

Corner House

B A R & R E S T A U R A N T

Festive Menu

Starters

Duck & Orange Pate
Garlic Crostini, Spiced Red Onion Marmalade
Smoked Haddock & Cheddar Cheese Fishcake
Egg & Caper Sauce, Lemon & Parsley Oil
Goats Cheese Panna Cotta
Balsamic Roasted Fig, Beetroot, Hazelnuts
Leek & Potato Soup
Bread Roll & Butter

Main Course

Local Game Pie topped with Puff Pastry
Colcannon, Prunes, Bacon & Madeira Wine Jus
Honey & Thyme Roasted Turkey Breast
“Pigs in Blankets”, Chestnut Stuffing, Roast Potatoes, Cranberry Sauce, Rich Roast Gravy
Pan-fried Fillet of Sea Trout
Lemon crushed New Potatoes, Spinach & Sauce Vierge
Butternut Squash & Root Vegetable Wellington
Roast Potatoes, Cranberry Jus
All served with Roasted Parsnips, Swede, Carrots & Braised Red Cabbage & Brussel Sprouts

Desserts

Christmas Pudding
Brandy Sauce & Redcurrants
Mulled Winter Fruit Crumble
Cinnamon Custard
Baked Espresso Martini Cheesecake
Chocolate Shavings, White Chocolate Sauce
Westcountry Cheese Board

2 course – £26.50 per person

3 course – £32.50 per person

(Prices include a discretionary 10% gratuity, with all of this going 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. 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 pre-payment no later than 72 hours prior.
Same day cancellation – Full charge applies.