



the CORNER HOUSE



TO START

Spiced parsnip soup, served with freshly baked bread
Gin cured salmon, Alresford watercress, blinis & crème fraiche
Pork & ham hock terrine served chutney & toast
Mushroom & tarragon pate served with a cheese scone

MAIN COURSE

Roast duck breast served with pommes Anna, honey glazed carrot & jus
Ox cheek bourguignon, horseradish pomme puree & braised red cabbage
Grilled sea bream, mussel, vegetable & saffron broth
Vegetable & black-eyed bean crumble with seasonal greens

DESSERT

Chocolate cheesecake with a blood orange sauce
Sticky toffee Christmas pudding, toffee sauce & double cream

Selection of ice creams

Selection of Hampshire cheeses, biscuits & chutney
(supplement £2 or additional course £8)

2-courses £25



3-courses £30



Book and pay your deposit by 31st October to receive a complimentary glass of fizz.

Email: cornerhousewinchester@gmail.com