

Corpus Christi College

Starters @ Corpus £55 per head Autumn/Winter

Sous vide and then butter roasted corn-fed chicken with creamy chicken bone velouté, Shimeji mushroom and tarragon

Dill and vodka cured sea trout with shaved fennel salad and bloody mary sorbet

Autumn truffle custard with soy caramel glazed hen of the woods mushrooms, puffed millet and pickled red cabbage reduction

Confit rabbit croquette with cauliflower korma puree, pickled carrot salad, blue poppyseed cracker & coriander

Gin poached pear with Oxford blue, compressed celery, apple & candied walnuts

Monkfish poached in coconut milk with Indian lentils, red pepper puree, coconut shavings and coriander

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