

Full Menu Selection 2018

Winter and Spring

We are pleased to present our full selection of menus which we hope you will find both enticing and interesting. We are able to offer something suitable for any event and to suit most budgets. The following menus are available for both conferences and private dining events.

Selecting a balanced menu that will suit a variety of tastes can be challenging; particularly if guests are resident in College for several days. We are therefore delighted to offer the assistance of our Catering Team to recommend menus that will offer variety and suit guests with special dietary needs. Our Head Chef, Mark Slater, is happy to make the selections for multi-day events unless you would prefer to do so yourself. Menus are tweaked during the year to take into account the seasons. We aim to source the majority of our ingredients from the East Anglian supply chain.

If you would like to discuss other menu choices please contact the Hospitality Team.

All prices are subject to VAT at the prevailing rate and are valid until 31 December 2018. Increases in duty will also be applied to alcohol where applicable.

www.churchillconferences.co.uk

Canapé Selection

Please select 4

From the Land

Chorizo Gougère

Mini Peking Duck Spoons or Wraps

Caesar Salad Croustades

Coconut Chicken Skewers

Sliced Beef with Salsa Verde

From the Sea

Smoked Salmon Gougère

Cucumber Cups with Smoked Trout

Saffron Prawn served on Spoons

Blinis with Crème Fraîche & Caviar

Thai Prawns with a Sweet Chilli Dip

From the Field

Roast Pepper, Goat's Cheese & Mint Wraps

Mini Carrot, Honey & Ginger Soup

Chive Pancakes with Crème Fraîche & Onion Confit

Aubergine Crostini

Melon, Basil & Fig Kebabs

£8.80 + VAT per person

Sandwich Lunch

Selection of Sandwiches

Crudities & Dips

Vegetable Crisps

Fruit Bowl

Fair-Trade Tea and Coffee

£10.00 plus VAT per person

Optional Dessert Platter:

Fresh Fruit & Pastry Crème Tarts

Churchill Fruit Doughnuts

Coffee & Walnut Slice

Lemon Drizzle Cake

£5.75 + VAT per person

Light Bowl Menu

A Self Service dining option

Please select one theme

French Theme

Sautéed Garlic Chicken
Grilled Red Mullet with Black Olive Tapenade
Baby Aubergine Filled with Courgette & Caper Ragout
served with
Fire Roasted Pepper & Quinoa
Tossed Baby Rocket & Watercress Tuscan Salad with Heritage Tomatoes
Crusty French Loaves
Spiced Pear & Frangipane Tart

Asian Theme

Five Spiced Rubbed Pork Belly
Teriyaki Salmon & Baby Coriander
Thai green & Bok Choi Curry
served with
Steamed Wild Rice, Prawn Crackers
Soy & Rice Wine Cucumber Salad
Sauté Green Beans & Water Chestnuts
Lychee Custard Tart with Toasted Coconut

Italian Salad Theme

Sliced Coppa Ham & Shaved Pecorino Cheese
Baby Mozzarella & Plum Tomato Salad
Lemon Roasted Monk Fish & Caper Dressing
served with
Fresh Egg Pasta
Tossed Herb & Leaf Salad
Olives & Italian Breads
Black Cherry & Almond Panna Cotta

North African Theme

Lamb Tagine with Ras-el-Hanout & Dates
Roast Tilapia spiced with Olive Tapenade
Chick Pea & Aubergine Tagine with Toasted Apricots
served with
Warm Spiced Cous Cous & Pomegranate Dressing
Julienne of Carrots Marinated in Orange & Clove
Green Harissa
Rustic Flat Breads
Cinnamon & Date Cake with Infused Syrup

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Americas Theme

Sour Dough Topped with Cajun Pulled Pork
Golden Baked Macaroni Cheese with a Caramelised Red Onion Topping
Jamaican Infused Snapper & Prawns Cooked in Coconut
served with
Scented Rice
Caesar Dressed Leaves
Crunchy White Cabbage Salad
Sour Dough Bread
Pumpkin Pie & Cinnamon Cream

