

BUFFET MENUS

AFTERNOON TEA

Selection of Filled Mini Croissants, Mini Brioche Baps & Tartines
to include:

Roast Sirloin of Beef, Red Onion, Horseradish, Watercress
Sliced Ham, Tomato, Brie

Smoked Salmon, Capers, Cream Cheese, Lemon, Dill

Roasted Provençal Vegetables, Basil

Prosciutto, Goat's Cheese & Olive

French Emmental, Roasted Tomato, Avocado, Lime, Chilli

Tiger Prawn, Avocado & Marie Rose Vol-au-vents

Spinach, Goat's Cheese & Tomato Vol-au-vents

Spiced Cauliflower Croquettes

Prosciutto & Parmesan Palmiers

Mini Chocolate Eclairs

Almond Financier's

Madelines

Selection of Teas & Coffee

£23.50 Per Person

Make it Extra Special

Prosecco Afternoon Tea

Add a glass of Prosecco for £8 per person

Champagne Afternoon Tea

Add a glass of Joseph Perrier Champagne
for £12 per person...

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. Menus subject to change.

corner-house.co.uk

email: events@corner-house.co.uk

VC 03/26

BUFFET MENUS

FINGER BUFFET

Selection of Sandwiches Served on White or Malted Bloomer:

Medium Rare Roast Sirloin of Beef, Horseradish
Sliced Ham, Tomato, Dijon Mustard
Smoked Salmon, Dill Cream Cheese
Free Range Egg Mayonnaise & Chive
Mature Cheddar Cheese & Onion Marmalade
Tomato, Avocado & Olive

Cheddar Cheese & Pineapple
Breaded Chicken Goujons, Parsley & Parmesan, Aioli Dip

Mini Quiche Lorraine's
Mini Ratatouille & Goat's Cheese Quiches
Pork & Caramelised Onion Sausage Rolls

Vegetable Crudites
Hummus, Tapenade, Red Pepper Mayonnaise

£16.95 Per Person

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BUFFET MENUS

2 COURSE HOT BUFFET

MENU 1

Hot Dishes

Chicken Forestière, Bone In Chicken, Wild Mushrooms,
Shallot, Garlic, White Wine, Thyme, Cream

Roasted Vegetable, Tofu & White Bean Cassoulet Vg

Accompaniments

Pommes Purée V

Seasonal Vegetables V

Niçoise Salad V

Mixed Vegetable Salad, Balsamic Vinaigrette V

Desserts

Vanilla Crème Brûlée, Sable Biscuit V

Bitter Chocolate Mousse, Chantilly Cream, Berries V

£25.00 Per Person

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BUFFET MENUS

2 COURSE HOT BUFFET

MENU 2

Hot Dishes

Braised Pork Loin with Cider, Grain Mustard & Apples
Mushroom Bourguignon V

Accompaniments

Lyonnaise New Potatoes V
Fine Beans, Tomato, Roasted Peppers V
Tabouleh Salad V
Tomato, Red Onion, Basil & Olive Salad V

Desserts

Chocolate Pot de Crème, Chantilly Cream, Raspberries V
Tarte au Citron, Crème Fraîche V

£25.00 Per Person

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