SPRSUM2024

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

Minimum of 20 guests required.

Please select 3 Hot Mains, 3 Cold Mains, 2 Sides and 2 Desserts.

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.

# ← HOT & COLD BUFFET scrumptious smorgasbord

## HOT MAINS From the Land

Tempura of Summer Vegetables, Basmati Rice, Sweet Chilli Sauce Moroccan Spiced Chickpea Tagine, Garden Herb Cous Cous Sun Dried Tomato, Red Pepper Macaroni Cheese, Basil Pesto

### From the Sea

Baked Chipotle Salmon, Mango Salsa, Wilted Greens Tandoori King Prawn Skewers, Bombay Potatoes, Coconut Masala Sauce Taste of The Isle's Bouillabaisse, Garlic Aioli Sour Dough Croutons

### From the Farm

Sticky Hoi Sin, Honey & Lime Pork, Egg Noodles Chimichurri Lamb Meatballs, Jollof Risotto Sri Lankan Free Range Chicken Thighs, Coriander, Cumin, Garlic

# ← HOT & COLD BUFFET scrumptious smorgasbord

COLD MAINS Russian Salad, Crème Fraiche, Dill Thai Peanut Quinoa Salad Middle Eastern Fattoush Salad Tender Stem Broccoli, Sweetcorn, Chilli, Maple Vinaigrette

SIDES Buttered Baby New Potatoes Salad Leaves, Sherry Vinegar Dressing Garden Minted Peas Creamed Potato

DESSERTS Eton Mess Grazing Board Lemon Posset Bread & Butter Pudding, Raspberry Sauce Blueberry Tiramisu Trifle

£37.50 per person 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