All themes are served with

Fruit Bowl & Fruit Salad

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Fair-Trade Tea and Coffee

£18.75 + VAT per person

Light Buffet Menu

A traditional finger style buffet suitable for Lunch

Please select 5 savoury dishes

From the Field

Ricotta & Sage Wrap
Blue Cheese & Onion Confit Quichette
Mexican Bean & Sour Cream Rolls
Carrot, Coriander & Honey Cups
Aubergine & Cherry Tomato Pots
Wild Mushroom Risotto
Fried Basil Tofu Kebabs with Tomato

From the Sea

Smoked Salmon & Dill Wrap
Coconut Breaded Mackerel Goujons
Sesame & Crab Wontons
Lime & Chilli Prawn Skewers
Crayfish & Saffron Tartlet
Beer Battered Haddock

From the Land

Mini Croque-Monsieur
Honey Confit Chicken Wings
Spiced Pork Wontons
Mini Churchill Beef Burger with Cucumber Chutney
Chilli Beef & Sour Cream Wraps
Crispy Asian Pork Balls
Mini Lamb Kofta
Confit of Pork & Apple Wraps
Duck & Cherry Parcels

Served with a Selection of Sandwiches, Crudities, Olives, Bread Sticks & Green Salad

Bowl of Fresh Fruit

Fair-Trade Tea and Coffee

£19.75 + VAT per person

Optional Dessert Platter:

Fresh Fruit & Pastry Crème Tarts
Churchill Fruit Doughnuts
Coffee & Walnut Slice
Lemon Drizzle Cake

£5.75 + VAT per person

Fork Buffet Menu

Menu 1

Roasted Hake Fillet with Marinated Cherry Tomatoes & Capers (Hot)
Charred Chicken, Cuban Chimichurri Salsa (Cold)
English Ham Hock with Apricots & Grain Mustard (Hot)
Poached Egg & Caramelised Chicory Tart (Hot)
Plum Tomatoes with Basil Pesto
Watercress & Rocket with Honey Vinaigrette
Giant Couscous with infused Sultanas
Warm Chive & Spring Onion Potatoes

Menu 2

Roast Malaysian Poussin (Hot)
Garlic & Coriander Tiger Prawns with Pak Choi (Hot)
Poached Salmon with Minted Cucumber & Zesty Dressing (Cold)
Sweet Potato & Spinach Curry (Hot)
Fragrant Basmati Rice
Asian Coleslaw
Mini Garlic Naan
Warm Sesame Tossed Green Beans

Menu 3

Roasted & Sliced Sage Pork Belly (Hot)
Poached Chicken with Roast Beets Velouté (Hot)
Smoked Salmon & Dill Pappardelle (Hot)
Nut & Chestnut Mushroom Parcels (Hot)
Tossed Leaves
Roasted New Potatoes
Panache of Vegetables
Garlic Ciabatta Slice

Menu 4

Chicken Caesar Salad (Cold)
Seared Asian Tuna Loin (Cold)
Rocket & Slow Roast Tomato Orecchiette Pasta (Cold)
Toasted Ciabatta Topped with Wild Mushrooms & Tarragon (Cold)
Dressed Leaves
Celeriac & Apple Remoulade
Tomato & Bay Mozzarella with Red Pesto
Roasted Vegetable Couscous

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Menu 5

Pressed Duck with Roasted Figs (Cold)
Teriyaki Chicken Skewers (Cold)
Smoked Salmon & Pickled Beetroot Dressing (Cold)
Roasted Pumpkin with Garden Herbs & Feta Cheese (Cold)
Spinach & Rocket Leaves
Soy & Sesame Broccoli Salad
Pickled Cabbage with Coriander
New Potato & Chive Salad

The following are included with all five of the menus listed above

Fruit Bowl & Fruit Salad

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Dessert Selection

Please select 3 desserts

Chocolate and Blueberry Tart
Vanilla and Mango Panna Cotta
Strawberry Delice with Crystallised Mint
Chocolate Marquise Topped with Orange Meringues
Honey Cheesecake with Sour Cherries
Individual Apple Crumble & Ice Cream
Chocolate Fudge Brownie with Butterscotch Sauce

