



## 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](http://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 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**

**£5.95 + VAT**

Contact the Conference Office for more details: [conferences@chu.cam.ac.uk](mailto:conferences@chu.cam.ac.uk) / 01223 336233

[www.chu.cam.ac.uk/conferences](http://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

**£10.30 + 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 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 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 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

**Fork buffet menu continued**

*For numbers above 20*

**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 water  
melon, 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**

# 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.

## **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.