

# Corner House

## BAR & RESTAURANT

### New Year's Eve Dinner Menu

Champagne & Canapes on arrival

#### Starters

Terrine of Local Game  
Fig Chutney, Pickled Baby Onions, Toasted Brioche

Severn & Wye Smoked Salmon  
Caper Berries, Lemon, Watercress on Rye Toast

Goat's Cheese, Celeriac & Potato Pressing  
Slow Roast Tomato & Tarragon Sauce, Micro Cress

Leek & Potato Soup  
Paysanne of Vegetables, Truffe Oil, Fresh Baked Roll & Butter

#### Main Course

Fillet of Beef Wellington  
Fondant Potato, Buttered Baby Vegetables, Rich Madeira Jus

Rosemary Crusted French Trimmed Rack of Lamb  
Dauphinoise Potatoes, Truffled Fine Beans, Griottine Cherry Jus

Roast Fillet of Hake  
Bacon & Potato Rosti, Buttered Spinach & Sorrel Butter Sauce

Roast Butternut Squash with a Beetroot & Quinoa Stuffing  
Wild Mushroom Sauce

#### Desserts

Trio of Desserts  
To include Mini Pear & Stem Ginger Crumble, Chocolate Marquise with Chantilly Cream & a Sticky Toffee Pudding & Toffee Sauce

#### Tea & Coffee

Will be available *in the restaurant after your meal*

**Dance the night away with our House DJ  
Bubbles at Midnight**

**Price per person TBA**

A discretionary 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  
All menu selections (Including any special dietary requirements) must be received no later than 14 days prior to New Year's Eve.  
Same day cancellation – Full charge applies.