Autumn and Winter 2018/2019
Menu selection

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.

Menus are available for both conferences and private dining events. Depending on the type of event a greater selection of menus are available to meet your personal requirements.

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 the seasons into account. 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
Receptions

Churchill College is set in 42 acres of parkland and we have several areas suitable for receptions, both indoor and outdoor, so holding a reception before dinner or as a one off celebration couldn’t be easier.

Drinks can be charged on consumption or per head, please have a look at the wine list for the full range of wines and soft drinks.

Churchill College boasts a fully licensed bar ‘The Buttery’

Canapé selection

From the land

- Chorizo Gougère
- Mini Peking duck spoons
- Caesar salad croustades
- Coconut chicken skewers
- Sliced beef with salsa verde
- Duck wraps

From the sea

- Smoked salmon Gougère
- Cucumber cups with smoked trout
- Saffron prawn served on spoons
- Blinis with crème fraîche and caviar
- Thai prawns with a sweet chilli dip

From the field

- Roast pepper, goat’s cheese and mint wraps
- Mini carrot, honey and ginger soup
- Chive pancakes with crème fraîche and onion confit
- Aubergine crostini
- Melon, basil and fig kebabs

£8.80 + VAT based on four per person
Day meetings

For day meetings we are pleased to offer the following:

- On-site car parking
- Arrival tea and coffee
- Mid-morning tea and coffee, biscuits and fruit smoothies
- Lunch packages*: sandwich lunch, light buffet, fork buffet, formal lunch menu
- Afternoon tea and coffee, biscuits, fruit platters and sweets
- Private meeting room
- Wi-Fi
- Bespoke audio visual solutions

Once you have selected your menu type* you may either make your selections from the appropriate menu or our Head Chef will prepare a menu for you. Please see example sample menus below.

We also offer formal dining menus if you wish to end the day with a dinner in one of our dining rooms.

Sample menus

Served fork buffet lunch menu

£25.40 + VAT
Poached chicken with roast beets velouté (hot)
Nut and chestnut mushroom parcels (hot)
Tossed leaves
Roasted new potatoes
Panache of vegetables

Choice of three desserts to be selected

Fruit salad and fruit bowl
Fair Trade Coffee and Tea

Sample light buffet lunch menu

£19.75 + VAT
Teriyaki salmon and baby coriander
Thai green and bok choi curry served with steamed wild rice and prawn crackers
Soy and rice wine cucumber salad
Sauté green beans and water chestnut

Bowl of fresh fruit
Fair Trade Coffee and Tea

Optional dessert platter
£5.75 + VAT
Sandwich lunch

Selection of sandwiches
Crudities and dips
Vegetable crisps

Fruit salad and fruit bowl
Fair Trade coffee and tea

£10.00 + VAT per person

Optional dessert platter
Fresh fruit and pastry crème tarts
Churchill fruit doughnuts
Coffee and walnut cake
Lemon drizzle cake

£5.75 + VAT
Fork buffet menu

Menu 1
Roasted hake fillet with marinated cherry tomatoes and capers (hot)
Charred chicken, Cuban chimichurri salsa (cold)
English ham hock with apricots and grain mustard (hot)
Poached egg and caramelised chicory tart (hot)
Plum tomatoes with basil pesto
Watercress and rocket with honey vinaigrette
Giant couscous with infused sultanas
Warm chive and spring onion potatoes

Menu 2
Roast Malaysian poussin (hot)
Garlic and coriander tiger prawns with pak choi (hot)
Poached salmon with minted cucumber and a zesty dressing (cold)
Sweet potato and spinach curry (hot)
Fragrant basmati rice
Asian coleslaw
Mini garlic naan
Warm sesame-tossed green beans

Menu 3
Roasted and sliced sage pork belly (hot)
Poached chicken with roast beets velouté (hot)
Smoked salmon and dill pappardelle (hot)
Nut and 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 and slow roasted tomato orecchiette pasta (cold)
Toasted ciabatta topped with wild mushrooms and tarragon (cold)
Dressed leaves
Celeriac and apple remoulade
Tomato and bay mozzarella with red pesto
Roasted vegetable couscous
Fork buffet menu continued
For numbers above 20

Menu 5
Pressed duck with roasted figs (cold)
Teriyaki chicken skewers (cold)
Smoked salmon and pickled beetroot
dressing (cold)
Roasted pumpkin with garden herbs and
feta cheese (cold)
Spinach and rocket leaves
Soy, sesame and broccoli salad
Pickled cabbage with coriander
New potato and chive salad

Dessert selection
You may select three from the following:
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 and ice-cream
Chocolate fudge brownie with
butterscotch sauce

