



Wedding Receptions

| Welcoming, memorable and exclusively yours |

Corner
house

welcome.

A charming Victorian townhouse in the heart of Taunton, The Corner House Hotel combines period character with a relaxed, contemporary style — an inviting setting for a wedding reception that feels both elegant and personal.

From your first visit to your final farewell, our experienced team is on hand to guide every step of your journey, ensuring your day flows effortlessly and reflects you both in every detail.

Our chefs take pride in creating vibrant, seasonal menus using quality local produce, carefully designed around your tastes — from elegant wedding breakfasts to more relaxed, sociable dining experiences.

With its distinctive character, warm atmosphere and thoughtfully designed spaces, The Corner House offers a wedding setting that feels welcoming, memorable and entirely your own.

We're delighted you're considering celebrating with us, and we look forward to bringing your plans to life.



Corner
house

memories

We love to create truly memorable wedding receptions. From the moment you arrive, to the time you leave as a newly married couple.

We are devoted to making sure your special day is everything you want it to be.

We are delighted that you are considering having your wedding reception at The Corner House Hotel and look forward to talking through your ideas.



moments

From the moment you arrive to the final farewell as newlyweds, your wedding reception at ~The Corner House will be nothing short of extraordinary.

Every detail is thoughtfully curated and every moment tailored to reflect your unique love story.

We're here to ensure your day is seamless, joyful, and truly unforgettable.





a glimpse into who we are.

We don't just host wedding receptions—we craft experiences. From your first visit to your last dance, our passionate team is here to bring your vision to life.

Every detail is thoughtfully curated and every moment tailored to reflect your unique love story.

Thank you for considering The Corner House Hotel. We can't wait to explore your ideas and help you create something extraordinary.

what you said.

"The service and support from The Corner House Hotel was outstanding. My husband and I had the perfect day—every detail was flawless."

"All the staff went above and beyond to make our day incredible. Nothing was ever too much—just magical."





wedding day

your reception -
your way.

No two wedding receptions should ever feel the same — and your reception is where your personality truly comes to life.

From relaxed, intimate dining to lively, champagne-flowing celebrations, our characterful Victorian spaces provide the perfect backdrop to create a day that feels unmistakably yours. Think long tables filled with laughter, candlelit corners, and a flow that suits your style — not a rigid schedule.

Our team works with you to shape every detail, from menus crafted around your tastes to drinks packages that keep the atmosphere just right.

Prefer a formal wedding breakfast? Done beautifully. Something more informal with sharing boards and a buzz? Even better.

As the day turns to evening, the celebration continues seamlessly — whether that's a live band, a packed dancefloor, or a more laid-back gathering with great music, great wine, and your favourite people.

However you imagine it, we'll make it happen — effortlessly, thoughtfully, and with just the right amount of magic.

menu selection

canapés

Choose any three for £7.50 per person.

Start your celebration with a selection of elegant, bite-sized canapés — perfect for setting the tone as guests arrive.

Designed to be enjoyed with a glass in hand, these small plates bring together classic flavours and modern touches.

Chilled Vichyssoise Shot, Saffron Foam (V, GF)

Mini Yorkshire Puddings with Rare Roast Sirloin of Beef & Horseradish

Tempura Tiger Prawns, Sweet Chilli Sauce (GF)

Honey & Thyme Chicken Skewers (GF)

Spinach & Goat's Cheese Croquettes, Saffron Aioli (V)

Smoked Salmon & Chive Crème Fraîche Blinis

Sliced Saucisson, French Brie & Tapenade, Brioche Crouton

Chilli Halloumi Skewers, Watermelon Salsa (V, GF)

Mini Duchesse Potatoes

Begin the main event with a beautifully balanced three-course dining experience.

Choose from a selection of seasonal starters, followed by your choice of main and dessert.

