

# CHRISTMAS PARTY MENU

AVAILABLE FROM 23<sup>rd</sup> November – 23<sup>rd</sup> December 2018

Smoked mackerel pate, pickled cucumber, fennel cracker

Pork, prune & hazelnut terrine, tomato chutney

Celeriac & apple soup, roast chestnuts (v)

Chicken liver parfait, port jelly & toast

Corner House sharing board for 2 people; Homemade terrine, chicken liver parfait, sausage rolls & proper pork scratchings

\*\*\*

Roast turkey thigh with all the festive trimmings

Goat's cheese & pistachio fritters, butternut, beetroot, sage (v)

Stour Valley game suet pudding, beautiful kale & redcurrant jus

Herb crumbed cod loin, winter ratatouille, crab sauce, mash

Confit pork belly, black pudding hash, braised kale, Biddenden's cider jus

Slow braised Romney Marsh Lamb for 2 or 4 people,  
dauphinoise potatoes & seasonal vegetables

Rabbit for 2; roasted saddle, braised leg & ham suet pudding, kale, warm piccalilli

\*\*\*

Christmas pudding, brandy butter & pouring cream

Kentish gypsy tart, mulled berries, crème fraiche

Lemon posset, white chocolate & cranberry biscotti

Chocolate mousse, salted caramel, peanut brittle

Corner House honeycomb ice cream

Great British cheese board (£2 supplement)

**3 courses for £35**

## MINSTER CHRISTMAS LUNCH PROMOTION

To celebrate 5 years of **CORNER HOUSE**,  
MINSTER

You can enjoy 2 courses from our Christmas Party Menu for £25  
at lunchtime at The Corner House Minster! (Pre Order Only)

# FANTASTIC DRINKS TO PRE-ORDER

<b>Winter Berry Bellini</b> Homemade winter berry vodka topped up with prosecco.	<b>£7.50</b>	.....
<b>Local Anno gin &amp; fever tree tonic</b>	<b>£5.75</b>	.....
<b>Chapel Down Curious Brew Lager (Pint)</b>	<b>£5.30</b>	.....
<b>Wine for the Table (Per Bottle)</b>		
<b>Tinamou Sauvignon Blanc 2017, Chile</b> Easy drinking, well balanced dry house wine.	<b>£17.50</b>	.....
<b>Tempus Two Pinot Gris 2015, Australia</b> Pinot grigio with a Southern Aussie twist; (peach, mandarin & pear with a smooth finish).	<b>£20.00</b>	.....
<b>Topuku Sauvignon Blanc, New Zealand</b> Classic fruity Marlborough Sauvignon blanc; grassy, aromatic, tropical fruit & a zingy palate.	<b>£25.00</b>	.....
<b>Chapel Down Bacchus 2016, England</b> Crisp, zesty refreshing local hero. Aromas of ripe melon flavours of gooseberries, elderflower, lime peel and grapefruit.	<b>£28.00</b>	.....
<b>Tinamou Carmenere, Chile</b> Medium body, great all-rounder, soft easy drinking. Black cherry, blackcurrant soft tannins.	<b>£17.50</b>	.....
<b>Tempus Two Merlot, Australia</b> Easy drinking medium bodied (juicy fruit flavours and soft tannins from the Hunter valley).	<b>£20.00</b>	.....
<b>Las Pampas del Sur Malbec/Shiraz, Argentina</b> Deep dark flavours of cherry & figs are packed into this silky medium/full bodied wine. A house favourite.	<b>£20.00</b>	.....
<b>Vega Del Rayo Rioja Tempranillo, Spain</b> Modern style award winning richly flavoured Rioja; (spicy smoky ripe plum and cherry aromas).	<b>£25.00</b>	.....
<b>Chapel Down Union Red, England</b> Soft smooth light bodied Kentish "Cru Beaujolais"; (cherries, blackcurrant fresh fruit). Great with duck & lamb.	<b>£29.00</b>	.....
<b>Pink Orchard Zinfandel, USA</b> Aromas of tropical melon & strawberry flavours with a medium sweet finish.	<b>£17.00</b>	.....
<b>Ortega Classic Pink, England</b> Fantastic crisp dry rose given extra body with a little pinot noir; (cranberries, pink grapefruit & melon).	<b>£25.00</b>	.....
<b>Debonair Tea or Garage coffee</b> with a homemade chocolate truffle.	<b>£2.95</b>	.....