

LINDEN HOUSE

SAMPLE LUNCH MENU



MAIN COURSE

Confit of Duck Leg

Tender duck leg slowly cooked in its own fat, finished with a silky red wine and berry jus.

Pan-Fried Seabass Fillet

Delicate seabass fillet, pan-seared, served with a fragrant white wine and saffron sauce.

Mushroom Wellington

A medley of wild mushrooms sautéed with fresh tarragon, encased in golden puff pastry.
Served with a light vegetable gravy.

Classic Tuna Niçoise Salad

Fresh tuna with crisp green beans, boiled egg, black olives, and anchovies,
served alongside lightly toasted ciabatta.

Vegetable Selection

Honey-glazed carrots and tender broccoli florets.
Rosemary-infused fondant potato and dill-buttered new potatoes.



DESSERT

Traditional Dorset Apple Cake

Served warm with your choice of custard, cream, or ice cream.

LINDEN HOUSE

SAMPLE SUPPER MENU



MAIN COURSE

Homemade Cream of Tomato & Basil Soup

Served with a freshly baked bread roll.

Wholetail Scampi and Chips

Crisp wholetail scampi served with hand-cut chips, tangy tartare sauce, and a fresh lemon wedge.

Three Cheese & Onion Quiche V

A rich blend of cheeses and caramelised onion in a buttery pastry shell,
served with a dressed seasonal salad.



DESSERT

Vanilla Crème Brûlée Cheesecake

Smooth vanilla cheesecake on a crunchy biscuit base,
finished with a caramelised sugar crust.

Don't forget

Homemade sandwiches of your choice.
An assortment of cheese and biscuits
& New Forest ice-cream.

See our brochure to learn more.

LIVING WELL
WITH DEMENTIA
BY COLTEN CARE