

Corner house

New Year's Eve 2025

Canapés and Champagne on Arrival – 7:00 PM

Truffle, Wild Mushroom & Goat's Cheese Arancini, Saffron Aioli (V)
Smoked Salmon Mousse, Salmon Caviar, Buckwheat Blini
Confit Duck Leg & Foie Gras Rillettes, Sourdough Crostini

Basket of Artisan Breads (V)

Starters

Sautéed Wild Mushrooms on Parmesan Toast (V)(VG)
Roasted Garlic Purée, Shaved Black Truffle, Truffle Oil

Venison Loin & Duck Leg Pithivier
Roasted Vegetables, Baby Gem, Beurre Rouge

Carpaccio of Seabass
Avocado Purée, Samphire, Tomato, Spring Onion, Cornichons, Capers,
Lemon, Olive Oil

Duo of Leek & Potato Soups (V)
Comté Cheese Beignet

Main Courses

"Tournedos Rossini"
Fillet of Beef, Garlic Crouton, Seared Foie Gras, Black Truffle,
Pommes Dauphinoise, Fine Beans, Madeira Jus

Brioche-Crusted Fillet of Cod
Saffron Shellfish Chowder, Micro Herb Salad

Guinea Fowl Ballotine, Pistachio & Prosciutto Mousseline
Pommes Anna, Caramelised Shallot Purée, Baby Leeks, Artichoke Velouté

Celeriac, Potato, Spinach & Beetroot Roulade (VG)
Walnut Crumble, Baby Leeks, Fine Beans, Roasted Garlic Purée, Slow-Roast Tomato Dressing

Trio of Desserts

Griottine Cherry Pot de Crème, Chantilly Cream, Basil Caramel
Glazed Winter Fruit Barquette, Crème Pâtissière, Apricot Glaze
Blueberry Mille-Feuille, Mascarpone Cream, Puff Pastry

Cheese Board - Cheddar & Stilton, Grapes, Celery, Chutney, Biscuits (V)

Tea and Coffee

Bubbles at Midnight – Carriages at 1:00 AM

£99 per person

(VG) Vegan (V) Vegetarian

We use all 14 allergens in our kitchen. We cannot guarantee that any of our food or drink is allergen-free. Due to this, we are unable to cater for severe allergies. While we may not always be able to accommodate specific dietary restrictions, we do our very best to help guests make informed choices. If you have any food allergies or intolerances, please speak to a member of the waiting staff before ordering. Please note: Fish dishes may contain bones.

corner-house.co.uk