Autumn and Winter 2019/2020

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 2019. 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

£9.00 + 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**

*Menus below are examples to give you an idea of choice; your lunch menu can be tailored to suit your event.*

**Fork buffet lunch menu**

£26.00 + 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

**Light buffet lunch menu**

£20.35 + 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**

£5.95 + VAT

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

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Sandwich lunch

Selection of sandwiches
Crudities and dips
Vegetable crisps

Fruit salad and fruit bowl
Fair Trade coffee and tea

£10.30 + VAT per person

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

£5.95 + VAT
Fork buffet menu
For numbers above 20

Menu 1
Roasted hake fillet with marinated cherry tomatoes and capers (hot)
Roast chicken with pomegranate, chickpea and parsley dressing (hot)
Pressed and breaded apricot ham hock with poached hen’s egg (hot)
Chargrilled polenta with chunky ratatouille and baby basil (hot)
Plum tomatoes with basil pesto
Watercress and rocket with honey vinaigrette
Giant couscous with infused sultanas
Warm chive and spring onion potatoes
Raspberry chocolate brownie with butterscotch cream
Honey cheesecake with sour cherries

Menu 2
Soy and sesame glazed chicken thighs (hot)
Hoisin glazed chicken wings (hot)
Garlic and coriander tiger prawns with pak choi (hot)
Teriyaki salmon (hot)
Sweet potato and spinach curry (hot)
Fragrant basmati rice
Asian coleslaw
Mini garlic naan
Warm sesame-tossed green beans
Prawn crackers
Almond frangipane tart with Chantilly cream
White chocolate millionaires pot

Menu 3
Focaccia with braised pork belly and fennel slaw (hot)
Chicken Sartini (hot)
Smoked salmon and dill egg pasta (hot)
Button mushroom and pine kernel baklava (hot)
Tossed leaves
Roasted new potatoes
Seasonal vegetables
Garlic ciabatta slice
Courgette and carrot cake with poppy frosting
Raspberry and strawberry panna cotta

Menu 4
Chicken Caesar salad (cold)
Seared Asian tuna loin (cold)
Rocket and slow roasted tomato orecchiette pasta salad (cold)
Beetroot, goat’s cheese and walnut bruschetta (cold)
Dressed leaves
Celeriac and apple remoulade
Tomato and baby mozzarella with red pesto
Roasted vegetable couscous
Layered Danish apple crumble
Classic Victoria sandwich
Menu 5

Pressed duck terrine 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

**

Devilish dark chocolate pot with coffee meringue
Pecan and honey baklava

In addition, fruit salad is included with each menu

Fair Trade coffee and tea

£26.00 + 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

Squash velouté, sage oil
with a parmesan crisp

Main course
Lamb rump with baba ganoush, spiced bulgur wheat and braised Romanesco

Chestnut and barley risotto with sautéed wild mushrooms and baby rocket

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

Menu 2
Starter
Mackerel filet with horseradish mayonnaise, baby beets and watercress

Mini tomato arancini with shaved, pickled fennel and tomato fondue

Main course
Roast guinea fowl, pearl barley, charred sprouts girolle mushrooms and Madeira jus

Butternut squash coulibiac, squash puree and tenderstem broccoli

Dessert
Aerated sponge with aerated dark chocolate, praline dust and orange mousse
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
Charred plums with whipped mascarpone, brioche crumble and vanilla syrup

Menu 4

Starter
Cured salmon with oven roasted cherry tomatoes, grated egg, rocket salsa and gribiche sauce

Feta cheese with compressed watermelon, honey gel and basil

Main course
Beef fillet with braised oxtail, onions roasted two ways and a mushroom jus

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

£39.75 + VAT for three courses
£32.70 + VAT for two courses
Banquet menus
For numbers above 60

**Menu 1**

**Starter**
Roasted quail crown with a wild mushroom bonbon, apricot puree and a light jus
**
Salt cod croquette on a salad of peas and mint
**
Orange and fennel tabbouleh with pine nuts

