EVENT MENUS

BOWL FOOD

LINDEN HOUSE
RIVERSIDE

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.

BOWL FOOD
brilliantly bountiful

From the Land

Sweet Pea & Chorizo Croquettes, Spanish Rice, Smoked Paprika, Lemon Creme Fraiche.

Moroccan Spiced Chickpea Tagine, Garden Herb Cous Cous.

Asparagus & Ricotta Tortellini, Sun Dried Tomatoes, Spinach, Parmesan Cream Sauce.

Pad Thai Salad, Wasabi & Citrus Dressing, Roasted Cashew Nuts.

From the Sea

King Prawn Poke Bowl, Sticky Rice, Edamame Beans, Soy, Sesame, Mango.

Smoked Haddock Bon Bons, Crushed New Potatoes, Parsley Beurre Blanc, Crispy Shallots.

Garden Herb Baked Loch Duart Salmon, Fattoush Salad, Sherry Mustard Dressing.

Mahi Mahi, Caribbean Rice & Beans, Pineapple, Coconut Curry Sauce.

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From the Farm

Five Spice Belly of Pork, Asian Salad, Glass Noodles, Sweet Chilli Sauce.
Chicken Caesar Salad, Garlic Croutons, Egg, Parmesan Shavings.
Teriyaki Beef, Basmati Rice, Spring Onion, Coriander.
Pulled Ham Hock, Potato & Grain Mustard Salad, Cornichons, Truffle Oil Dressing.

Desserts

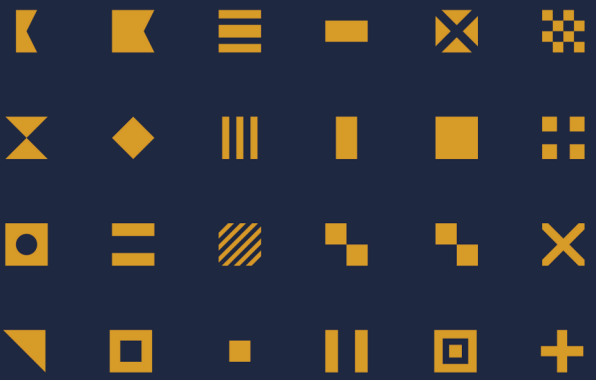
Yoghurt & Honey Panna Cotta, Tropical Fruit Compote.
Eton Mess, Fraise De Bois, Yuzu Creme Mousseline.
White Chocolate Parfait, Amarena Cherries, Morello Cherry Coulis.
White Peach Melba, Raspberry Tuille.

£7.50 per bowl inclusive of VAT

Nibbles

Anchovy Straws.
Tempura Battered Courgettes, Cucumber and Yogurt Dip.
Crispy Herb Polenta Fries, Lemon Dipping Sauce.
Herbs de Provence Marinated Olives.
Hickory Smoke Seasoned Almonds.

Choose 3 for £4.50 per person



LINDEN HOUSE

RIVERSIDE