

THE
CORNER·HOUSE
CANTERBURY

SAMPLE SET MENU

STARTERS

CHICKEN LIVER PARFAIT
TREACLE MUFFIN, PORT JELLY

CRISPY LAMB FLATBREAD HARISSA, CUCUMBER
& MINT YOGHURT, SUPER SALAD

SEVENSORE ASPARAGUS (VG)
GARLIC HUMMUS, SPRING ONION, HAZELNUT &
PECAN PESTO

SOUP (VG)
CURRIED ROAST CARROT, LENTIL & COCONUT

SMOKED MACKEREL PATÉ
GHERKIN KETCHUP, FENNEL CRACKERS

MAINS

SLOW BRAISED LAMB SHOULDER,
DAUPHINOISE POTATOES, SEASONAL VEGETABLES,
LAMB JUS

FLAT IRON STEAK, TRIPLE COOKED CHIPS,
SUPER SALAD, HOMEMADE KETCHUPS

MISO-GLAZED CELERIAC STEAK (VG)
CAULIFLOWER PUREE, WILD MUSHROOMS, SESAME
DRESSING, TRIPLE COOKED CHIPS

PAN FRIED SEABASS, GRILLED BABYGEM,
MASH, SPRING ONIONS, SMOKED SOUBISE SAUCE,
WILD GARLIC OIL

CONFIT PORK BELLY
BURNT ENDS CROQUETTE, APPLE BUTTER, MASH
CIDER JUS

DESSERTS

KENTISH GYPSY TART (V)
CRÈME FRAICHE

VANILLA PANNACOTTA
FORCED RHUBARB

CLASSIC AFFOGATO (V)
VANILLA ICE CREAM WITH A DOUBLE SHOT OF
ESPRESSO

DARK CHOCOLATE & HAZELNUT TORTE (VG)
STRAWBERRY & BASIL SORBET

ASHMORE CHEESE
CARROT CHUTNEY, PORT JELLY,
WALNUT & RAISIN TOAST

£50 PER GUEST