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We recommend 3 savoury bowls and 1 sweet bowl per person.

Dietary requirements will be catered for separately.

Please always inform us of any allergies or intolerances. Not all ingredients are listed on the menus and we cannot guarantee the total absence of allergens.

A discretionary service charge is added to the final bill and is 10% of the food and beverage projected spend.



From the Land

Chunky Minestrone Ragout, Parmesan, Winter Micro Herbs. Vegetable Gyoza, Seaweed, Hot & Sour Sauce. Chestnut Mushroom Stroganoff, Basmati Rice. Lebanese Chickpea & Cannellini Bean Casserole, Smoked Aubergine.

From the Sea

Tiger Prawn Jambalaya. Tuscan Garlic Salmon, Spinach, Thyme Roasted Potatoes. LH Sustainable Fish Pie. Masala Fried Hake, Sweet Potato & Chilli Risotto.

From the Farm

Slow Roasted Pork Belly, Potato Puree, Apple, Red Wine Jus. Chicken Chasseur, Root Vegetable Macédoine. Beef Stew, Butternut Squash Puree. Lamb & Mint Sausages, Chive Dumplings, Cumberland Gravy.



Desserts

Apple & Cinnamon Cheesecake, Apple Confit. Queen of Puddings. Chai-Poached Pear, Hazelnut Oat Crumble, Chantilly Cream. Gingerbread Sponge Cake, Eggnogg Sauce.

£7.50 per bowl inclusive of VAT

Nibbles

Herbs de Provence Marinated Olives Honey Mustard Mini Sausages Smoked Paprika & Parmesan Palmiers Gougères

Choose 3 for £4.50

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