Autumn and Winter 2018/2019
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

£8.80 + VAT based on four per person

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

**Served fork buffet lunch menu**

£25.40 + 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

**Sample light buffet lunch menu**

£19.75 + 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**

£5.75 + VAT

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Sandwich lunch

Selection of sandwiches
  Crudities and dips
  Vegetable crisps

Fruit salad and fruit bowl
Fair Trade coffee and tea

£10.00 + VAT per person

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

£5.75 + 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

£25.40 + 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 with beetroot crisps
Squash velouté, sage oil with a parmesan crisp

**Main course**  
Juniper venison loin with charred aubergine, blackberries, gem lettuce, lamb kofta and bitter yoghurt
Chestnut risotto with parmesan shavings and sprout leaves

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

**Menu 2**

**Starter**  
Hot and cold smoked salmon terrine, confit leeks with potatoes and pickled cauliflower
Roasted radishes with whipped feta, brown butter and poppy seeds

**Main course**  
Roast guinea fowl, pearl barley and pancetta with cauliflower puree, sprout leaves, wild mushrooms and Madeira jus
Sauté wild mushrooms with poached duck egg, herb couscous and parley oil

**Dessert**  
Apple and strawberry compote with hazelnut crumb, blackberry liquorice sorbet, apple crisp

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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
Hedgerow parfait with honeycomb, apple sponge and yoghurt

Menu 4

Starter
Mackerel pâté with pickled cucumber and melba toast

Honey baked feta with lavender and crusty country toast

Main course
Beef fillet with watercress, nasturtiums, crispy marrow and red wine

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

£38.50 + VAT for three courses
£31.75 + VAT for two courses
Banquet menus
For numbers above 60

Menu 1
Starter
Roast quail with peach and cep sauté
Potted shrimp with brown butter and tender leaf salad
Orange and fennel tabbouleh with pine nuts

Main course
Pressed lamb with shallots, spinach and a red wine jus
Sea trout with white beans and glazed turnip
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
Chicken wings with wild mushroom gnocchi
Smoked trout with almonds and capers
Tender stem broccoli, ash-coated cheese with roasted pears and hazelnuts

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

Dessert
Sticky toffee pudding with butterscotch ice-cream
Crème fraîche panacotta with spiced orange and Jamaican ginger
Chocolate torte with cherry compote

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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
Pork cooked two ways with salted celeriac, smoked mash and jus

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

Wild mushroom tart with brie fritters

Dessert
Dark chocolate with almonds and raspberries

Blackberries with meringue and apple compote

Classic tiramisu

Menu 4

Starter
Chicken and black pudding terrine with cornichon relish

Crispy scallops with winter slaw

Stilton and chicory salad with rocket and capers

Main course
Loin of venison with smoked beetroot, crispy kale and jus

Cod loin with charred leek, potato bonbon and jus

Smoked Tofu with leeks and beetroot

Dessert
Apple with elderflower sorbet and hazelnut crumble

Chocolate fondant with peanut butter

Passion fruit, sponge and white chocolate

All served with Fair trade coffee and tea and chocolate truffles

£38.50 + VAT for three courses
£31.75 + VAT for two courses

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Christmas at Churchill College

Christmas menu
£45.50 + VAT
to include half a bottle of house wine

Starter
Beetroot cured salmon with horseradish dust and pea shoots
Pork, cranberry and sage Scotch egg with Dijon mustard
Roasted squash soup, garnished with sprout leaves and chestnut
Twice baked vintage Cheddar soufflé with plum chutney and walnut dressing

Main course
Norfolk roast turkey with cranberry stuffing, pigs in blankets and pan jus
Spiced confit duck, festive cabbage and red wine jus
Braised beef, roasted shallot and bacon crisp served with a rich red wine jus
Christmas risotto balls, crispy kale and a cranberry reduction
Pastry with chargrilled courgettes and blue cheese beignets

All dishes served with a selection of festive vegetables and potatoes

Dessert
Christmas pudding with seasonal ice-cream and stem ginger
Caramel chocolate fondant with ice-cream in a brandy snap
Clementine, rum and gingerbread trifle
White chocolate and cranberry bread and butter pudding with caramel sauce

Served with Fair Trade coffee or tea and mince pies

Optional additional course
Cheese board
A selection of British and continental cheeses £8.00 + VAT per person

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College wine list

Sparkling wine and Champagne

Prosecco, Le Calle £18.56
A brightly fruity Prosecco giving tropical pineapple, pear and vibrant apples notes.
This is not an austere, dry wine; it is a delightful sparkling wine for any party.

