

Corner House

BAR & RESTAURANT

Christmas Day Lunch Menu 2023

Chambord Champagne Cocktail on arrival

Basket of Breads

Pre-starter

Vodka & Beetroot Gravdax Seatrout
Buckwheat Blini, Beetroot Crème Fraiche

Soup Course

Leek & Potato
OR
Roast Tomato & Basil

Starter

Terrine of Local Game
Fig Chutney, Watercress, Pickled Baby Onions

Crayfish Tail, Tiger Prawn & Avocado Salad
Crab Mayonnaise & Lime

Artichoke Bon Bons
Slow Roasted Tomato & Tarragon Sauce

Main Course

Traditional Roast Turkey, Chestnut Stuffing, Sausage Meat, "Pigs in blankets", Rich Roast Gravy

Roast Butternut Squash with Beetroot & Quinoa Stuffing, Toasted Almonds, Wild Mushroom Sauce

Both served with Roasted Parsnips, Swede & Carrots, Braised Red Cabbage, Cauliflower Cheese & Brussel Sprouts

Desserts

Christmas Pudding, Brandy Sauce, Redcurrants

Caramelised Griottines Cherry Crème Brûlée, Sable Biscuits

Dark Chocolate & Whisky Torte, Roast Fig, White Chocolate Truffles & Hazelnut Praline

Optional Westcountry Cheese Course

£15 per person, including a glass of port
Alternatively have cheese & biscuits as your dessert

Coffee & Petit Fours

£99 per person

A discretional 10% service charge will be added to your bill
All gratuities go to our staff

Dairy free & gluten free available on request. Fish dishes may contain bones. Due to the way we prepare our food additional allergens may be present

If you have any food allergies, please feel free to discuss this with us in advance.
Please note menu may be subject to change.

A non-refundable deposit of £25.00 per person is required to confirm the booking, no later than 14 days prior – this is non-refundable after 72 hours prior

Menu selections (Including any special dietary/allergy requirements) must be received no later than 14 days prior to Christmas Day.
Same day cancellation – Full charge applies.