

ALTERNATE DROP
GOURMET NIGHT

Christmas In July

Menu

STARTERS

PRAWN COCKTAIL

Fresh Australian king tiger prawns, crisp iceberg lettuce, cucumber, cherry tomatoes & seafood dressing.

HONEY MUSTARD ROAST PORK BELLY

Slow-roasted honey mustard pork belly with crisp crackling, house-made apple slaw, cranberry purée and rich juniper berry jus.

MAINS

PAN-SEARED CHICKEN BREAST

Pan-seared chicken breast served with 'pigs in blankets', crispy roast potatoes, baby Dutch carrots and rich demi glaze.

CHARGRILLED EYE FILLET

Chargrilled eye fillet with potato gratin, seasonal greens, house-made Yorkshire pudding and horseradish jus.

DESSERTS

ETON MESS

Crushed meringue with fresh Chantilly cream, mixed seasonal berries and crème anglaise.

WARM STICKY CHOCOLATE PUDDING

Warm sticky chocolate pudding with house-made gingerbread ice cream and mixed berry coulis.

the corner
restaurant