

# IMOGEN'S KITCHEN

## Wedding

### Persian style menu

#### Canapés

Spiced Moroccan Goats Cheese Stuffed Medjool Dates (v) **M**

Baba Ghanoush Crostini with Spiced Chickpeas and Pink Onions (vg) **G, Su**

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

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

Sweet Potato Falafel with Beetroot Purée, Pomegranate and Micro Herbs (vg, GF)

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

#### Bread

Persian Flatbreads **G**

#### Persian starter board:

Feta, Ricotta and Herb Bourek with Honey and Sesame, Sweet Potato Falafel, Sweet Pickles, Lavosh Crackers **G, M, Su**

#### Dips

Labneh with Pistachio Dukkah **M, N**

Moutabal (aubergine dip) **Su**

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

#### Main

Slow-Cooked, Ras-El-Hanout Shredded Lamb with Pomegranate Molasses and Orange

#### Sides

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

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

Harissa Roasted Aubergine, Pomegranate, Pistachios, Olives, Rice **N**

#### Dessert

Fig and Pistachio Baklava with Greek Yoghurt, Honey and Rose Petals **M, N, Su**

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## British style menu

### Canapés

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

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

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

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

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

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

### Bread

Sourdough and Rye **G**

Whipped Bone Marrow Butter & Whipped Medjool Date Butter **M**

### 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 **N**

Halloumi with Lemony Lentils, Chickpeas and Beets **M**

Spinach with Shallots, Squash, Walnuts and Gorgonzola and Toasted Seeds **M**

### Dessert

Passion Fruit and Lemon Posset Pots with Almond Earl Grey Shortbread **M, G, N**

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## Italian style menu

### Canapés

Heritage Tomato, Mozzarella and Basil Bruschetta (v) **G, M**

Pea, Mint and Mozzarella Arancini Balls with Citrus Aioli (v) **G, E, M**

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

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

### Bread

Rosemary and Olive Focaccia **G**

Optional Balsamic and Olive Oil **Su**

### Charcuterie Starter Board:

Fennel Salami, Serrano Ham, Bresaola

Chorizo and Saffron Arancini, Balsamic Glazed Heritage Tomatoes, **G, M, E**

Artichokes, Roasted Mixed Peppers, Burrata **M**

Or

### 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 if not having for starter), Chilli and Mint **M**

### Dessert

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

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## LATE NIGHT FOOD

*If you are feeling peckish and need a little something to keep you moving on the dance floor!*

### SAUSAGE ROLLS

Pork, Caramelised Onion and Apricot Sausage Rolls with a Smoked Tomato Ketchup **G, M, E**  
Mature Cheddar, Potato and Onion Sausage Rolls with a Smoked Tomato Ketchup **G, M, E**  
(v)

### BACON/SAUSAGE BAPS

Maple Bacon or Caramelised Onion Sausage Baps **G**

### MAC 'N' CHEESE

Mac and Cheese Pots with Chorizo Crumb **G, M, E**  
Mac and Cheese Pots with Truffle Crumb (can be done with no truffle too!) **G, M, E** (v)

### MIDDLE EASTERN KEBABS

Posh Lamb Kebabs **G, M**  
Posh Halloumi Kebabs **G, M** (v)

### BRITISH PIES

Steak, Ale and Mushroom Pie **G, M, E**  
Chicken, Leek and Mushroom Pie **G, M, E**  
Mushroom and Leek Pie **G, M, E** (v)

### TACOS

Corn Taco Barbacoa Brisket filled with Lime, Coriander & Spring Onion (2 pieces)  
OR

Corn Taco, Tinga Chicken filled with Charred Corn Salsa, Guacamole  
and Pickled Onions (2 pieces) **Su**

OR

Corn Taco, Cumin Roasted Pumpkin filled with Charred Corn Salsa, Guacamole  
and Pickled Onions (2 pieces) **Su** (v)

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