

Corner House

BAR & RESTAURANT



Function Menu #2

(Based on 20 people minimum)

Bread & Butter on the Table

Starters

Garlic Puy Lentil & Herb Pâté
Micro Herb Salad, Walnut Dressing

Classic Steak Tartare
Capers & Parsley

Baked Crab & Gruyere Cheese Tartlet
Micro Watercress & Lemon

Cannellini Bean Soup
Bacon, Smoked Sausage & Spinach

Main Courses

Rosemary Roasted Rump of Lamb
Lemon Crushed New Potatoes, Minted Peas, Fèves, Pistou Sauce

Roast Fillet of Hake
Niçoise Salad & Tapenade

Exotic Mushroom, Chestnut & Spinach Pithivier
Squash Purée, Sautéed Greens

Classic Coq au Vin
Parsley Mash

All served with Buttered Seasonal Vegetables

Desserts

French Apple Tart
Calvados Cream & Apple Sorbet

Chocolate Marquise
Raspberries & Crème Chantilly

Blueberry Crème Brûlée
Stem Ginger Sablé Biscuits

Trio of Local Cheeses
Chutney, Grapes, Celery, Apple & Crackers

Pre-order required two weeks prior to event

Dishes may contain nut/nut derivatives. Fish dishes may contain bones.

If you have any food allergies or food intolerances, please speak to a member of our events team about the ingredients in your meal before placing your order

Two Courses
(Either Starter & Main Only
or Main & Dessert Only)

£30.00 per person
(£33.00 including discretionary 10%
service charge)

Three Courses
£38.00 per person
(£41.80 including discretionary 10%
service charge)