



CHRISTMAS



LINDEN HOUSE

RIVERSIDE





LINDEN HOUSE

merry and bright

Twinkling lights, trees adorned with decorations and the smell of freshly baked mince pies - It's the most wonderful time of the year! Christmas is a time for festivities and we have it all wrapped up for you at Linden House! Set in Hammersmith, Linden House is a Grade II listed Georgian riverside venue, just moments from the Hammersmith Bridge, it is the ideal location to raise a glass and celebrate the festive season.

Christmas is the perfect opportunity to get together at Linden House with friends, family and colleagues. Whether you choose a lunchtime celebration or a candlelit evening affair, our Christmas cheer and unique atmosphere provide an unrivalled and magical experience.

Our mouthwatering menus include festive dishes and indulgent desserts and can cater for parties ranging in size from ten all the way to eighty in one of our four private dining rooms.

To really soak up the magic of Christmas why not add a further touch of sparkle to our menus by offering your guests a glass of mulled wine or a glass of fizz upon arrival?



INDOOR SPACES

magnificently magical

Our indoor space consists of private dining rooms that can be hired in conjunction with adjoining spaces for greater flexibility and capacity.

The Ballroom is our largest room and provides a flexible space for a festive dinner or sparkling drinks party.

The Captain's Room has hosted a wide of array of entertainers, from magicians to carol singers, and is also perfectly situated next to the Ballroom. Photobooths, candy stations and casino tables are ever present in this space during the Holiday Season.

The Commodore's Room is sure to get all of your guests into the festive spirit with an intimate 3 course feast accompanied by Christmas morsels, crackers, candles and decorations galore.



CANAPÉS MENU

enchantingly appetizing

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



BOWL FOOD MENU

enchantingly appetizing

From the Land

Chunky Minestrone Ragout, Parmesan, Winter Micro Herbs.

Vegetable Gyoza, Seaweed, 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, Potato Puree, Apple, Red Wine Jus.

Chicken Chasseur, Root Vegetable Macédoine.

Beef Stew, Butternut Squash Puree.

Lamb & Mint Sausages, Chive Dumplings, Cumberland Gravy.



BOWL FOOD MENU

enchantingly appetizing

Desserts

Apple & Cinnamon Cheesecake, Apple Confit.

Queen of Puddings.

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

Gingerbread Sponge Cake, Eggnog Sauce.

£7.50 per bowl inclusive of VAT



PLATED MENU

enchantingly appetizing

Christmas Crackers

Freshly Baked Bread and Butter

Please choose the same starter, main course and dessert for the entire party

Dietary requirements will be catered for separately

Starters

Beet & Gin Cured Salmon Gravavlax, Wasabi Cream, Pickled Shallots.

Burrata & Burnt Oranges, Pickled Fennel, Pistachios, Mint, Balsamic Dressing.

Honey Roasted Figs, Goat's Cheese, Parma Ham, Arugula, Sherry Vinegar Dressing.

Mains

Crispy Slow Roasted Belly of Pork Leek & Potato Mash, Calvados Sauce.

Confit Duck Leg, Braised Red Cabbage, Fondant Potato, Redcurrant Jus.

Feta Cheese & Cranberry Filo Parcel, Spiced Sweet Potato, Sherry Jus.



PLATED MENU

enchantingly appetizing

Desserts

Chai Poached Pears, Hazelnut Oat Crumble, Salted Caramel Ice Cream.

Muscovado Baked Pineapple, Gingerbread, Egnog.
Plum Pudding, Mixed Spice Custard, Brandy Butter.

Tea and Coffee served with Mince Pies and Clementines.

£47.00 per head inclusive of VAT

Add On | Cheese Course per person £9.00

Add On | Port Serving per person £4.50



XMAS PARTY PACKAGE

standing reception

Hire of the Ground Floor

17.00-23.30

Canapés and Drinks Reception

2 glasses of Prosecco and 3 Canapés per person

Bowl Food Menu

4 bowls per person

***served with half a bottle of wine and two bottles of beer per person

Mini Mince Pies

£75.00 per person inclusive of VAT

*** minimum 30 guests

*** maximum 120 guests



XMAS PARTY PACKAGE

plated reception

Hire of the Commodore's Room

17.00-23.30

Canapés and Drinks Reception

2 glasses of Prosecco and 3 Canapés per person

3 Course Plated Xmas Menu

***served with half a bottle of wine and two bottles of beer per person

Tea and Coffee served with Mini Mince Pies and Clementines

£75.00 per person inclusive of VAT

***minimum 5 guests

***maximum 24 guests



XMAS PARTY PACKAGE

plated reception

Hire of The Ground Floor

17.00-23.30

Canapés and Drinks Reception

2 glasses of Prosecco and 3 Canapés per person

3 Course Plated Xmas Menu

***served with half a bottle of wine and two bottles of beer per person

Tea and Coffee served with Mini Mince Pies and Clementines

£85.00 per person inclusive of VAT

***minimum 25 guests

***maximum 60 guests

Nibbles

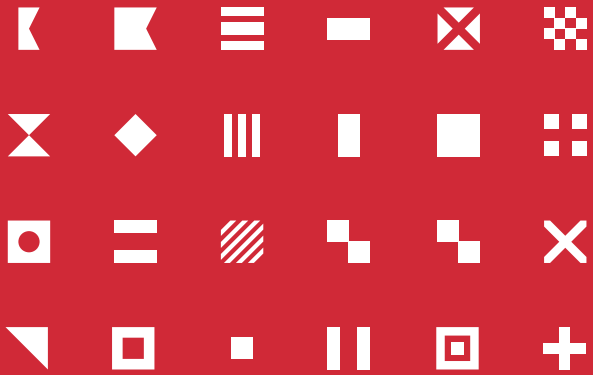
Herbs de Provence Marinated Olives
Honey Mustard Mini Sausages
Smoked Paprika & Parmesan Palmiers
Gougères

Choose 3 for £4.50

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.



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