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Fair-Trade Tea & Coffee

£25.40 + VAT per person

Formal Dining Menus

Starters

Squash Velouté with Sage Oil, Parmesan Crisp & Poached Tomatoes
Roasted Radishes, Whipped Feta, Brown Butter Leeks & Poppy Seeds
Rillette of Duck Leg, with Fig & Apple Chutney, Dressed Endive & a Seeded Roll
Braised Beef, Salt Baked Celeriac & Celeriac Velouté and Micro Parsley
Hot & Cold Smoked Salmon Terrine with Confit of Leek & Potato, Pickled
Cauliflower
Smoked Mackerel Pâté on Pickled Cucumber Carpaccio
Pea Panna Cotta with Crab Mayonnaise & Pea Salad and Dashi Powder

Main Courses

Juniper Venison Loin, Charred Aubergine, Blackberries, Caramelised Lettuce & Bitter Yoghurt
Corn-Fed Chicken Supreme, Purée Potatoes, Pickled Chanterelle Mushrooms & Caramelised Chicory &
Sweet Balsamic Syrup
Poached Partridge, Pearl Barley & Pancetta, Sprouts and Wild Mushrooms with Cauliflower Purée
Rib Eye Steak, Duo of Celeriac & Wilted Spinach, Confit of Onion & Horseradish, finished with Girolle
Mushrooms & a Red Wine Reduction
Roasted Sea Bass, Parsnip Purée with Red Chicory Runner Beans and Red Wine Jus
Cod Supreme, Wilted Gem Lettuce, Confit Onion & Horseradish Sauce, Herb Gnocchi
Sauté Wild Mushrooms, Poached Duck Egg, Herb Cous Cous & Parsley Oil
Chestnut Risotto with Parmesan Shavings and Sprout Leaves

Desserts

Plum Panna Cotta, Yoghurt Sorbet, Brioche Tuille & Star Anise Infused Berries
Pine Kernel Parfait, Flavoured with Lemon, Dark Chocolate Ice Cream, Fennel & Marinated Raspberries
Apple Blackberry Compote, Hazelnut Crumble, Blackberry & Liquorice Sorbet, Apple Crisp
Dark Chocolate Tart, Orange Jelly, Spiced Orange Sorbet & Chantilly Cream
Mascarpone, Orange & Honey Mousse, Honeycomb & Milk Ice Cream
White Chocolate Torte with Pink Grapefruit, Cardamom Anglaise & Spiced Crumble
Sticky Toffee Pudding, Butter Scotch Sauce with Vanilla Ice Cream
Lemon Curd, Ginger Nut biscuits with Toasted Meringues, Raspberry Sauce

All menus served with Fair-Trade Coffee & Chocolates

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Please select one choice of menu for all guests in the party (excepting vegetarians)

Two course menu £31.75 + VAT per person

Three course menu £38.50 + VAT per person

Optional Additional Courses - Cheese Board

A selection of British and Continental cheeses

served with Celery and Grapes

£8.00 + VAT per person

Additional Fish Courses

Available on request

Service Charge

For events in the evening & weekend a service charge is applicable

For our smaller Dining rooms this is **£110 +VAT**

& for the Dining Hall this is **£290 +VAT**

Our Chef is also able to offer a bespoke menu service for your event,
special diets can always be catered for

Gala Dinner Menu

Please select from our current seasonal menu or allow the chef to bespoke your menu

to include linen on the tables, candles,

printed menu, Coffee & Petit Fours

£42.50 + VAT per person

Barbeque Menu

Butterfly Lamb Leg Steak with Harissa Rub
Boneless Chicken Thighs with Oregano & Sicilian Lemon
Slow Cooked Cajun Spare Ribs with BBQ Glaze
Chimichurri Seafood Kebabs
Portobello Mushroom with Blue Cheese
Halloumi & Mixed Vegetable Kebabs

Served with

Warm New Potatoes
Tabbouleh with Fresh Mint, Parsley & Spring Onion
Tomato & Basil Salad
Mixed Leaves
Asian Coleslaw
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Selection of Bread Rolls with Butter
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Fresh English Berries & Cream

£26.40 + VAT per person

College Wine list

Sparkling Wine and Champagne

Vaporetto, Prosecco D.O.C £18.56

A delicious sparkling wine from the Veneto region of Italy. Soft and fruity with citrus & pear flavours.