Three courses – £37.50 per person, served with a basket of freshly baked breads and sea salt butter for the table.

starters

Freshly Prepared Soup of the Day (VG/V)*

Garlic Wild Mushrooms, Toasted Sourdough, Truffle Oil, Watercress (VG/V)*

Ham Hock & Pea Terrine, Pickled Vegetables, Mustard Mayonnaise, Pea Shoots

Goat's Cheese Mousse, Hazelnuts, Beetroot, Pear, Orange, Baby Watercress (V)

Smoked Chicken Caesar Salad, Parmesan, Croutons, Gem Lettuce, Anchovies, Caesar Dressing

Atlantic Prawn & Avocado Tian, Toasted Brioche, Spiced Tomato Coulis

Smoked Haddock & Cheddar Fishcake, Crushed Peas, Chive Velouté

Citrus-Cured Gravavlax Salmon, Horseradish Crème Fraîche, Cucumber Salsa

sorbets

Add a refreshing interlude between courses.

A light, palate-cleansing option to elevate your dining experience. £4.00 per person — choose one flavour for all guests.

Lemon Sorbet, Lemon Candy, Elderflower Liqueur,
Mint Raspberry Sorbet, Raspberry & Chambord Compote
Mango Sorbet, Mango & Pineapple Salsa

main courses

A selection of thoughtfully prepared dishes, showcasing seasonal ingredients and classic flavours.

All main courses are served with family-style seasonal vegetables for the table.

Slow-Roast Pork Belly
Crackling, Dauphinoise Potatoes, Apple Purée, Somerset Cider Jus

Roasted Vegetable Tarte Tatin (VG)
Butternut Squash Purée, Red Pepper Pistou

Stuffed Chicken Supreme 'Forestière'
Fondant Potato, Bacon, Baby Onions, Garlic, Wild Mushrooms, Parsley

Grilled Fillet of Seabass
Crushed New Potatoes, Tomato, Garlic & Lemon, Fennel, Olives

Roast Fillet of Sea Trout, 'Niçoise'
New Potatoes, Fine Beans, Olives, Tomato, Peppers, Red Onion, Basil, Anchovies, Crispy Quail's Egg, Tapenade

Butternut Squash, Spinach & Red Pepper Crêpes,
Provençal Sauce (VG)

Roast Sirloin of Beef,
Yorkshire Pudding, Roast Potatoes, Braised Red Cabbage, Roasted Carrot & Parsnip, Watercress, Red Wine Jus

Chicken Chasseur
Roasted Garlic Mashed Potato, Parsley & Tomato

desserts

A selection of indulgent desserts to bring your celebration to a perfect close.

Classic favourites and elegant creations, designed to delight every guest.

Vanilla Crème Brûlée
Minted Strawberries, Sablé Biscuit

Rum Baba
Chantilly Cream, Spiced Berries

Chocolate Profiteroles
Lemon Mascarpone Filling, White Chocolate Sauce

Glazed Lemon Tart
Candied Lemon, Crème Fraîche, Blueberry Coulis, Fresh Blueberries

Chocolate Marquise
Crème Chantilly, Minted Raspberries, Grand Marnier Caramel

Sticky Toffee Pudding
Toffee Sauce, Salted Caramel Ice Cream

Champagne Strawberry Pavlova
French Meringue, Clotted Cream, Champagne, Strawberries

Warm Lemon Polenta Cake
Elderflower Syrup, Vanilla Mascarpone, Sugared Pistachio

Bitter Chocolate & Honey Pots de Crème
Chantilly Cream, Raspberries, Sablé Biscuit

cheese platter

Add a cheese platter served on slates for the table – £7.50 per person. A curated selection of French and continental cheeses, perfect for sharing.

Served with artisan accompaniments for a relaxed, sociable finish

Brie, Fourme D'Ambert, Comte, French Emmental, French Gruyere
Miller's Damsel Artisan Biscuits, Spiced Tomato Chutney, Celery, Grapes, Apple

finger buffets

Classic Buffet Selection

A relaxed and varied spread of classic favourites, perfect for informal celebrations.

Selection of Sandwiches

Ham & Wholegrain Mustard
Beef & Horseradish
Smoked Salmon & Soured Cream
Cheddar Cheese & Chutney
Egg Mayonnaise

Sausage & Red Onion Rolls
Pork Sausage Rolls with Chutney
Mini Pork Pies
BBQ Chicken Drumsticks
Cheddar Cheese & Pineapple Skewers
Mini Baked Potatoes, Chive Crème Fraîche

£14.95 per person

Somerset Ploughman's Buffet

A hearty, West Country-inspired buffet showcasing traditional flavours and local favourites.

