

CORPORATE MENUS LUNCH



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.

→ LIGHT LUNCH

Meetings held at Linden House, large or small, are enhanced due to the tranquil riverside setting coupled with an experienced Linden House event coordinator to look after you and tailored food offering, we can provide to you and your team. Our array of menus, freshly prepared by our team of Chefs, can be tailored to meet all budgets and tastes.

For those smaller teams who need a working lunch and would like to keep things simple, we can suggest the Linden House Meal Deal which fuels all those in attendance and guarantees a truly productive day.

If you are looking for something a little more comforting when having the meal deal, we would recommend adding a delicious seasonal soup to your offering, perhaps even some much-loved fries?

For a wholesome and vibrant display suited for groups of 15 or more there is the Buffet Menu which is sure to delight with its impressive selection.

Please let us know in advance of any special dietary requirements which will be catered for separately.

Our meeting rooms are equipped with designated Wi-Fi, AV equipment, flipcharts, pads and pens as well as meeting sweeties and riverside views.



We can set the tone for the day by serving coffee and a selection of teas accompanied by various yummy treats on arrival to your guests.

Morning Refreshments | Coffee and a selection of Teas, served with mini viennoiserie

Mid-Morning Refreshments | Coffee and a selection of Teas, served with a scrumptious morsel

Afternoon Refreshments | Coffee and a selection of Teas, served with a scrumptious morsel

£3.50 per serving per person

Add Ons

Hard work deserves rewarding! Bacon Bap | £3.00 per person Greek Yogurt with Seasonal Fruit and Granola | £3.00 per person Doughnuts | £1.50 per person



Specially designed for those meetings that are all about work, work, work, the meal deal gives all those in attendance the opportunity to eat on the go and keep the agenda on schedule.

- a selection of -Finger Sandwiches Soft Drinks Savoury Snacks Sweet Snacks

£8.50 per person

Add Ons

Hard work deserves rewarding!
Seasonal soup in a mug | £2.50 per person
Savoury Viennoiserie | £2.00 per person
Koffman's Fries | £1.50 per person

***minimum of 5 guests is required

HOT BUFFET LUNCH

A buffet is defined as the perfect chance to enjoy the break for lunch and catch up with colleagues while being able to return to the buffet and top up your plate with a great selection of hot dishes.

Hot Mains

Please choose two hot mains Thai Red Vegetable Curry, Jasmine Sticky Rice Pumpkin, Spinach & Lentil Lasagna Moroccan Salmon Tagine, Lemon Scented Cous Cous Beef Brisket, Ale & Root Vegetable Pie

Sides

Creamed Potato Seasonal Salad

Hot Mains

Please choose two desserts Cherry & Almond Bakewell Tartlet, Crème Anglaise Chocolate Fudge Cake, Chocolate Sauce Lemon Meringue Pie Verrine

A selection of juices and tea/coffee is included £25.50 per person

***minimum of 15 guests is required



It's time to wind down and discuss the proceedings of the day with a couple of drinks and some nibbles in the Member's Bar.

Drinks

Attendees can mingle in the Member's Bar for one hour and can either purchase their own drinks or a tab can be set up by the organiser. Alternatively, drinks can also be pre-ordered along with some nibbles.

Nibbles

Canapes | Please see our Canape menu | £2.50 per Canape Static Canapes | A Selection of 3 | Marinated Olives, Hand Made Cheese Straws, Honey Mustard Cocktail Sausages, Vegetable Spring Rolls | £4.50 per person

*** Nibbles will need to be pre-ordered