**Main course**
Duo of lamb with confit squash, wilted spinach, charred onions, breaded polenta and a red wine jus
**
Roast sea trout with a white bean mash, rainbow chard and a caper beurre anisette
**
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**
Beef carpaccio with pickled mushrooms and blue cheese
**
Smoked trout with almonds and capers
**
Beetroot terrine with horseradish sorbet and red vein sorrel

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

**Dessert**
Bonoffee delice
**
Compressed melon with mint, lime, crème fraiche and warm Madeleines
**
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**
Loin of pork, confit of belly pork with celeriac puree, wilted greens and confit garlic

Roast monkfish, crispy cheek with a caper and red wine jus

Wild mushroom tart

**Dessert**
Dark chocolate with almonds and raspberries

Blackberry delice with an apple compote, spiced meringues and a crunchy crumble

Classic tiramisu

**Menu 4**

**Starter**
Chicken and black pudding terrine with cornichon relish

Crispy scallops with winter slaw

Potato soup with truffle, whipped cream and a chive foam

**Main course**
Loin of venison with artichoke puree, wilted kale and roasted leeks

Cod loin with charred leek, potato bonbon and jus

Smoked Tofu with leeks

**Dessert**
Brandy tube with cherry mousse, chocolate soil and cherry gel

Chocolate fondant with peanut butter

Passion fruit, sponge and white chocolate

All served with Fair Trade coffee and tea and chocolate truffles

£39.75 + VAT for three courses
£32.70 + VAT for two courses

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Christmas at Churchill College

Christmas menu
£46.75 + VAT
to include half a bottle of house wine

Starter
Home cured salmon with a hint of beetroot with a sourdough roll
Christmas inspired terrine
Hampshire goat’s brie, figs and a herb salad

Main course
Norfolk roast turkey with cranberry stuffing, pigs in blankets and pan jus
Feather blade steak with red currant cabbage and charred onions petals
  Chestnut crusted cod loin with courgette spaghetti
  Courgette mille-feuille with poached quail’s egg

All dishes served with a selection of festive vegetables and potatoes

Dessert
Christmas pudding with seasonal ice-cream
Caramel chocolate fondant with ice-cream
Clementine, rum and gingerbread trifle

Served with Fair Trade coffee or tea and mince pies

Optional cheese course
A selection of British and continental cheeses £8.25 + VAT per person
College wine list

Sparkling wine and Champagne

Bolotti, Prosecco D.O.C  £18.66
Aromas of elderflower and exotic fruits, refined and elegant.

A Laurance Brut (France)  £22.50
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  £45.20
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  £12.20
French wine, vibrant and zesty with a classic gooseberry nose, hint of tropical fruit, crisp and unoaked.

Il Molo Pinot Grigio  £13.95
Straw in colour with an intense floral fragrance and aroma.

Mack and Collie Sauvignon Blanc  £16.55
New Zealand sauvignon, crisp and fresh, packed full of vibrant and long lasting lime and gooseberry fruit.

Roquemolière Picpoul de Pinet Réserve  £17.60
Picpoul is the Chablis of the South of France, crisp light and aromatic.

Les Mougeottes Chardonnay IGP Pays d’Oc  £18.05
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 £24.00
Mineral wealth is in abundance with this classic Loire sauvignon. The vines grow on kimmerdigian limestone generating an intensely crystalline character.

Ramon Bilbao Albarino £25.35
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 £12.20
Soft elegant with ripe damson fruit character, subtle tannin and a long finish.

Boheme Primitivo Salento £13.30
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 £14.45
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 £16.50
A fresh and fruity Bordeaux, red berry aromas and a juicy taste of blackcurrants and blackberries.

Laudun Chusclan, Cotes du Rhone £17.35
Very present red fruit flavours, to notes of eucalyptus.

Ramon Bilbao, Rioja Crianza £17.80
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.

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Red wine continued

Trapiche Melodias, Wine Makers Selection Malbec  £19.85
A juicy medium bodied wine with notes of plum, black cherries and a touch of sweet spice.
A vegan wine.

Chateau Laulerie Merlot Bergerac  £25.95
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  £26.96
Hugely enjoyable and moreish port, brimming with sweet dark fruits and fine tannins.