

## **Full Menu Selection 2017**

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 2017. Increases in duty will also be applied to alcohol where applicable.

**[www.churchillconferences.co.uk](http://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

**£8.50 + VAT per person**

## **Sandwich Lunch**

Selection of Sandwiches

Crudities & Dips

Vegetable Crisps

### **Fruit Bowl**

Fair-Trade Tea and Coffee

**£9.50 plus VAT per person**

### **Optional Dessert Platter:**

Fresh Fruit & Pastry Crème Tarts

Churchill Fruit Doughnuts

Coffee & Walnut Slice

Lemon Drizzle Cake

**£5.50 + 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**

**£18.00 + 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

**£19.00 + VAT per person**

### Optional Dessert Platter:

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

**£5.50 + 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**

**£24.50 + VAT per person**



## **Formal Dining Menus**

### **Starters**

Coppa Ham Salad with Artichoke Pesto, Roasted Artichoke & Brown Butter Croutons

Granary Toast topped with a Hanger Beef Steak, Dijon Mustard, Dill Pickles & Rocket

Chicken & Ham Terrine, Pickled Mushrooms & Tarragon Mayo

Seared Mackerel Fillet, Rye Toast, Horseradish Dressed Peas

Slices of Dill Cured Salmon, Lemon Purée & Rosemary Crumb

White Bean Velouté with Sauté Langoustine & Curry Essence

Textures of Beetroot with Goats' Cheese Mousse with a Lemon Thyme & Walnut Dressing

Tomato & Basil Press, with Aubergine Chutney & Mascarpone

### **Main Courses**

Pressed Lamb, Cutlet of Lamb & Caramelised Shallot Purée, Anna Potato, Carrots, Garlic & Spinach

Corn Fed Chicken Supreme, Tomato Ketchup with Saffron Arancini, Wilted Spinach & Confit Garlic

Roast Duck Breast with Beetroot & Sweet Potato, Lavender Jus, Garlic Puree

Hazelnut Crusted Salmon, Pickled Baby Vegetables, Pomme Purée & Lemon Beurre Blanc with Samphire

Pan Fried Sea Bass, Wilted Lettuce, Herb Gnocchi & Confit Onions with Horseradish Emulsion

Roast Trout, White Bean Puree & Textures of Garlic, Lemon Oil & Glazed Baby Turnips

Golden Beetroot & Pearl Barley wrapped in a Cabbage Leaf served with Tomato Fondue & Beetroot Crisps

Basil Polenta with Aubergine Compote & Shaved Parmesan

### **Desserts**

Frozen Coconut with Barbecue Pineapple, Sweet Mascarpone, Mango Gel & Caramel Praline Crisp

Poached Rhubarb, Mascarpone Cream & Vanilla Sponge with Hibiscus Syrup, Gin & Tonic Sorbet & Lemon Tapioca

Chocolate Pudding, Salted Caramel Ice Cream & Hazelnut Crumble

Sweet Apple Mousse, Green Apple Jelly, Apple Crisp & Toffee Crumble, topped with Vanilla Foam

Honey Infused Pavlova, Cherry Compote with Milk Chocolate & Kirsch Syrup

White Chocolate Panna Cotta with Honey Comb & Strawberry Salad, Basil Sorbet

Passion Fruit & Dark Chocolate Cheese Cake with Fresh Orange Sorbet & Marinated Oranges, Orange Caramel

Strawberry Delice with Pistachio Cake, Baby Mint & Raspberry Sorbet with Chocolate Soil

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 £30.75 + VAT per person**

**Three course menu £37.00 + VAT per person**

## **Optional Additional Courses - Cheese Board**

A selection of British and Continental cheeses

served with Celery and Grapes

**£7.75 + 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 **£105 +VAT**

& for the Dining Hall this is **£280 +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

**£41.00 + 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

**£25.60 + VAT per person**

## College Wine list

### Sparkling Wine and Champagne

Prosecco, Le Calle £18.56

A brightly fruity Prosecco giving tropical pineapple, pear and vibrant apples notes.

This is not an austere, dry wine; it is a delightful sparkling wine for any party

Angas Brut Premium Cuvee NV £22.40

Classy Aussie sparkler, serious and toasty rather than 'brimming with tropical fruit'.

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

Abadia Verdejo Vino De La Tierra De Castilla 2016 £11.75

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

Pinot Grigio 2014 IGT Umbria, Bella Modella £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 2014 £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' 2015 £17.50

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

Nostros Chardonnay Gran Reserva 2014 Casablanca £19.85

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

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 2012 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

Abadia Mercier – Tempranillo, Merlot, Syrah, Tierra de Castilla 13.5% 2016 £11.75

Bright cherry red colour with aroma of very ripe fruit. In the mouth, the spice toasted bouquet is mixed with light hints of vanilla and coconut. Best with red meat, cheese & pâté

Negroamaro 'Terramare' 2014 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 2014, 12% £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. La Grande Chapelle 2012 Bordeaux £16.30

Ripe, friendly and attractive Claret at a sensible price. Blackcurrant aromas lead to a mouthfilling palate with ripe tannins.

Perrin Cotes du Ventoux 2014 £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.

Finca de Besaya Rioja Crianza 2012 £17.60

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

Santuario Malbec, Mendoza, Argentina 2015 £17.70

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

Rosso del Palazzone Lotto 2015/01 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 2010 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