

Festive Menu B / Hamper Night Menu

Tuesdays to Thursdays (parties over 20)

2 courses+ Tea & Coffee £24.95 – 3 courses + Tea & Coffee £29.95

Starters

Paprika Chicken & Portobello Broth
Smoked Mackerel Pate
Beef Bourguignon & Sourdough Crostini
Red Onion and Apple Tart Tatin (V)

Main Courses

Traditional Roast Turkey
Pan Seared Fillet of Sea Bass
Maple Smoked Gammon Steak
Sweet Potato Cottage Pie (V)

Dessert

Lemon Meringue Tart
After Eight Chocolate Delice
Christmas Pudding
Cheese Platter

Christmas Hamper Nights £39.95

Friday & Saturday Nights, 3 Courses + Tea & Coffee + Disco

Friday 1st December

Friday 8th December

Friday 15th December

Friday 22nd December

Saturday 2nd December

Saturday 9th December

Saturday 16th December

Saturday 23rd December

Christmas Opening Hours:

Open as normal throughout December except for the following:

Christmas Eve - Closed

Christmas Day - Closed

Boxing Day – 12.30 – 3.00

27th December – 8th January - Closed

9th January - Re-open

Corner 5 Restaurant

Box End Park, Box End Road, Kempston, Beds MK43 8RQ

Bookings 01234 846223

Corner 5 Restaurant

Christmas Menu

2017

www.corner5restaurant.com

Festive Menu A

Tuesdays to Thursdays (Parties up to 20)

2 courses + Tea & Coffee £24.95 • 3 courses + Tea & Coffee £29.95

Starters

Paprika Chicken & Portobello Broth

A flavoursome broth of roast Portobello mushrooms and smoked paprika finished with a quinine of chive crème fraiche, sautéed chestnut mushrooms and crisp smoked chicken strips.

(Also available as a vegetarian dish)

Smoked Mackerel Pate

Smoked salmon carpaccio and pickled cucumber topped with a coarse smoked mackerel pate flavoured with creamed horseradish served with toasted sesame crostinis.

Seafood Fritto Misto

A classic dish of tiger prawns, whole baby squid and whitebait tossed together in a light and crispy batter complimented by a homemade caper and dill tartar.

Beef Bourguignon & Sourdough Crostini

Slow braised beef chuck with a rich smoked bacon and mushroom Bourguignon sauce, served on a griddled sour dough crostini finished with a quinine of mustard cream.

Red Onion and Apple Tart Tatin

Braeburn apples and sweet red onions baked in a honey & balsamic glaze on a golden puff pastry base, topped with melting Chevre goats cheese.

Main Course

Woburn Venison Rump

Rump of Woburn venison served medium rare on steamed curly kale with mini fondant potatoes, creamy celeriac puree and lightly pickled wild mushrooms accompanied by a rich venison Bolognese sauce.

Traditional Roast Turkey

Roast escallop of turkey with a pork, fresh mint, sage & sweet chestnut stuffing wrapped in smoked streaky bacon served with roast potatoes, parsnips, baby carrots and seasonal greens accompanied by traditional roast gravy.

Pan Seared Fillet of Sea Bass

Seared fillet of sea bass on a smoked paprika & chorizo bean cassoulet, complimented by a Jerusalem artichoke puree and wilted baby spinach finished with a sherry and red wine reduction.

Maple Smoked Gammon Steak

Tender maple smoked pork loin topped with a baked thyme and apple compote served with a colcannon mash and Calvados wholegrain mustard sauce.

Duck Wellington

Aylesbury duck breast with a thyme and Madeira mushroom duxelle wrapped in Serrano ham and encased in golden puff pastry accompanied by a sweet potato and garlic dauphinoise, finished with a rich port and cassis jus.

Sweet Potato Cottage Pie (V)

A vegetarian twist on a classic dish, slow baked lentils and seasonal vegetables with a sweet potato and smoked Applewood cheese crust complimented by a chestnut and Seville orange marmalade and winter vegetable stir fry.

Desserts

Lemon Meringue Tart

A zesty and refreshing lemon tart in sweet crust pastry finished with toasted Italian meringue and served with a vanilla double cream.

Rum & Raisin Cheesecake

A rich and creamy cheesecake flavoured with rum soaked raisins on a gingerbread biscuit base finished with a rum syrup drizzle.

After Eight Chocolate Delice

A chocolate cookie dough base topped with a velvety smooth mint chocolate ganache finished with minted candyfloss.

Christmas Pudding

Traditional Christmas pudding served with warm rum butter sauce, garnished with fresh redcurrants.

Cheese Platter

A selection of creamy goat's cheese, French Brie, Stilton & mature Cheddar accompanied by cheese crackers, pistachio nuts, grapes, celery & homemade chutney.

Ice Creams & Sorbets

A three scoop selection of Ice Cream or Sorbet of the day.

