

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 Rilette, Sourdough Crostini

Basket of Artisan Breads (V)

Starters

Sautéed Wild Mushrooms on Parmesan Toast V
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 V
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

Optional Westcountry Cheese Course

Cheese Board - Cheddar & Stilton, Grapes, Celery, Chutney, Biscuits V
£15 per person, including a glass of Taylor's port V
Alternatively, have cheese & biscuits as your dessert

Tea and Coffee

Bubbles at Midnight – Carriages at 1:00 AM

£99 per person.

Price includes a discretionary service charge. All gratuities go to our staff.

(V) Vegetarian

Disclaimer: Our kitchen is NOT an allergy-free kitchen. While we cannot guarantee that any of our dishes are free from food allergens we take food allergy safety seriously. We cannot always accommodate a dietary restriction, but we do our very best to help you make informed ordering decisions. If you have any food allergies or food intolerances, please ask a member of the events team about the ingredients in meals before placing your order. Alternative dishes made to suit dietary requirements will incur an additional £2.50 charge. Dishes may contain nut/nut derivatives. Fish dishes may contain bones. 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 £25.00 per person is required to confirm the booking, no later than 14 days prior – this is non-refundable after 72 hours prior. Full payment due no later than 72 hours prior. Same day cancellation – Full charge applies.

corner-house.co.uk