

THE
CORNER·HOUSE
CANTERBURY

SAMPLE WEDDING MENU

SNACKS

HOMEMADE TREACLE BREAD, WHIPPED BUTTER, PEA HUMMUS

STARTERS

CHICKEN LIVER PARFAIT
TREACLE MUFFIN, PORT JELLY

TWICE BAKED GOATS CHEESE SOUFFLE
(V) ONION MARMALADE

LOCAL CRAB,
GARDEN PEA PANNACOTTA, APPLE

NDUJA SCOTCH EGG
HOMEMADE ICCALILI

SOUP (VG)
CURRIED ROAST CARROT, LENTIL & COCONUT

SMOKED MACKEREL PATÉ
PICKLED CUCUMBER, TREACLE TOAST

THE MAIN EVENT

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

BUTTERNUT SQUASH WELLINGTON (VG)
WITH ASPARAGUS, MISO WHIPPED TOFU, TOMATO
& SHALLOT DRESSING

HERB CRUMBED COD LOIN,
WARM TARTARE SAUCE, TRIPLE COOKED CHIPS

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

PAN FRIED CHICKEN SUPREME
GNOCCHI, TENDERSTEM BROCCOLI, WILD GARLIC
SPLIT CREAM

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

DESSERTS

KENTISH GYPSY TART (V)
CRÈME FRAICHE

STICKY TOFFEE PUDDING (V)
SON OF A GUN SAUCE, VANILLA ICE CREAM

HOMEMADE ICE CREAM (V)
HONEYCOMB & BROWN BREAD

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

PISTACHIO & LIME CAKE, (V)
PISTACHIO MOUSSE, LEMON CURD ICE CREAM

**CANTERBURY CHEESEMAKERS
CHEESEBOARD** CARROT CHUTNEY, PORT JELLY,
WALNUT & RAISIN TOAST

£55 PER GUEST