A Laurance Brut (France) £22.40

Chenin blanc, chardonnay. A delicious fizz from the Loire valley: lively aromas of fresh Granny Smith apple, complemented by gentle bubbles and a long fruit-driven finish.

Champagne Pierre Bertrand Brut 1er Cru NV, Cumieres £45.10

Tiny house in the famous village of Cumieres in the Marne valley. Pinot-dominated like most wines from this village, it's deep copper/gold and wonderfully peachy and lush, explosively juicy, and cracking value.

White Wines

La Serre, Sauvignon Blanc 2016 £11.85

Pale green colour, fruity & smooth and very fresh in the mouth.

Pinot Grigio, IGT Umbria, Bella Modella, 2016 £13.85

If you are looking for light, crisp and refreshing wine then stop...you have found it. This is delicate, citrusy and dry with a tangy finish.

Dom. Gayda T'air d'Oc Sauvignon Blanc IGP Pays d'Oc 2016 £15.70

A delightful example from a seriously good team near Carcassonne, with lovely fruit, character and texture.

La Croix Gratiot Picpoul de Pinet 'RC' 2016 £17.50

Picpoul is the Chablis of the South of France, delicate and bright and satisfying at the same time.

Nostros Chardonnay Gran Reserva 2016 Casablanca £19.85

Really serious food wine. Plenty of oak but the weight of fruit matches it. Tastes rather like vintage Champagne.

Quincy, Domaine des Ballandors 2016 £23.90

100% sauvignon blanc. Jean Tatin and his wife Chantal have twenty hectares in Quincy, planted mainly on the Kimmeridgian limestone that gives their wines such a pure, mineral character.

Quinta de la Erre Albarino, Rais Baixas 2014 £25.25

Bright and clear straw colour with green reflections. The nose has aromas of citrus, lime, tropical fruits and white blossom notes. The wine is dry but with good vibrancy, fruit, freshness and minerality on the palate.

Rosé Wines

Dom. de Pellehaut Rosé 2016 Cotes de Gascogne £15.35

From Gascony's leading privately-owned wine estate, this great rosé has a lovely clove spiciness and makes for an excellent dinner wine. Try it with spicy dishes.

Red Wines

La Serre, Merlot 2016 £11.85

Grown in the Languedoc, red fruit aromas with notes of blackberry & plum

Negroamaro 'Terramare' 2015 IGT Salento, Feudi di Guagnano £13.20

A warm, sunny, brambly fruit, with slightly bitter chocolate tones and a velvety texture is great on its own and with Italian dishes.

Montaignan, Carignan, Vieilles Vignes 2016, £14.35

Typically juicy, with lots of delicious red fruits, a lick of oak adding some vanilla, and soft tannins at the finish. Every mouthful is so enjoyable

Ch. Belvue Cuvée Berenice 2014 Bordeaux Rouge £16.30

With its beautiful purple color and fruity taste with silky tannins, you can taste this supple and pleasant wine on grilled dishes, simmered dishes and cheese.

Perrin Cotes du Ventoux 2015 £16.45

Often cited by wine writers as one of the best-value wines in the world, this Grenache-based red has plenty of juicy raspberry fruit. Mont Ventoux's relatively cool climate brings nice acidity and some lively green pepper.

Santuario Malbec, Mendoza, Argentina 2016 £17.70

Classic Malbec, plum, blueberry & blackcurrant and a harmonious finish

Finca de Besaya Rioja Crianza 2012 £17.60

Quintessential Rioja, with an attractive oakiness and rich brambly Tempranillo fruit.

Rosso del Palazzone Lotto 2016 Il Palazzone £25.85

A baby Brunello di Montalcino from Il Palazzone. This bottling from January 2015 blends grapes from vintages spanning a decade: 2004, 2009, 2012 and 2014. Real Brunello character.

Fortified

Smith Woodhouse Fine Ruby £21.86

Classic Smith Woodhouse style - dark chocolate and violets, fruity and fresh

Warre's LBV 2011 Port £26.86

Hugely enjoyable and moreish port, brimming with sweet dark fruits and fine tannins.

Prices are Duty Paid and delivered, Exclude VAT - offered subject to availability

