EVENT MENUS

CANAPÉS

LINDEN HOUSE

RIVERSIDE

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.

CANAPÉS
MESMERISINGLY MOREISH

From the Land

Sweet Pea, Edamame Bean & Mint Arancini, Ricotta.

Vegetable Gyoza, Soy & Sesame Seed Dressing, Wasabi.

Caesar Bouche Tartlet, Quail`s Egg, Parmesan.

Chive Shortbread, Goat`s Cheese, Lemon Confit.

From the Sea

Baja King Prawn, Sweetcorn Fritter, Mango.

Horseradish Blinis with Buttered Beetroot and Smoked Mackerel.

Tuna Tartare, Mango Salsa, Cucumber.

Scottish Smoked Salmon, Sweetcorn and Polenta Blinis, Avocado Mousse.

From the Farm

Coronation Chicken Tartlet, Mango Chutney, Coriander.

Beef Carpaccio, Sesame Cracker, Apricot.

Peking Shredded Duck, Hoisin, Garden Chives, Wonton Cup.

Cracked Pepper Macaron, Smoked Paprika Cream Cheese, Parma Ham.

£2.50 per Canapé 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