

# EVENT MENUS

## BUFFET

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LINDEN HOUSE

RIVERSIDE





# HOT & COLD BUFFET

scrumptious smorgasbord

## HOT MAINS

### **From the Land**

Chunky Minestrone Ragout, Macaroni, Parmesan.

Vegetable Gyoza, Korean Kimchi, 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, Apple, Red Wine Jus.

Chicken Chasseur, Root Vegetables.

Beef Stew, Butternut Squash Puree.

Lamb & Mint Sausages, Chive Dumplings, Cumberland Gravy.



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## COLD MAINS

Caesar Cauliflower, Crispy Shallots, Chives.

Cranberry, Pecan, Sweet Potato, Wild Rice Pilaf.

Roast Beets, Red Onion & Baby Spinach, Sherry Vinaigrette.

All Spiced Pumpkin, Kale, Maple Glazed Walnuts.

## SIDES

Petits Pois à la Française.

Sautéed Courgettes, Button Mushrooms, Chestnuts.

Garlic Butter Roast Parsnips and Kale.

Creamed Potato.

## DESSERTS

Apple & Cinnamon Cheesecake, Apple Compote.

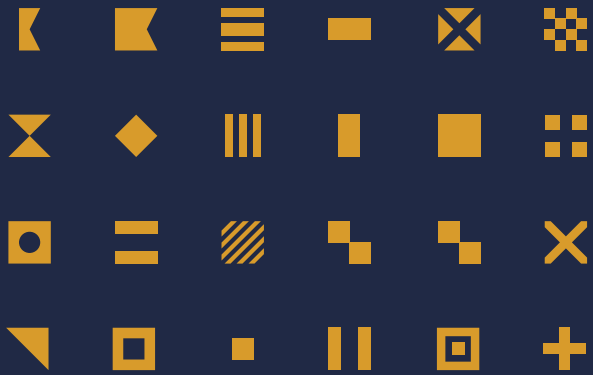
Queen of Puddings.

Chai-Poached Pear, Hazelnut Oat Crumble, Chantilly Cream.

Pineapple & Gingerbread Sponge Cake, Eggnog Sauce.

**£37.50 per person inclusive of VAT**





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