SPRSUM2024

# 88 = 🥢 😘 😘 🗙 \_\_\_\_ -**EVENT MENUS BOWL FOOD** I INDEN HOUSE RIVERSIDE

We recommend 3 savoury bowls and 1 sweet bowl per person.

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

Tempura of Spring Vegetables, Basmati Rice, Sweet Chilli Sauce Moroccan Spiced Chickpea Tagine, Garden Herb Cous Cous Sun Dried Tomato, Roasted Red Pepper Macaroni Cheese, Basil Pesto Pad Thai Salad, Lime, Sesame, Cashews

## From the Sea

Baked Chipotle Salmon, Mango & Pineapple Salsa, Wilted Greens Tandoori King Prawns, Bombay Potatoes, Coconut Masala Sauce Taste of The Isles Bouillabaisse, Garlic Aioli Sour Dough Croutons Smoked Haddock, Crushed New Potatoes, Chive Beurre Blanc

### From the Farm

Sticky Hoi Sin, Honey & Lime Pork, Egg Noodles, Spring Onions Chimichurri Lamb Meatballs, African Jollof Risotto Sri Lankan Free Range Chicken, Coriander, Cumin, Charred Broccoli Crispy Duck Salad, Spring Onion, Bean Sprouts, Orange, Tamari Dressing, Sesame



### Desserts

Passion Fruit Posset, Shortbread Tropical Eton Mess Honey Panna Cotta, Strawberries, Honeycomb White Chocolate Pave, Exotic Fruit Compote

£7.50 per bowl inclusive of VAT

### Nibbles

Gougères Green Olive and Herb Shortbread Marinated Feta Cheese and Watermelon Parmesan and Paprika Palmiers

Choose 3 for £4.50

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LINDEN HOUSE