



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 choy 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

Contact the Conference Office for more details: conferences@chu.cam.ac.uk / 01223 336233

www.chu.cam.ac.uk/conferences

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

For numbers above 20

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 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 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 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

Menu 3

Starter

Pea and gammon salad with crispy egg
and pea soup

**

Fennel, orange and quinoa salad with
pomegranate dressing

Main course

Sea bass with Jerusalem artichoke, beans,
roasted garlic and red wine

**

Butternut squash, pine nut
and gorgonzola risotto

Dessert

Hedgerow parfait with honeycomb,
apple sponge and yoghurt

Menu 4

Starter

Mackerel pâté with pickled cucumber
and melba toast

**

Honey baked feta with lavender
and crusty country toast

Main course

Beef fillet with watercress, nasturtiums,
crispy marrow and red wine

**

Wild mushroom gnocchi with rocket
and baby plum tomatoes

Dessert

Hazelnut chocolate mousse with coffee
mirror and malt ice-cream

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

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.