Honeycomb block
Seasonal Fruit (usually grapes, figs and strawberries)
Cornichons and Gherkins **Su**
Candied Walnuts **N**
Dried Apricots **Su**
Mixed Olives
Sweet Potato Falafel **Su**
Humous with Spiced Dukkah **N, Su**
Muhammara (Red Pepper Dip) **G**
Basil Pesto **M**
Grisini, Focaccia, Pane Carasau **G**

Sweet grazing table

Mini Dark Chocolate and Tahini Brownies **G, M, E, Se**
Mini White Chocolate and Raspberry Blondies **G, M, E**
Milk Chocolate Honeycomb **M**
Berry Baked Cheesecake Bites **G, M, E**
Mini Mango and Passion Fruit Pavlovas **M, E**
Gingernut Tiramisu Pots **G, M**
Limoncello Tartlets with Sumac and Blackberry Pearl **G, E**
Seasonal Fruit

Foliage

If you would like us to decorate the table with foliage or simple floral decoration there will be an additional fee

IMOGEN'S
KITCHEN

www.imogenskitchen.com
Instagram: imogenskitchen
Facebook: imogenskitchen