EVENT MENUS

BUFFET

LINDEN HOUSE
RIVERSIDE

Minimum of 20 guests required.

Please select 3 Hot Mains, 3 Cold Mains, 2 Sides and 2 Desserts.

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.

HOT & COLD BUFFET

scrumptious smorgasbord

HOT MAINS

From the Land

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

Moroccan Spiced Chickpea Tagine, Garden Herb Couscous.

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

Vegetable Pad Thai, Glass Noodles, Wasabi Citrus Dressing, Cashew Nuts.

From the Sea

Smoked Haddock Fish Cakes, Crushed New Potatoes, Parsley Beurre Blanc, Crispy Shallots.

Baked Chipotle Salmon, Mango Salsa, Wilted Greens.

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

Singapore Chilli & Garlic King Prawns, Sticky Rice, Edamame Beans, Soy, Sesame, Mango.

HOT & COLD BUFFET

scrumptious smorgasbord

HOT MAINS

From the Farm

Five Spice Belly of Pork, Stir Fried Vegetables, Egg Noodles, Sweet Chilli Sauce.

Teriyaki Beef, Basmati Rice, Spring Onion, Coriander.

Butter Roasted Chicken Breast Piccata, Caper Lemon Sauce, Baby New Potatoes.

Gloucester Old Spot Pan Fried Pork Tenderloin, Leek & Bacon Potato Cake, Honey Roasted Peaches, Pan Juices.

HOT & COLD BUFFET

scrumptious smorgasbord

COLD MAINS

Asian Slaw, Pineapple, Sriracha & Palm Sugar Dressing.
Roast Candy Beetroot Salad, Baby Spinach, Feta Cheese.
Quinoa, Garden Pea Salad, Fresh Mint, Honey & Lemon Vinaigrette.
Italian Pasta Salad, Pesto, Tomatoes, Olives, Mini Mozzarella.
Chicken Caesar Salad, Garlic Croutons, Egg Parmesan Shavings.

SIDES

Grilled Mediterranean Vegetables.
Petit Pois à la Française.
Tender Stem Broccoli, Sweetcorn, Chilli, Maple Vinaigrette.
Summer Mixed Leaf Salad, Sherry Vinegar Dressing.

DESSERTS

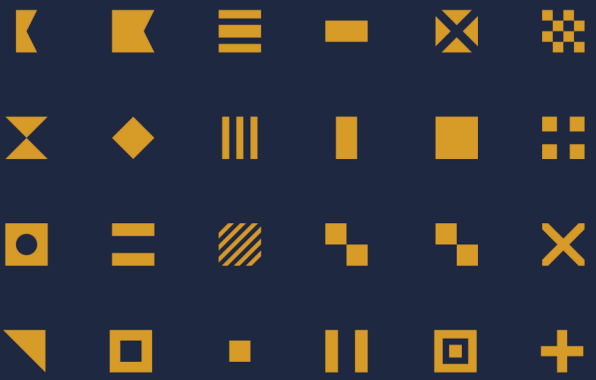
Yoghurt & Honey Panna Cotta, Tropical Fruit Compote.
Eton Mess, Fraise De Bois, Yuzu Creme Mousseline.
White Chocolate Parfait, Amarena Cherries, Morello Cherry Coulis.
White Peach Melba, Raspberry Tuille.

£37.50 per person 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