



We recommend 4 Canapés per person for a pre-lunch or pre-dinner reception or 10 per person for a drinks party.

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

King Oyster Mushroom Scallops, Roasted Red Pepper Salsa.

Baked Polenta Bites, Date & Butternut Squash Chutney.

Fried Mozzarella, Romanesco Sauce.

Vegetable Gyoza, Soy & Wasabi Dip.

From the Sea

Gravadlax Tartare, Wafer Cone.

Sous Vide Tiger Prawn, Orange Caper Sabayon.

Crab, Saffron Aioli, Pumpernickel.

Salt Cod Bon Bons, Mousseline Sauce.

From the Farm

Pork Belly Skewers, Vietnamese Caramel Sauce.

Rare Roast Beef on Mustard Blinis, Horseradish Sour Cream.

Duck Liver Parfait, Mini Latkes, Blood Orange Gel.

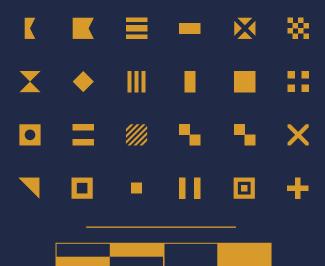
Coronation Chicken Tartlet, Mango, Coriander.

£2.50 per Canapé inclusive of VAT

Nibbles

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

Choose 3 for £4.50



LINDEN HOUSE