Fruit salad and fruit bowl
Fair Trade coffee and tea

£25.40 + VAT
Formal dining menus

We can accommodate the following number of guests in our three dining rooms:

Dining Hall: 60 - 450; Fellows' Dining Room: 18 - 60; Cockcroft Room: 4 – 18

Banquet menus
For numbers under 60

Menu 1

**Starter**
Pressed duck leg, fig and apple chutney with beetroot crisps
Squash velouté, sage oil with a parmesan crisp

**Main course**
Juniper venison loin with charred aubergine, blackberries, gem lettuce, lamb kofta and bitter yoghurt
Chestnut risotto with parmesan shavings and sprout leaves

**Dessert**
Dark chocolate tart, salted caramel, pecan praline and Chantilly cream

Menu 2

**Starter**
Hot and cold smoked salmon terrine, confit leeks with potatoes and pickled cauliflower
Roasted radishes with whipped feta, brown butter and poppy seeds

**Main course**
Roast guinea fowl, pearl barley and pancetta with cauliflower puree, sprout leaves, wild mushrooms and Madeira jus
Sauté wild mushrooms with poached duck egg, herb couscous and parley oil

**Dessert**
Apple and strawberry compote with hazelnut crumb, blackberry liquorice sorbet, apple crisp
**Banquet menus continued**  
*For numbers under 60*

<table>
<thead>
<tr>
<th>Menu 3</th>
<th>Menu 4</th>
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<tbody>
<tr>
<td><strong>Starter</strong></td>
<td><strong>Starter</strong></td>
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<tr>
<td>Pea and gammon salad with crispy egg and pea soup</td>
<td>Mackerel pâté with pickled cucumber and melba toast **</td>
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<tr>
<td>Fennel, orange and quinoa salad with pomegranate dressing</td>
<td>Honey baked feta with lavender and crusty country toast **</td>
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<tr>
<td><strong>Main course</strong></td>
<td><strong>Main course</strong></td>
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<tr>
<td>Sea bass with Jerusalem artichoke, beans, roasted garlic and red wine **</td>
<td>Beef fillet with watercress, nasturtiums, crispy marrow and red wine **</td>
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<tr>
<td>Butternut squash, pine nut and gorgonzola risotto</td>
<td>Wild mushroom gnocchi with rocket and baby plum tomatoes</td>
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<tr>
<td><strong>Dessert</strong></td>
<td><strong>Dessert</strong></td>
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<tr>
<td>Hedgerow parfait with honeycomb, apple sponge and yoghurt</td>
<td>Hazelnut chocolate mousse with coffee mirror and malt ice-cream</td>
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</tbody>
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All served with Fair Trade coffee and tea and chocolate truffles

£38.50 + VAT for three courses  
£31.75 + VAT for two courses
## Banquet menus
*For numbers above 60*

### Menu 1

**Starter**
- Roast quail with peach and cep sauté
- Potted shrimp with brown butter and tender leaf salad
- Orange and fennel tabbouleh with pine nuts

**Main course**
- Pressed lamb with shallots, spinach and a red wine jus
- Sea trout with white beans and glazed turnip
- Mushroom spring roll with spinach and white beans

**Dessert**
- Taste of lemon meringue
- Chocolate and blueberry tart
- Chilled apple rice with a cinnamon tuille and chocolate sorbet

### Menu 2

**Starter**
- Chicken wings with wild mushroom gnocchi
- Smoked trout with almonds and capers
- Tender stem broccoli, ash-coated cheese with roasted pears and hazelnuts

**Main course**
- Roast guinea fowl with pearl barley and apple risotto
- Fillets of sole with spinach and roasted shallots and a light jus
- Lentil croquette with barley, truffle and a shallot puree

**Dessert**
- Sticky toffee pudding with butterscotch ice-cream
- Crème fraiche panacotta with spiced orange and Jamaican ginger
- Chocolate torte with cherry compote
Banquet menus continued
For numbers above 60

Menu 3

Starter
Pressed duck with figs and apple salad
Crab cakes with chilli jam and baby coriander
Sweet roast squash, toasted seeds and sundried tomatoes

Main course
Pork cooked two ways with salted celeriac, smoked mash and jus
Sliced monkfish, crispy cheek with a caper and red wine jus
Wild mushroom tart with brie fritters

Dessert
Dark chocolate with almonds and raspberries
Blackberries with meringue and apple compote
Classic tiramisu

Menu 4

Starter
Chicken and black pudding terrine with cornichon relish
Crispy scallops with winter slaw
Stilton and chicory salad with rocket and capers

Main course
Loin of venison with smoked beetroot, crispy kale and jus
Cod loin with charred leek, potato bonbon and jus
Smoked Tofu with leeks and beetroot

