

Corpus Christi College

Mains @ Corpus £55 per head Autumn/ Winter

Mulled venison fillet with spiced red cabbage, ana potato, honey roasted parsnip puree, heritage carrots and game jus (£10 supplement)

Chicken “coq au vin” sous vide chicken breast with smoked bacon and red wine jus, creamed potatoes, grilled portobello mushroom stuffed with mixed wild mushroom & crispy tarragon infused breadcrumbs

Roast fillet of beef with green peppercorn dauphinoise, beef fat carrot, carrot puree, roasted shallots and crispy bone marrow and red wine jus (£5 supplement)

Slow cooked pork belly with sous vide pork loin, celeriac puree, spinach, black pudding bob bon, pommes anna & pigs trotter jus

Grilled hake with celeriac puree, potato fondant, grilled king oyster mushroom, butter roasted wild mushrooms, & pickled red cabbage powder

“Black forest duck” roast duck breast with bay & clove infused cream sauce, compressed confit duck bon bon, purple sprouting, dauphinoise potato black cherry gel, cherry & kirsch infused duck sauce and 100% dark chocolate

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