Corpus Christi College

Mains @ Corpus £45 per head Autumn/Winter

Madras dusted rump of Cotswold lamb with sweet potato puree, red lentil dal, cauliflower and nigella seed bhaji and madras sauce

Pelican Ale Braised Pheasant with Honey Roasted Parsnip Puree, Roast Chateau Potatoes, Savoy Cabbage & braising liquor

Confit duck leg with sweet & sour red cabbage, duck fat potatoes and black cherry & port jus

Corn Fed Chicken with Pumpkin Pearl Barley, Roast Squash, Smoked Cheese, Creamed Leeks with Split Buttermilk & Tarragon Oil Sauce

Plaice Schnitzel with Capers, Parsley & Lime with Anchovy Emulsion,
Potato Terrine & samphire

Pave of beef with beef fat potatoes, swede & horseradish crush, savoy cabbage & red wine jus

Including warm bread rolls, butter, still and sparkling water and silverware