



Outside dining

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 choice of pre-event drinks. Alternatively, why not have a mobile bar?

For numbers below 25, you may choose **one** savoury country/theme.
For numbers between 25 - 50, you may choose **two** savoury countries/theme.
For numbers above 50, you may choose **three** savoury countries/theme.
For numbers above 150, you may choose **four** savoury countries/theme.

Sri Lanka

Spicy chicken and tamarind curry (GF) (H) (NF)

A sweet, sour, and spicy curry inspired by Sri Lanka

Cashew nut, green bean and pineapple curry (VG) (H)

Spicy coconut scented curry

Spicy Pol sambal (GF) (H)

Traditional spicy condiment from the island

Flat breads

Perfect for eating with curries

Boiled rice (GF)

Chutneys and dips

Italy

Slow cooked beef cheek ragout and egg pasta (NF)

Beef cooked in a rich red wine sauce until very tender and mixed into delicate egg pasta

Wild mushroom and spinach gnocchi (VG) (H) (NF)

Potato pasta dressed in a mushroom and spinach sauce

Seafood risotto (GF) (NF)

A classic Italian rice dish cooked with UK seafood

Rocket salad (GF) (H) (NF)

Picked lettuce leaves

Panzanella salad (H) (NF)

Italian bread salad with tomatoes, cucumber, and red onion

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

www.chu.cam.ac.uk/conferences

BBQ

Slow cooked spiced pulled pork (NF)

Spiced pork shoulder cooked until its very tender, dressed with our own BBQ sauce and served in a bun

Sweet and spicy pulled BBQ jack fruit (VG) (NF)

Pulled green jack fruit dressing in a sweet and spicy BBQ sauce and served in a bun

Blue cheese coleslaw (GF) (H) (NF)

Cabbage, carrots, and shallot dressed in a creamy blue cheese dressing

Creamy potato salad (GF) (H) (NF)

Little boiled potatoes dressed in herbs, scallions, and mayo

Mixed leaf salad (GF) (H) (NF)

Picked lettuce leaves

Tomato, olive, and feta salad (GF) (H) (NF)

Dressed sweet tomatoes, bitter olives, and salty feta

Spain

Chicken and shellfish paella (GF) (H) (NF)

A classic Spanish rice dish using UK seafood and scented with saffron and smoked paprika

Roasted vegetable paella (VG) (H) (NF)

Roasted vegetables served with spicy rice and chorizo style tofu

Garlic aioli (GF) (H)

Piquant garlic mayonnaise

Green salad (GF) (H) (NF)

Picked lettuce leaves

Green bean, tomato and almond salad and a garlic dressing (GF) (H)

Crunchy green beans, sweet tomato and roasted almonds in a lemon and garlic dressing

White bean and roasted red pepper salad (GF) (H) (NF)

Slow cooked white beans with smokey peppers and herb dressing

Korea

Sticky gochujang chicken (H) (NF)

Chicken wings dressed in a sticky sweet and spicy sauce and sprinkled with sesame and spring onions

Sticky chili cauliflower wings (VG) (H) (NF)

Deep fried cauliflower dressed in a sticky spicy sauce and sprinkled with chili and herbs

Spicy kimchi (H)

Preserved Korean cabbage

Spring onion rice (GF) (H) (NF)

Slightly sticky rice with scallions

Pak choi and broccoli stir fry (GF) (H) (NF)

Lightly cooked veggies in a soy and sesame dressing

Greece

Pork or beef souvlaki (GF) (NF)

Choose either pork or beef kebabs flavored with oregano, lemon chili and garlic

Spinach filo pie (VG) (H)

Wilted spinach and vegan feta wrapped in very thin pastry

Grilled fish of the day with oregano, lemon, and garlic (GF) (H) (NF)

Seasonal UK fish cooked with Greek flavors

Greek salad (GF) (H) (NF)

The classic feta, tomato, cucumber, bell peppers and red onion dressed in dill and lemon dressing

Pitta breads (H) (NF)

Eastern Mediterranean flat breads

Mixed leaves (GF) (H) (NF)

Picked lettuce leaves

Desserts

Please choose **three** desserts:

Individual pots of ice cream (GF) (V)

Yarde farm individual ice cream pots (vegan ice cream available too)

Mixed berries and cream (VG) (GF)

Summer berries and vegan cream

Tiramisu

Classic creamy Italian dessert flavored with coffee and chocolate

Eton mess cheesecake

Strawberry cheesecake with digestive biscuits, mini meringue, and cream cheese

Cronuts

A doughnut made from croissant dough, deep fried and covered in sugar

£40.11 + VAT per person

Food allergies and intolerances

Some of our ingredients contain allergens. Please speak to a member of staff if you need more information.

(V) = Vegetarian (GF) = Gluten Free (VG) = Vegan (H) = Halal (NF) = Nut Free