A Laurance Brut (France) £22.40
Chenin blanc, chardonnay. A delicious fizz from the Loire valley: lively aromas of fresh Granny Smith apple, complemented by gentle bubbles and a long fruit-driven finish.

Champagne Pierre Bertrand Brut 1er Cru NV, Cumieres £45.10
Tiny house in the famous village of Cumieres in the Marne valley. Pinot-dominated like most wines from this village, it's deep copper/gold and wonderfully peachy and lush, explosively juicy, and cracking value.

White wine

Abadia Verdejo Vino De La Tierra De Castilla 2016 £11.75
Pale green colour, fruity and smooth and very fresh in the mouth.

Pinot Grigio, IGT Umbria, Bella Modella, 2016 £13.85
If you are looking for light, crisp and refreshing wine then stop… you have found it. This is delicate, citrusy and dry with a tangy finish.

Dom. Gayda T'air d'Oc Sauvignon Blanc IGP Pays d'Oc 2016 £15.70
A delightful example from a seriously good team near Carcassonne, with lovely fruit, character and texture.

La Croix Gratiot Picpoul de Pinet 'RC' 2016 £17.50
Picpoul is the Chablis of the South of France, delicate and bright and satisfying at the same time.

Nostros Chardonnay Gran Reserva 2016 Casablanca £19.85
Really serious food wine. Plenty of oak but the weight of fruit matches it. Tastes rather like vintage Champagne.

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**White wine continued**

Quincy, Domaine des Ballandors 2016  £23.90

100% sauvignon blanc. Jean Tatin and his wife Chantal have 20 hectares in Quincy, planted mainly on the Kimmeridgian limestone that give their wines such a pure, mineral character.

Quinta de la Erre Albarino, Rais Baixas 2014  £25.25

Bright and clear straw colour with green reflections. The nose has aromas of citrus, lime, tropical fruits and white blossom notes. The wine is dry but with good vibrancy, fruit, freshness and minerality on the palate.

**Rosé wine**

Dom. de Pellehaut Rosé 2016 Cotes de Gascogne  £15.35

From Gascony’s leading privately-owned wine estate, this great rosé has a lovely clove spiciness and makes for an excellent dinner wine. Try it with spicy dishes.

**Red wine**

Abadia Mercier – Tempranillo, Merlot, Syrah, Tierra de Castilla  2016  £11.75

Bright cherry red colour with aroma of very ripe fruit. In the mouth, the spice toasted bouquet is mixed with light hints of vanilla and coconut. Best with red meat, cheese and pâté.

Negroamaro 'Terramare' 2015 IGT Salento, Feudi di Guagnano  £13.20

A warm, sunny, brambly fruit, with slightly bitter chocolate tones and a velvety texture is great on its own and with Italian dishes.

Montagnan, Carignan, Vielles Vignes 2016  £14.35

Typically juicy, with lots of delicious red fruits, a lick of oak adding some vanilla, and soft tannins at the finish. Every mouthful is so enjoyable.

Ch. Belvue Cuvée Berenice 2014 Bordeaux Rouge  £16.30

With its beautiful purple colour and fruity taste with silky tannins, you can taste this supple and pleasant wine on grilled dishes, simmered dishes and cheese.

Perrin Cotes du Ventoux 2015  £16.45

Often cited by wine writers as one of the best-value wines in the world, this Grenache-based red has plenty of juicy raspberry fruit. Mont Ventoux’s relatively cool climate brings nice acidity and some lively green pepper.

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**Red wine continued**

Santuario Malbec, Mendoza, Argentina 2016  £17.70

Classic Malbec, plum, blueberry and blackcurrant and a harmonious finish.

Finca de Besaya Rioja Crianza 2012  £17.60

Quintessential Rioja, with an attractive oakiness and rich brambly Tempranillo fruit.

Rosso del Palazzzone Lotto 2016 Il Palazzone  £25.85


**Fortified wine**

Smith Woodhouse Fine Ruby  £21.86

Classic Smith Woodhouse style - dark chocolate and violets, fruity and fresh.

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.