Sliced Cooked Ham
Pork Pie
Scotch Eggs
West Country Cheese Board
Cheddar, Stilton, Somerset Brie
Celery Sticks, Grapes
Selection of Baked Breads
Cheese Biscuits, Pickled Onions, Chutney, Piccalilli,
Brånston Pickle
Mixed Salad, Coleslaw, Potato & Chive Salad

£19.95 per person

finger buffets

Deluxe Buffet Selection

A refined buffet of classic favourites with a more elevated, contemporary twist.

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 (V)
Cheddar Cheese & Pineapple Skewers
Breaded Chicken Goujons, Parsley & Parmesan, Aioli Dip
Mini Quiches Lorraine
Mini Ratatouille & Goat's Cheese Quiches (V)
Pork & Caramelised Onion Sausage Rolls
Vegetable Crudités
Hummus, Tapenade, Red Pepper Mayonnaise

£16.95 per person

slider grazing

A relaxed, interactive feast of sliders and sides — perfect for a lively, informal celebration.

Chipolata Sausages
Mini Beef Burgers
Hoi Sin Pulled Pork
Cajun Chicken Breast Pieces
Vegan Vegetable Burgers (VG)
Salted French Fries
Roasted Corn on the Cob
Mini Brioche Buns | Mini Finger Rolls | Mini Sourdough
Baguette
Cornichons
Shredded Red Onion
Grated Cheddar Cheese
Coleslaw
Baby Gem Lettuce
Minted Tomato & Cucumber Salad
Pickled Red Cabbage
Fruit Chutney | BBQ Sauce | Burger Sauce | Tomato Salsa |
Tomato Ketchup

£22.95 per person

Tea & coffee, if not included in the buffet, are charged at £2.75 per person, per serving.

Menus are based on a minimum of 20 guests.

hot buffet

Two-Course Hot Buffet Menus

Two carefully curated buffet options, combining comforting classics with seasonal flavours.

Choose one menu for your guests to enjoy.

Hot Buffet Menu 1

Hot Dishes

Chicken Forestière
Bone-in Chicken, Wild Mushrooms, Shallots, 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, Sablé Biscuit (V)
Bitter Chocolate Mousse, Chantilly Cream, Berries (V)

£25.00 per person

Hot Buffet Menu 2

Hot Dishes

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

Accompaniments

Lyonnaise New Potatoes (V)
Fine Beans with Tomato & Roasted Peppers (V)
Tabbouleh 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



your evening celebration.

Let the celebrations begin!

As the sun sets, The Corner House Hotel transforms into the perfect party setting. Our resident DJ sets the mood, our bar stays buzzing, and your guests will be fuelled by delicious evening bites. The dance floor is calling—this is where memories are made.



your accommodation.

At the Corner House Hotel, we offer 45 en-suite bedrooms, with preferential rates available for your wedding guests staying on the night of your celebration.

Guestroom Features

- Complimentary high-speed Wi-Fi throughout the hotel
- Hypnos beds for a restful night's sleep
- Complimentary chilled fresh milk
- Refrigerator in every room
- Flat-screen Freeview TVs
- In-room beverage tray with a selection of Clipper teas and coffee
- Double-bolt security locks on all bedrooms
- 24-hour porter service
- Full-size, fluffy cotton bath towels
- Premium bed linen
- Complimentary toiletries

The Annex

Perfect for wedding parties, our private annex offers eight en-suite bedrooms:
5 king doubles, 2 doubles, and 1 single

Please enquire for individual accommodation rates.

Important Information

A minimum of 8 rooms must be booked by wedding guests to accommodate evening entertainment or a disco.

The bar closes at midnight, and guests are kindly asked to vacate public areas at this time.





make it yours.

Celebrate your love story with the a well orchestrated reception in a romantic Victorian house that's exclusively yours.

From breakfast to your last dance, we're here to make every moment effortless, elegant, and entirely yours

We'd be honoured to host your wedding reception and bring your dream day to life. Let's start planning...

Contact our dedicated wedding and events planner Rachel Alfaro.

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