



EVENT MENUS

CANAPÉS



LINDEN HOUSE
RIVERSIDE

We recommend 4 Canapés per person for a pre-lunch or pre-dinner reception or 10 per person for a drinks party.

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.

NIBBLES

Nibbles

Rosemary and Comté Madeleines.
Herbs de Provence Marinated Olives.
Thyme and Cheddar Cheese Cookies.
Hickory Smoke Seasoned Almonds.
Black Truffle Flavoured Crisps.

Choose 3 for £4.50 per person

CANAPÉS

From the Land

Wild Mushroom & Sage Arancini, Aioli.

Fried Mozzarella, Romanesco Sauce.

Vegetable Gyoza, Soy & Wasabi Dip.

Whipped Feta Cheese, Caramelised Red Onion Tartlet.

Cauliflower Croquettes, Black Garlic Mayonnaise.

From the Sea

Salt Cod Bon Bons, Mousseline Sauce.

Hot Smoked Salmon and Horseradish Pate, Sourdough Crisp.

Sous Vide Tiger Prawn, Orange Caper Sabayon.

Cucumber and Dill Mousse, Salmon Caviar, Crostini.

Prawn Cocktail, Black Ash Tartlet.



CANAPÉS

From the Farm

Pork Belly Skewers, Vietnamese Caramel Sauce.

Rare Roast Beef on Mustard Blinis, Horseradish Sour Cream.

Duck Liver Pate Croutes, Red Onion Marmalade.

Pulled Chicken 'Waldorf', Sour Dough Toast.

Cracked Pepper Macaron, Smoked Paprika Cream Cheese, Parma
Ham.

£2.50 per Canapé inclusive of VAT



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