

IMOGEN'S KITCHEN

PLATED – SPRING/SUMMER 2022 THREE COURSES

Menu 1

Seared Scallops with Pea Purée, Hazelnut Dukkah and Prosciutto Crisp **Cru, M, N**

Braised Beef Short Ribs with Creamy Polenta, Parsley Oil and Spring Greens **M**

(Vegetarian option) Wild Mushroom and Lentil Ragu with Creamy Polenta, Parsley Oil and Spring Greens **Su, M**

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

Menu 2

Burrata, Roasted Fennel, Charred Orange and Chilli Salad (v) **M**

Seared Monkfish with Coconut & Spinach Dhal and Pickled Cabbage **F, Su**

(Vegetarian option) Roasted Squash with Coconut & Spinach Dhal and Pickled Cabbage **Su**

Elderflower Pannacotta with Pistachio Shortbread and Balsamic Strawberries **G, M, Su**

Menu 3

Courgette, Pea, Feta and Za'atar Fritters with a Confit Garlic Labneh and Zhoug Dressing (v) **M, E**

Lamb, Harissa and Feta Meatballs with a Slow-cooked Tomato Sauce, Cardamom Basmati Rice and Toasted Almonds **E, M, N**

(Vegetarian option) Harissa Aubergine with a Slow-cooked Tomato Sauce, Feta, Cardamom Basmati Rice and Toasted Almonds **M, N**

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

IMOGEN'S KITCHEN

www.imogenskitchen.com
Instagram: imogenskitchen
Facebook: imogenskitchen

Menu 4

Coconut Shrimp with Turmeric Yoghurt **Cru, G, M, E**

Red Thai Chicken Curry with Jasmine Rice and Asian Slaw **F (GF)**

(Vegetarian option) Red Thai Aubergine and Sweet Potato Curry with Jasmine Rice and Asian Slaw **(GF)**

Lemongrass and Stem Ginger Cake
with Vanilla Bean and Yuzu Syrup, Coconut Ice Cream and Pistachio Brittle **G, M, E,
N (pistachios)**

**IMOGEN'S
KITCHEN**

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