Spring and Summer 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 Executive 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 2020. 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

£9.30 + VAT based on four per person

Contact the Conference Office for more details: conferences@chu.cam.ac.uk / 01223 336233
www.chu.cam.ac.uk/conferences
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 Executive Chef will prepare a menu for you.

We also offer formal dining menus if you wish to end the day with a dinner in one of our dining rooms.
Sandwich lunch

For numbers up to 10

Selection of sandwiches
  Crudities and dips
  Vegetable crisps

Fruit salad and fruit bowl

Fair Trade coffee and tea

£10.60 + VAT

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Light buffet lunch
(example menu)

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

£20.35 + VAT

**

Optional dessert platter

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

£6.12 + 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
Classical 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

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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

£26.75 + 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**
Slow cooked shoulder of lamb with creamed sweet potato, pistachio puree, red wine jus and a sweet potato crisp

Crispy smoked tomato polenta with wilted spinach and confit garlic

**Dessert**
Dark chocolate and rapeseed ganache with shortbread and blueberry compote

**Menu 2**

**Starter**
Little gem leaves with chicken Caesar and avocado

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

**Main course**
Pan fried seabass, with wilted lettuce, herb gnocchi, confit onions

Asparagus risotto with parmesan foam and a crispy hen’s egg

**Dessert**
Strawberry delice, with pistachio puree, raspberry macaron and chocolate soil
**Banquet menus continued**  
*For numbers under 60*

**Menu 3**

**Starter**
Smoked haddock bonbon with pea puree  

*Local asparagus, duck egg dressing and rocket*

**Main course**
Seared chicken with cauliflower, cavolo nero, onion seeds and shallot jus  

*Braised mushrooms with spelt, baby gem lettuce and a tofu dressing and pumpkin seed pesto*

**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  

*Warm salad of beetroot with toasted barley, watercress and a filo shard*

**Dessert**
Apple cremeux with honeycomb, mascarpone and elderflower and elderflower sorbet

All served with Fair Trade coffee and tea and chocolate truffles

£40.95 + VAT for three courses  
£33.75 + 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 with walnuts and figs

**Main course**
Rump of lamb with wilted cavolo nero, celeriac mash and a light jus
**
Supreme of cod with creamy white beans, wilted greens and roasted onion petals
**
Black olive arancini with beans, onions and cavolo nero

**Dessert**
White chocolate panna cotta, honeycomb with strawberry salad
**
Zingy lemon tart with mascarpone ice-cream and raspberry powder
**
Peach macarons with Prosecco gel and chocolate cremeux

**Menu 2**

**Starter**
Homemade Scotch egg with piccalilli
**
Cray fish cocktail with avocado with lemon caviar
**
Tempura cauliflower with raisin puree and herb salad

**Main course**
Confit duck leg, sweet peas, braised gem lettuce, bacon and mint
**
Baked bass with summer beans and a light jus
**
Oat crumbed Tofu, charred lettuce with balsamic reduction

**Dessert**
Roasted fig tart with cinnamon ice-cream
**
Lemon and lime cheesecake with chocolate soil and mint gel
**
Chocolate mousse, almond granola with rhubarb gel
Banquet menus continued
For numbers above 60

Menu 3
Starter
Salad of smoked duck
Salt cod croquettes with sauce gribiche
Tomato gallette, aged balsamic and basil ciabatta

Main course
Crispy pork belly bacon, roast pork filet with black pudding puree, jus and Jerusalem artichoke crisps
Scallop, apple and celeriac with braised lettuce
Asparagus risotto with roasted pumpkin seeds and parmesan pesto

Dessert
Chocolate and caramel tart with orange Chantilly cream
Coffee mousse with pecan crumble and Bailey’s ice cream
Vanilla pastry cream with hibiscus sous vide rhubarb and almond sponge

Menu 4
Starter
Charred mackerel with flaked crab, lemon dressing and micro herbs
Butternut ravioli with roasted pumpkin, crispy sage and pea shoots
Gazpacho with rustic croutons

Main course
Roast loin of rabbit, crispy pancetta, baby carrots and parley puree
Halibut with chervil, pomme puree, peas and pancetta
Artichoke with gnocchi, peas and a tomato jus

Dessert
Mini pavlova with lime curd and summer berries
Salted caramel bomb with orange crumble and raspberry sorbet
Milk panna cotta with cherry and pistachio sponge

All served with Fair Trade coffee and tea and chocolate truffles

£40.95 + VAT for three courses
£33.75 + 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

£30.25 + VAT

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

**Barbeque menus**

**Prime menu**

£27.85 + VAT

- Fresh 100% beef burger
- Cumberland sausage ring
- Lemon chicken skewers
- Roasted houmli
- 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 kimmeridgian 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 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.