

Corner House December Sunday Menu 2024

Starters

Provençal Tomato Soup
Toasted Pistou Baguette

Ham Hock & Mustard Terrine
Watercress, Apple Chutney

Smoked Mackerel Croquettes
Horseradish Crème Fraiche, Lemon, Capers

Marinated Fried Halloumi
Warmed Quinoa & Roasted Vegetable Salad

Main Course

Honey & Thyme Roasted Turkey Breast
“Pigs in Blankets”, Chestnut Stuffing, Roast Potatoes, Cranberry Sauce, Rich Roast Gravy

Traditional Roast Sirloin of Beef, Yorkshire Pudding, Red Wine Gravy

Fillet of Seabass
Potato & Fennel Gratin, Prawn Velouté

Six Hour Braised Daube of Beef
Pommes Puree, Celery, Carrots

Spiced Butternut Squash & Haricot Blanc Cassoulet
Pommes Almondine

All served with Roasted Parsnips, Swede, Carrots, Braised Red Cabbage & Brussel Sprouts

Desserts

Christmas Pudding
Brandy Sauce & Redcurrants

White Chocolate & Honeycomb Cheesecake
Spiced Berry Coulis

Glazed Orange & Passionfruit Tart
Orange Candy & Clotted Cream

Cheese Board
Cheddar & Stilton, Grapes, Celery, Chutney, Biscuits

Two Course £27.50

Three Course £34.65

(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.