Dessert
Apple with elderflower sorbet and hazelnut crumble
Chocolate fondant with peanut butter
Passion fruit, sponge and white chocolate

All served with Fair trade coffee and tea and chocolate truffles

£38.50 + VAT for three courses
£31.75 + VAT for two courses

Contact the Conference Office for more details: conferences@chu.cam.ac.uk / 01223 336233
www.chu.cam.ac.uk/conferences
Christmas at Churchill College

Christmas menu

£45.50 + VAT
to include half a bottle of house wine

Starter
Beetroot cured salmon with horseradish dust and pea shoots
Pork, cranberry and sage Scotch egg with Dijon mustard
Roasted squash soup, garnished with sprout leaves and chestnut
Twice baked vintage Cheddar soufflé with plum chutney and walnut dressing

Main course
Norfolk roast turkey with cranberry stuffing, pigs in blankets and pan jus
Spiced confit duck, festive cabbage and red wine jus
Braised beef, roasted shallot and bacon crisp served with a rich red wine jus
Christmas risotto balls, crispy kale and a cranberry reduction
Pastry with chargrilled courgettes and blue cheese beignets

All dishes served with a selection of festive vegetables and potatoes

Dessert
Christmas pudding with seasonal ice-cream and stem ginger
Caramel chocolate fondant with ice-cream in a brandy snap
Clementine, rum and gingerbread trifle
White chocolate and cranberry bread and butter pudding with caramel sauce

Served with Fair Trade coffee or tea and mince pies

Optional additional course
Cheese board

A selection of British and continental cheeses £8.00 + VAT per person
College wine list

Sparkling wine and Champagne

Bolotti, Prosecco D.O.C  £18.56
Aromas of elderflower and exotic fruits, refined and elegant.

A Laurance Brut (France)  £22.40
Chenin blanc, chardonnay. A delicious fizz from the Loire valley: lively aromas of fresh apples, complemented by gentle bubbles and a long fruit finish.

Brut Baron De Marck NV  £45.10
A pure soft champagne with a stylish character, its fruit is fresh and appealing, bursting with apples and lemons.

White wine

Longue Roche, Sauvignon Blanc  £12.10
French wine, vibrant and zesty with a classic gooseberry nose, hint of tropical fruit, crisp and unoaked.

Il Molo Pinot Grigio  £13.85
Straw in colour with an intense floral fragrance and aroma.

Mack and Collie Sauvignon Blanc  £16.45
New Zealand sauvignon, crisp and fresh, packed full of vibrant and long lasting lime and gooseberry fruit.

Roquemolière Picpoul de Pinet Réserve  £17.50
Picpoul is the Chablis of the South of France, crisp light and aromatic.

Les Mougeottes Chardonnay IGP Pays d’Oc  £17.95
Lemon and vanilla on the nose with a round fruity body and a hint of vanilla oak character.
A vegan wine.
**White wine continued**

Quincy, Domaine des Ballandors 2016 £23.90
Mineral wealth is in abundance with this classic Loire sauvignon. The vines grow on kimmerdigian limestone generating an intensely crystalline character.

Ramon Bilbao Albarino £25.25
Tropical Notes of pineapple and passionfruit, a refined palate displays nuances of apricot and mango with a tropical finish.

**Rosé wine**

Available on request

**Red wine**

Longue Roche, Merlot £12.10
Soft elegant with ripe damson fruit character, subtle tannin and a long finish.

Boheme Primitivo Salento £13.20
Rich aromas of plum and black cherry with spicy notes of cracked black pepper, a well balanced wine. A vegan wine.

Les Archères Carignan Vieilles Vignes 2016 £14.35
Soft and round palate with hints of blackcurrants, good structure and approachable tannins, a full flavoured classic of the Languedoc.

Chateau La Croix de Queynac £16.40
A fresh and fruity Bordeaux, red berry aromas and a juicy taste of blackcurrants and blackberries.

Laudun Chusclan, Cotes du Rhone £17.25
Very present red fruit flavours, to notes of eucalyptus.

Ramon Bilbao, Rioja Crianza £17.70
A youthful ruby red wine, blackcurrants with hints of blackberry yoghurt displaying on the nose, with spicy cumin, vanilla and cinnamon emerging on the palate. A vegan wine.
Red wine continued

Trapiche Melodias, Wine Makers Selection Malbec £19.75
A juicy medium bodied wine with notes of plum, black cherries and a touch of sweet spice.
A vegan wine.

Chateau Laulerie Merlot Bergerac £25.85
Lively red fruit with a hint of pepper characterise the nose of the this red wine, berry aromas, medium weight wine easy drinking. A vegan wine.

Fortified wine

Warre’s LBV 2012 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.