

EVENT MENUS

PLATED DINING



LINDEN HOUSE

RIVERSIDE



CLASSIC MENUS

sophisticated selection

Menu A Starter

Creamed Goat's Cheese, Apple, Beetroot & Roasted Pistachio Salad

Menu A Main Course

Linden House Fish Cake, Wilted Spinach, Pickled Fennel, Blood Orange Hollandaise Sauce

Menu A Dessert

Tropical Fruit Macédoine, Marshmallow, Lemon Curd



Menu B Starter

Prawn Cocktail, Avocado Tian, Bloody Mary Dressing

Menu B Main Course

Free Range Chicken Breast Piccata, Caper Lemon Sauce, Baby New Potatoes, Baby Carrots

Menu B Dessert

Mango Cheesecake, Mango Sorbet



CLASSIC MENUS
sophisticated selection

Menu C Starter

Gin, Kaffir Lime Cured Salmon, Cucumber, Crème Fraiche

Menu C Main Course

Honey Feta Cheese Parcel, Char Grilled Artichoke Hearts, Chunky
Sauce Vierge

Menu C Desserts

Strawberry Crumble Chilled Parfait, Wild Berry Coulis

£38.00 per person inclusive of VAT



PREMIUM MENUS

sophisticated selection

Menu A Starter

Tomato Tartare, Truffle & Balsamic Reduction, Parmesan Tuille

Menu A Main Course

Crispy Pork Belly with Asian Salad, Chilli Ginger & Caramel Sauce

Menu A Dessert

Deconstructed Carrot Cake, Carrot Jelly, Passion Fruit Cremeux



Menu B Starter

Cauliflower Croquettes, Black Garlic Mayonnaise, Fried Basil Leaves,
Parmesan

Menu B Main Course

Pan Fried Sea Bass, Smoked Bacon, Celeriac Puree, Chicory, Red
Wine Reduction

Menu B Dessert

Limoncello Tiramisu, Honeycomb, White Chocolate



PREMIUM MENUS
sophisticated selection

Menu C Starter

Charcuterie Plate, Salami, Chorizo, Pickle, Burrata

Menu C Main Course

Tiger Prawn Poke Bowl, Peppers, Chinese Cabbage Wasabi Ginger Dressing, Jasmine Rice

Menu C Dessert

Salted Caramel, Banana, Pecan Eton Mess Verrine

£42.00 per person inclusive of VAT



PRESTIGE MENUS

sophisticated selection

Menu A Starter

Sesame Crusted Tuna Buddha Bowl, Avocado, Carrot, Summer Leaves,
Miso Dressing

Menu A Main Course

Pan Fried Breast of Guinea Fowl, Chanterelles, Salsify, Champagne
Sauce, Arugula Micro Greens

Menu A Dessert

Dark Chocolate Marquise, Milk Chocolate Mousseline, Crushed
Oreos





PRESTIGE MENUS

sophisticated selection

Menu B Starter

Smoked Salmon & Compressed Watermelon Salad, Frisée Lettuce,
Sriracha Aioli

Menu B Main Course

Honey Braised Duck Leg, Duck Confit Bon Bon, Blackberry Sauce,
Fondant Potato

Menu B Dessert

Crema Catalana, Seasonal Berries, Meringue, Lychee Syrup





PRESTIGE MENUS

sophisticated selection

Menu C Starter

Potted Slow Roasted Tomato & Pesto Pate, Wild Rocket, Melba Toast

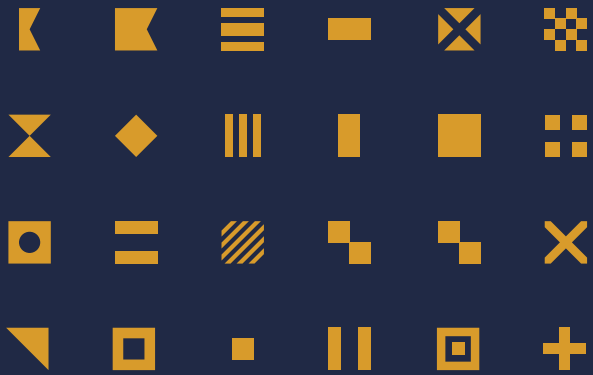
Menu C Main Course

Wild Mushroom, Leek & Truffle Oil Pithivier, Caramelized Shallots,
Red Wine Jus

Menu C Dessert

White Chocolate & Pistachio Truffle Dome, Champagne Jelly,
Financier Crumb

£47.00 per person inclusive of VAT



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