



Outside events

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

BBQ Menu

£25.93 + VAT per person

From the Grill

Beef Burger (NF)

A juicy British beef patty topped with smoked cheddar and sweet caramelised onions, finished with our signature burger sauce and served in a soft brioche bun. A classic favourite with bold, comforting flavour.

Allergens: **Gluten, Milk, Egg**

Veggie Burger (VG) (H) (NF) (DF)

A hearty grilled vegetable and chickpea patty layered with roasted red pepper relish, fresh rocket, and smooth vegan mayo, all served in a toasted bun. Vibrant, satisfying, and full of bold plant-based flavour.

Allergens: **Gluten, Mustard**

Harissa & Honey Chicken Thighs (H) (GF) (NF)

Tender chicken thighs marinated in smoky harissa and sweet honey, roasted until caramelised and succulent. Finished with a cooling yoghurt drizzle and fresh herbs for a vibrant balance of heat, sweetness, and freshness.

Allergens: **Milk**

Maple & Mustard Pork Sausages (NF) (DF)

Glazed with a sweet maple and tangy mustard coating, these golden sausages are roasted to perfection and served with rich caramelised onion gravy. Comforting, flavourful, and crowd-pleasing.

Allergens: **Mustard, Gluten, Sulphites**

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

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Sides & Salads

Charred sweetcorn, lime & feta (V) (H) (GF) (NF)

Smoky charred sweetcorn tossed with zesty lime and crumbled feta, finished with fresh herbs. A vibrant, summery dish with bright citrus, creamy saltiness, and natural sweetness in every bite.

Allergens: **Milk**

Heritage tomato & basil salad (VG) (H) (GF) (NF) (DF)

A vibrant mix of ripe heritage tomatoes paired with fresh basil, drizzled with extra-virgin olive oil and a touch of sea salt. Simple, colourful, and full of bright, natural flavour.

Allergens: None

Creamy slaw (VG) (H) (GF) (NF) (DF)

Shredded crisp vegetables folded in a smooth, rich creamy dressing. Fresh, crunchy, and perfectly balanced — a classic side with a satisfying bite.

Allergens: None

Skin-on new potatoes, herb butter (V) (H) (GF) (NF)

Warm, tender skin-on new potatoes tossed in fragrant herb butter. Simple, rustic, and comforting — a classic side with fresh, buttery flavour.

Allergens: **Milk**

Mixed leaf salad, house dressing (VG) (H) (GF) (NF) (DF)

A fresh selection of mixed leaves lightly tossed in our signature house dressing. Crisp, vibrant, and beautifully balanced — a simple, refreshing side for any menu.

Allergens: **None**

Extras

Brioche Buns & Gluten-Free Rolls available (V) (H) (NF)

Soft, fresh brioche buns with gluten-free rolls available on request — suitable for all guests.

Allergens: **Gluten, Milk, Egg**

Pickles & Jalapeños (VG) (H) (GF) (NF) (DF)

A selection of crunchy pickles and sliced jalapeños for added tang and heat.

Allergens: None

Mustard, Ketchup & BBQ Sauce (H) (NF)

Classic condiments including mustard, ketchup and rich BBQ sauce to complement any dish.

Allergens: listed on the bottles

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Desserts

Fresh English berries and cream (VG) (H) (GF) (NF) (DF)

A vibrant selection of fresh English berries served with smooth, lightly sweetened cream

Allergens: None

Mini ice-cream tubs – various flavours (V) (H) (GF) (NF)

A Individual mini ice-cream tubs in a selection of classic flavours

Allergens: listed on the tubs

Churros with salted caramel (V) (H) (NF)

Crisp, sugar-dusted churros served with a smooth, rich salted caramel sauce

Allergens: **Gluten, Milk, Egg**

Additional BBQ options – supplement charged per person

Korean Gochujang-Glazed Sirloin Steak (NF) (DF)

Charcoal-grilled sirloin brushed with a sweet-spicy gochujang glaze, finished with spring onions and toasted sesame.

Allergens: **Gluten, Soya, Sesame, Sulphites**

£8.00 + VAT per person

Caribbean Jerk Chicken Thighs (H) (GF) (NF) (DF)

Thighs marinated in Scotch bonnet, allspice, thyme, and citrus, grilled until smoky, spicy, and aromatic.

Allergens: **Mustard** (in some jerk blends)

£4.50 + VAT per person

Miso-Glazed Aubergine & Sesame Tofu Skewers (VG) (H) (GF) (NF) (DF)

Charred aubergine and tofu brushed with a sweet-savoury miso glaze, finished with sesame and spring onion.

Allergens: **Soya, Sesame**

£4.00 + VAT per person

Moroccan Spiced Lamb Shoulder Slices (GF) (NF) (DF)

Tender lamb shoulder marinated in cumin, coriander, paprika, garlic, and lemon, grilled and sliced for easy service.

Allergens: **Sulphites**

£6.00 + VAT per person

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Tuscan Herb Pork Loin Steaks (GF) (NF) (DF)

Pork loin marinated in rosemary, garlic, lemon zest, and olive oil, grilled until tender with a fragrant Mediterranean finish.

Allergens: **Sulphites**

£4.00 + VAT per person

Truffle Brie & Caramelised Onion Flatbreads (V) (H) (NF)

Warm flatbreads topped with Somerset brie, slow-cooked onions, rocket, and a drizzle of truffle oil.

Allergens: **Milk, Gluten, Sulphites, Mustard**

£4.00 + VAT per person

Grilled Fish of the day with Lemon, Fennel & Caper Butter (H) (GF) (NF)

Fresh sea bass fillet grilled over charcoal and finished with a bright fennel and caper butter.

Allergens: **Fish, Milk, Sulphites**

£ Market price

Halloumi with Honey, Thyme & Charred Courgette (V) (H) (GF) (NF)

Golden grilled halloumi paired with roasted courgette, thyme, and warm honey.

Allergens: **Milk**

£4.00 + VAT per person

Beverages

Alc

House white/red wine

£15.40 + VAT per bottle

Churchill Prosecco

£19.95 + VAT per bottle

Pimm's and Lemonade

£28.28 + VAT per jug

Bottled Beer Package

£4.41 + VAT per bottle

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0% Alc

La Gioiosa 0% Sparkling Wine

£14.50 + VAT per bottle

Soft Drinks Package

£2.30 + VAT per bottle

Carafe of Fruit Juice

£5.51 + VAT per liter

James White (still ~ Apple & Elderflower)

£10.29 + VAT per bottle

Sparkling Elderflower

£10.29 + VAT per bottle

Still/Sparkling Mineral Water

£5.78 + VAT per 75cl

Tea and coffee

£4.36 + VAT per serving

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 **(DF)** = Dairy Free

Allergens subject to change

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