



Corner House Festive Menu 2021

Butternut Squash & Thyme Soup, Bread Roll & Butter (V)

Smoked Mackerel Fishcake, Horseradish F

Ham Hock Terrine, Piccalilli & Toast G M SP

Goats Cheese & Shallot Tarte Tatin (V) D G SP

Roast Turkey G SP

Slow Braised Pork Belly G SP

Nut Roast (VE) with Vegetarian Pigs in Blanket and Stuffing G

All served with Roast Potatoes, Seasonal Vegetables, Pigs in Blanket & Stuffing

Roast Fillet of Lemon Sole, New Potatoes & Spinach with Caper Butter D F

Christmas Pudding, Brandy Sauce D M G

Mulled Wine Poached Pear, Cinnamon Crumb & Custard G D SP

Chocolate Brownie, Salt Caramel Cream & Chocolate Sauce G D

Trio of Ice Cream

Chocolate, Vanilla, Strawberry D

Cheese & Biscuits (Vegetarian option available) G D

Cheddar & Stilton with Biscuits, Grapes, Chutney

Coffee & Mini Mince Pie £1.00 per person

2 Courses £21.95

Add a 3rd course for £3.00 - £24.95 per person

C Celery G Gluten-Containing Cereals, CR Crustaceans, F Fish, E Eggs, L Lupin, D Milk, SF Molluscs,

M Mustard, N Nuts, P Peanuts, SS Sesame Seeds, S Soya SP Sulphites

Dairy free & gluten free available on request.

Due to the way we prepare our food additional allergens maybe present

If you have any food allergies, please feel free to discuss this with us in advance

A non-refundable deposit of £10.00 per person is required to confirm the booking.

All menu selections & any special dietary requirements must be pre-ordered no

later than 14 days prior to the event

Prices include a 10% service charge with all of this going to our staff.