



# EVENT MENUS

## PLATED DINING

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LINDEN HOUSE

RIVERSIDE





# CLASSIC MENUS

sophisticated selection

## Menu A Starter

Thai Sweet Potato & Carrot Soup, Coconut Shavings.

## Menu A Main Course

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

## Menu A Dessert

Queen of Puddings.



## Menu B Starter

The Linden House Farmhouse Terrine, Cumberland Sauce, Winter Leaves.

## Menu B Main Course

Pan Fried Sea Bream, Cannellini Bean Stew, Wilted Baby Spinach.

## Menu B Dessert

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



## CLASSIC MENUS

sophisticated selection

### Menu C Starter

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

### Menu C Main Course

Pumpkin & Salt Baked Celeriac Pithivier, Balsamic Roast Baby Beets.

### Menu C Desserts

Apple & Cinnamon Cheesecake, Apple Pâte de Fruits, Poached Apple Coulis.

**£38.00 per person inclusive of VAT**



# PREMIUM MENUS

sophisticated selection

## Menu A Starter

Tuscan Wild Mushroom Soup, Crème Fraiche, Smoked Paprika,  
Crispy Onions.

## Menu A Main Course

Slow Cooked Minted Lamb Shank, Boulangère Potatoes, Pea Puree.

## Menu A Dessert

Honey, Lime & Ginger Tartlet, Meringue, White Chocolate.

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## Menu B Starter

Chicken Liver Parfait, Quince Jelly, Toasted Brioche.

## Menu B Main Course

Loch Duarte Salmon Tranche à la Niçoise, Clementine Hollandaise.

## Menu B Dessert

'After Eight' Crème Brûlée, Madeleine.



# PREMIUM MENUS

sophisticated selection

## Menu C Starter

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

## Menu C Main Course

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

## Menu C Dessert

Muscovado Baked Pineapple, Gingerbread, Eggnogg.

**£42.00 per person inclusive of VAT**



# PRESTIGE MENUS

sophisticated selection

## Menu A Starter

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

## Menu A Main Course

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

## Menu A Dessert

Trio of Chocolate Mousse, 'Baileys' Crème Anglaise, Almond Brittle.





# PRESTIGE MENUS

sophisticated selection

## Menu B Starter

Chicken Caesar Bonbon, Celeriac Rémoulade, Parmesan Crisp.

## Menu B Main Course

Guinness Braised Brisket of Beef, Butter Glazed Heirloom Carrots,  
Parsnip Puree.

## Menu B Dessert

'Black Forest' Fudge Cake, Amarena Cherries, Vanilla Diplomat  
Cream.







# PRESTIGE MENUS

sophisticated selection

## Menu C Starter

Asian Vegetable, Jasmine Rice and Miso Spring Roll, Kimchi.

## Menu C Main Course

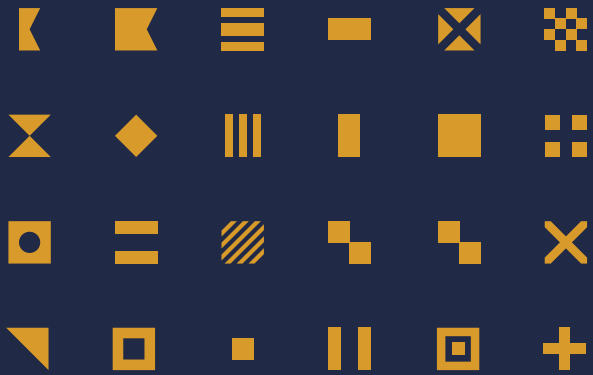
Burrata & Black Truffle Ravioli, Ratatouille, Basil Pesto.

## Menu C Dessert

Mulled Wine Fall Fruits, Pain d'Epices, Cinnamon Ice Cream.

**£47.00 per person inclusive of VAT**





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