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

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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

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 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

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

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

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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 fraîche
**
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

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<tr>
<th>Menu 3</th>
<th>Menu 4</th>
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<tbody>
<tr>
<td><strong>Starter</strong></td>
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<tr>
<td>Salad of smoked duck with toasted coconut and cashew nuts</td>
<td>Roasted baby chorizo with melon, salad and paprika oil dressing</td>
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<tr>
<td><strong>Salt cod croquettes with sauce gribiche</strong></td>
<td><strong>Hand picked crab salad with pink grapefruit</strong></td>
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<tr>
<td>Tomato gallette, aged balsamic and basil ciabatta</td>
<td><strong>Gazpacho with rustic croutons</strong></td>
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<table>
<thead>
<tr>
<th>Main course</th>
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<tbody>
<tr>
<td>Crispy pork belly, celeriac with black pudding</td>
<td>Duo of rabbit, carrot and pancetta</td>
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<td><strong>Scallop, black pudding and apple with a rich jus</strong></td>
<td><strong>Halibut with chervil pomme puree, peas and pancetta</strong></td>
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<tr>
<td>Asparagus risotto, parmesan bonbon and pea salad</td>
<td><strong>Artichoke gnocchi, peas and a tomato jus</strong></td>
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<table>
<thead>
<tr>
<th>Dessert</th>
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<tbody>
<tr>
<td>Chocolate and caramel tart with orange Chantilly cream</td>
<td>Mini pavlova with lime curd and summer berries</td>
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<tr>
<td><strong>College sponge with pecan and malt ice-cream</strong></td>
<td><strong>Salted caramel parfait with orange mousse and a coco tuille</strong></td>
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<tr>
<td>Custard tart with rhubarb served three ways</td>
<td><strong>Milk panacotta with cherry and pistachio sponge</strong></td>
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All served with Fair Trade coffee and tea and chocolate truffles

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

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

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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.

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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.