



CHAMPAGNE & CANAPES ON ARRIVAL & BASKET OF BREADS & BUTTER ON THE TABLE

STARTERS

Duck & Foie Gras Ballotine, Spiced Pear Chutney Simply Smoked Salmon, Avocado, Red Onion & Tomato Salsa Griddled Vegetable & Goat's Cheese Terrine, Rocket, Sun Blushed Tomato Pesto Spiced Butternut Squash Soup, Comte Cheese Beignet

MAIN COURSE

Fillet of Beef, Thyme, Garlic Pommes Anna, Cepes Puree, Salsify, Spinach, Wild mushrooms, Port Wine Jus

Herb Crusted Loin of Venison Pommes Dauphinoise, Creamed Savoy, Prosciutto, Caramelised Shallots, Pear Jus

> Whole Baked Seabass Saffron Potatoes, Samphire, Prawn Velouté

Butternut Squash, Caramelised Onion, Feta Cheese Tarte Tatin Sweet Potato Puree, Wilted Spinach, Mushroom Fricasse

TRIO OF DESSERTS

Warmed White Chocolate Blondie, Salted Caramel Sauce Clementine Posset, Cranberry Shortbread, Candied Orange Mini Pear Frangipane Tart, Vanilla Ice Cream

TEA & COFFEE – SERVED IN THE RESTAURANT

£84.70 PER PERSON

Price inclusive of a 10% service charge - 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 maybe 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 New Year's Eve Same day cancellation – Full charge applies. EMAIL: events@corner-house.co.uk Tel: 01823 284683 Park St, Taunton TA1 4DQ corner-house.co.uk



