



## **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](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

**£8.80 + 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

### **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 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**

**£5.75 + 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 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

**£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

## **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 fraiche panacotta with spiced orange  
and Jamaican ginger

\*\*

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**

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**

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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

# College wine list

## Sparkling wine and Champagne

Vaporetto, Prosecco D.O.C £18.56

A delicious sparkling wine from the Veneto region of Italy. Soft and fruity with citrus and pear flavours.

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

La Serre, Sauvignon Blanc 2016 £11.85

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.

## **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**

La Serre, Merlot 2016 £11.85

Grown in the Languedoc, red fruit aromas with notes of blackberry and plum.

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.

Montaignan, Carignan, Vieilles 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.

### **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 Palazzone Lotto 2016 Il Palazzone £25.85

A baby Brunello di Montalcino from Il Palazzone. This bottling from January 2015 blends grapes from vintages spanning a decade: 2004, 2009, 2012 and 2014. Real Brunello character.

### **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.