

EVENT MENUS

BUFFET



LINDEN HOUSE

RIVERSIDE



HOT & COLD BUFFET

scrumptious smorgasbord

HOT MAINS

From the Land

Tempura of Summer Vegetables, Basmati Rice, Sweet Chilli Sauce
Moroccan Spiced Chickpea Tagine, Garden Herb Cous Cous
Sun Dried Tomato, Red Pepper Macaroni Cheese, Basil Pesto

From the Sea

Baked Chipotle Salmon, Mango Salsa, Wilted Greens
Tandoori King Prawn Skewers, Bombay Potatoes, Coconut Masala
Sauce
Taste of The Isle's Bouillabaisse, Garlic Aioli Sour Dough Croutons

From the Farm

Sticky Hoi Sin, Honey & Lime Pork, Egg Noodles
Chimichurri Lamb Meatballs, Jollof Risotto
Sri Lankan Free Range Chicken Thighs, Coriander, Cumin, Garlic



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COLD MAINS

Russian Salad, Crème Fraiche, Dill

Thai Peanut Quinoa Salad

Middle Eastern Fattoush Salad

Tender Stem Broccoli, Sweetcorn, Chilli, Maple Vinaigrette

SIDES

Buttered Baby New Potatoes

Salad Leaves, Sherry Vinegar Dressing

Garden Minted Peas

Creamed Potato

DESSERTS

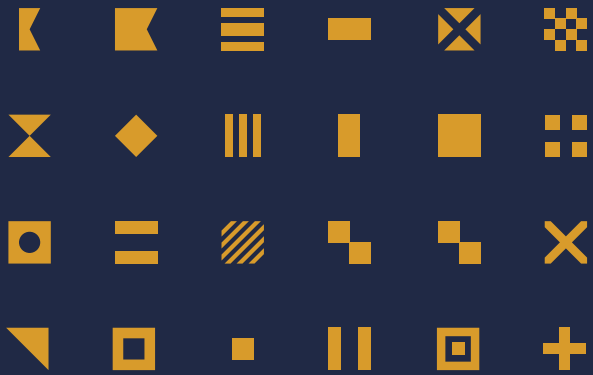
Eton Mess Grazing Board

Lemon Posset

Bread & Butter Pudding, Raspberry Sauce

Blueberry Tiramisu Trifle

£37.50 per person inclusive of VAT



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