

Corner house

Corner House Festive Menu 2025

Bread & Butter on the table V

Starters

Roasted Butternut Squash Soup, Crispy Sage VG/GF

Truffle, Wild Mushroom, Goats Cheese Arancini, Saffron Aioli,
Dressed Leaves V

Chilli & Garlic Tiger Prawn Brochettes, Sauce Vierge, Lemon GF

Pressed Chicken & Wild Mushroom Terrine, Fruit Chutney, Watercress GF

Main Course

Traditional Roast Turkey Breast "Pigs in Blankets", Parsley Stuffing, Roast Potatoes,
Red Wine Jus

Venison Haunch Steak (Served pink), Colcannon with Comte Cheese, Blackberry Jus GF

Fillet of Seatrout, Potato, Chorizo, Pea Fricassee GF

Roasted Root Vegetable, Puy Lentil & Potato Pie, Roasted Chestnuts, Thyme Gravy VG/GF

All served with Roasted Parsnips, Swede, Carrots, Braised Red Cabbage & Brussel Sprouts

Desserts

Christmas Pudding, Brandy Sauce & Redcurrants V

Bitter Chocolate Torte, Bailey's Cream. Chocolate Shavings, Café Curl V

Mulled Winterberry Cheesecake, Blueberry Jelly, Blueberry Puree, Chantilly Cream V

Cheese Board

Cheddar & Stilton, Grapes, Celery, Chutney, Biscuits V

Two Course £30.00

Three Course £37.00

(Prices include a discretionary 12.5% gratuity, with all of this going to our staff.)

V - Vegetarian | VG Vegan Available | GF Gluten Free

Disclaimer: Our kitchen is NOT an allergy-free kitchen. While we cannot guarantee that any of our dishes are free from food allergens we take food allergy safety seriously. We cannot always accommodate a dietary restriction, but we do our very best to help you make informed ordering decisions. If you have any food allergies or food intolerances, please ask a member of the events team about the ingredients in meals before placing your order. Alternative dishes made to suit dietary requirements will incur an additional £2.50 charge. Dishes may contain nut/nut derivatives. Fish dishes may contain bones.

Please note menu may be subject to change. All menu selections & any special dietary/allergy requirements must be pre-ordered no later than 14 days prior to the event. A non-refundable deposit of £10.00 per person is required to confirm the booking, no later than 14 days prior – this is non-refundable after 72 hours prior. Full payment due no later than 72 hours prior. Same day cancellation – Full charge applies.