



Spring and Summer 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

£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 / 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

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)
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

£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

Chicken and ham terrine with
piccalilli and dressed endive

**

Textures of beetroot with whipped
goat's cheese and walnut dressing

Main course

Duo of lamb with onion, wilted spinach,
confit of garlic, thyme jus and served with
creamed potato

**

Crispy smoked tomato polenta with
wilted spinach and confit garlic

Dessert

Chocolate fondant, with salted caramel
ice-cream and hazelnut crumb

Menu 2

Starter

Chicken Caesar croquette salad

**

Mozzarella, fresh peas and broad beans
with lemon and pea shoots

Main course

Pan fried seabass, with wilted lettuce,
herb gnocchi, confit onions
and fresh horseradish

**

Asparagus risotto with parmesan
and crispy quails' eggs

Dessert

Strawberry delice, with pistachio puree,
raspberry sorbet and chocolate soil

Banquet menus continued

For numbers under 60

Menu 3

Starter

Smoked haddock bonbon
with pea puree

**

Local asparagus, pane egg and rocket

Main course

Seared chicken with cauliflower, cavolo
nero and a light tomato and shallot jus

**

Wild mushroom cannelloni with shallot
cream, wilted spinach and a parmesan
tuille

Dessert

White chocolate with strawberries,
balsamic and hazelnuts

Menu 4

Starter

Salmon arancini with spicy
pepper compote

**

Courgette flower, red pepper and basil
sauce

Main course

Aged sirloin steak, thyme rösti, balsamic
tomato fondue, cep mushrooms and jus

**

Golden beetroot, filo pastry, Tofu,
fennel with gooseberry chutney and
shiso cress

Dessert

Mascarpone, rhubarb with crunchy
honey

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 continued

For numbers above 60

Menu 1

Starter

Smoked salmon, topped with dried
beetroot and horseradish crème fraiche

**

Ham hock terrine with pickled baby
vegetables

**

Baby goat's cheese pearls with walnuts,
capers and figs

Main course

Rump of lamb with bean puree, anchovy
mayo and wilted cavolo nero

**

Supreme of roasted cod with sauté onions,
beans and wilted greens

**

Black olive arancini with beans,
onions and cavolo nero

Dessert

White chocolate pannacotta,
honeycomb with strawberry salad

**

Zingy lemon tart with mascarpone
ice-cream and raspberry powder

**

Trio of sorbets with
fruit crisps

Menu 2

Starter

Sliced ham, asparagus, duck egg
with chive and mustard dressing

**

Cray fish and avocado with lemon with endive
and crumbled blue cheese

**

Roasted cauliflower, Marmite, capers
and raisin salad

Main course

Confit duck leg, sweet peas, braised gem
lettuce, bacon and mint

**

Baked bass with summer bean medley
and a light jus

**

Oat crumbed Tofu, charred lettuce
with balsamic reduction

Dessert

Roasted fig tart with cinnamon ice-cream

**

Blood orange and goat's curd cheesecake
with dark chocolate sorbet

**

Chocolate mousse, almond granola
with rhubarb gel

Banquet menus continued

For numbers above 60

Menu 3

Starter

Salad of smoked duck with toasted coconut
and cashew nuts

**

Salt cod croquettes with sauce gribiche

**

Tomato galette, aged balsamic
and basil ciabatta

Main course

Crispy pork belly, celeriac
with black pudding

**

Scallop, black pudding and apple
with a rich jus

**

Asparagus risotto, parmesan bonbon
and pea salad

Dessert

Chocolate and caramel tart with
orange Chantilly cream

**

College sponge with pecan
and malt ice-cream

**

Custard tart with rhubarb
served three ways

Menu 4

Starter

Roasted baby chorizo with melon, salad
and paprika oil dressing

**

Hand picked crab salad
with pink grapefruit

**

Gazpacho with rustic croutons

Main course

Duo of rabbit, carrot
and pancetta

**

Halibut with chervil pomme puree,
peas and pancetta

**

Artichoke gnocchi, peas
and a tomato jus

Dessert

Mini pavlova with lime curd
and summer berries

**

Salted caramel parfait with orange
mousse and a coco tuille

**

Milk panacotta with cherry
and pistachio sponge

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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Outside events

Set in 42 acres of parkland with onsite parking, Churchill College offers plenty of outside, lawned space for catered events.

Please ask to see our choices of pre-event drinks. Alternatively, why not have a mobile bar?

Pop-up eateries

For numbers below 50, you may choose two savoury choices.

For numbers above 50, you may choose three savoury choices.

You may choose from:

American style BBQ

Flavours of Italy

Taco shack

Asian infusion

Taste of Spain

Sourdough stone baked pizzeria

Curry station

Accompaniments and side dishes

In addition:

Ice-cream bar

£29.50 + VAT

Please feel free to contact us to discuss these options in more detail.

Barbeque menus

Prime menu

£27.00 + VAT

Fresh 100% beef burger

Cumberland sausage ring

Lemon chicken skewers

Roasted halloumi

BBQ courgette and aubergine

Quorn sausage

Served with:

Warm new potatoes, tabbouleh with fresh mint, parsley and spring onion, tomato and basil salad, mixed leaves, Asian coleslaw

**

Selection of bread rolls with butter

**

Fresh English berries and cream

Basic menu

£18.00 + VAT

Fresh 100% beef burger

Vegetarian burger

Hot dog

Served with salad

**

Fresh English berries and cream

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.

Prices are duty paid and delivered, exclude VAT - offered subject to availability.