Spring and Summer 2018
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

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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
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

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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

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

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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 sautéed 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

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### Banquet menus continued

*For numbers above 60*

<table>
<thead>
<tr>
<th>Menu 3</th>
<th>Menu 4</th>
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</thead>
<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><strong>Tomato gallette, aged balsamic and basil ciabatta</strong></td>
<td><strong>Gazpacho with rustic croutons</strong></td>
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<tr>
<td><strong>Main course</strong></td>
<td><strong>Main course</strong></td>
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<tr>
<td>Crispy pork belly, celeriac with black pudding</td>
<td>Duo of rabbit, carrot and pancetta</td>
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<tr>
<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><strong>Asparagus risotto, parmesan bonbon and pea salad</strong></td>
<td><strong>Artichoke gnocchi, peas and a tomato jus</strong></td>
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<tr>
<td><strong>Dessert</strong></td>
<td><strong>Dessert</strong></td>
</tr>
<tr>
<td>Chocolate and caramel tart with orange Chantilly cream</td>
<td>Mini pavlova with lime curd and summer berries</td>
</tr>
<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>
</tr>
<tr>
<td><strong>Custard tart with rhubarb served three ways</strong></td>
<td><strong>Milk panacotta with cherry and pistachio sponge</strong></td>
</tr>
</tbody>
</table>

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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Outside events

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

Please see our reception menu for pre-event drinks.
Alternatively, why not have a mobile bar? Please contact us for more details.

Churchill garden parties

**Pop-up eateries**
(Minimum numbers 50)
You may choose three from:
- American style BBQ
- Flavours of Italy
- Taco shack
- Asian infusion
- Taste of Spain
- Sourdough stone baked pizzeria
- Curry station

In addition:
- Ice-cream bar
- Accompaniments and side dishes

**£26.40 + VAT per person**

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

**Barbeque menu**
- Butterfly lamb leg steaks with harissa rub
- Boneless chicken thighs with oregano and Sicilian lemon
- Slow cooked Cajun spare ribs with a BBQ glaze
- Chimichurri seafood kebabs
- Portobello mushroom with blue cheese
- Halloumi and mixed vegetable kebabs

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**

**£26.40 + VAT per person**

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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.

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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
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, 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 Palazzzone  £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