



SUNDAY MENU DECEMBER 2025

STARTERS

Roasted Butternut Squash Soup, Crispy Sage, Warm Baguette & Butter V 9.00

Truffle, Wild Mushroom, Goats Cheese Arancini, Saffron Aioli, Dressed Leaves V 9.00

Chilli & Garlic Tiger Prawn Brochettes, Sauce Vierge, Lemon 9.50

Pressed Chicken & Wild Mushroom Terrine, Fruit Chutney, Watercress 8.50

MAIN COURSES

Traditional Roast Turkey Breast "Pigs in Blankets", Parsley Stuffing, Red Wine Jus 19.00

Traditional Roast Sirloin of Beef, Yorkshire Pudding, Red Wine Gravy 19.00

| Both served with Roast Potatoes, Braised Red Cabbage, Brussel Sprouts |

Roasted Root Vegetable, Puy Lentil & Potato Pie, Roasted Chestnuts, Thyme Gravy V 17.00

Fillet of Seatrout, Potato, Chorizo, Pea Fricassee 18.00

| For the table - Roasted Root Vegetables & Cauliflower Cheese |

DESSERTS

Christmas Pudding, Brandy Sauce & Redcurrants V 8.00

Bitter Chocolate Torte, Bailey's Cream. Chocolate Shavings, Café Curl V 8.00

Mulled Winterberry Cheesecake, Blueberry Jelly, Blueberry Puree, Chantilly Cream 8.00

Ice Cream & Sorbet (2 scoops) (V/VG*) 6.75

Vanilla | Chocolate | Salted Caramel | Rum & Raisin | Mango | Lemon | Raspberry

FRENCH CHEESE BOARD

Délice de Bourgogne | Fourme D'Ambert | Comte | French Emmental | French Gruyère

Select 3 Cheeses 10.95

5 Cheese Option 14.95

**Corner
house**

Food Allergy Information

(V) Vegetarian (Vg*) Can be prepared Vegan on request

Our kitchen is not an allergen-free environment. Whilst we take food allergy safety seriously, we cannot guarantee that any dish is completely free from allergens. We will do our best to accommodate dietary restrictions where possible and help you make informed choices. If you have any food allergies or intolerances, please speak to a member of our team before placing your order. Please note: Some dishes may contain nuts or nut derivatives. Fish dishes may contain bones. A discretionary 10% service charge will be added to your bill. All gratuities go to our staff.