



A Kentish Sharing Wedding Experience

The menu below is designed to give you a taste of a Corner House Wedding. We believe our sharing dishes create the perfect celebration and are a fun way of delivering a Corner House feast to your guests. You will have a personal wedding planner to ensure a seasonal menu is perfect for your big day.

£50 per guest

The Corner House sharing board for four guests (Proper Pork scratchings, sausage rolls, mackerel pate, pork & prune terrine, seasonal chutney, served with treacle croutes)

Or

Goats cheese mousse, confit carrot, pickled golden raisins, hazelnuts, truffle & honey (v)

Or

Smoked Haddock & Ashmore cheese croquette, celeriac remoulade, lemon gel

Or

Spiced butternut squash soup, coconut yoghurt, toasted seeds (vg)

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Kentish Lamb shoulder, Dauphinoise potatoes, roasted beetroot & carrots, tenderstem broccoli, lamb jus, wild garlic pesto for four people

Or

Bethersden Beef wellington for four guests, seasonal vegetables, beef jus for four people (£10 pp supplement)

Or

Seafood pithivier, lobster bisque, buttered spinach

Or

Stour Valley Corn fed Chicken, creamed sweetcorn, polenta, charred leek

Or

Roasted butternut squash, miso whipped tofu, pickled red onion, crispy chickpeas, parsley & sumac dressing (vg)

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Corner House dessert sharing board for four guests (v) Kentish Gypsy tart, lemon posset, oat biscuits, sticky date & banana sponge pudding

Corner House Cheese board

Tunworth, Ashmore & Kentish blue cheeses, carrot chutney, port jelly, walnut & raisin toasts (v) (please add £10 per guest)