

Corpus Christi College

Vegetarian Mains

Brown butter roasted cauliflower steak with puy lentils

Mediterranean filo bundle with red pepper coulis

Spinach and feta stuffed mushroom with herb crust

Grilled halloumi & aubergine stack with chunky cherry tomato sauce

Beetroot wellington with grain mustard sauce

Herb infused polenta with balsamic roasted vegetables

Mixed wild mushroom risotto with grilled king oyster mushroom,
samphire, herb oil & parmesan crisp

(All Vegetarian dishes will be served with potatoes and vegetables that match the
meat main course)

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