

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 – Price TBA

3 course – Price TBA

(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.