



Outside Events

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?

Street Food Stations Menu

£42.12 + VAT per person

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.

Street Food Station Menu

Clients choose 1, 2, 3 or 4 food stations plus a dessert station.

Mexican Taqueria

Pulled Beef Barbacoa (GF) (NF) (DF)

Slow-braised beef in smoky chillies, rich and deeply savoury.

Allergens: **Celery, Sulphites**

Chicken Tinga (H) (GF) (NF) (DF)

Shredded chicken simmered in tomato, garlic and chipotle.

Allergens: **Celery**

Chipotle Roast Vegetables (VG) (H) (GF) (NF) (DF)

Fire-roasted seasonal vegetables with smoky heat.

Allergens: None

Served with:

<p>Black Beans (VG) (H) (GF) (NF) (DF) <i>Soft-cooked beans with gentle spices.</i> Allergens: None</p>	<p>Corn Salsa (VG) (H) (GF) (NF) (DF) <i>Sweetcorn, peppers and coriander.</i> Allergens: None</p>
<p>Soft Flour Tortillas (VG) (H) (NF) (DF) <i>Warm, soft wraps for building tacos.</i> Allergens: Gluten</p>	<p>Guacamole (VG) (H) (GF) (NF) (DF) <i>Crushed avocado with lime and coriander.</i> Allergens: None</p>

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<p>Mexican Rice (VG) (H) (GF) (NF) (DF) <i>Tomato-infused rice with subtle spices.</i> Allergens: None</p>	<p>Sour Cream (V) (H) (GF) (NF) <i>Cooling dairy topping.</i> Allergens: Milk</p>
<p>Lime & Coriander Slaw (VG) (H) (GF) (NF) (DF) <i>Crisp cabbage slaw with fresh lime and herbs.</i> Allergens: None</p>	<p>Pickled Red Onion (VG) (H) (GF) (NF) (DF) <i>Sharp, tangy onions to cut richness.</i> Allergens: Sulphites</p>
<p>Fresh Tomato Salsa (VG) (H) (GF) (NF) (DF) <i>Bright chopped tomato salsa with chilli and lime.</i> Allergens: None</p>	<p>Jalapeños (VG) (H) (GF) (NF) (DF) <i>Spicy sliced chillies.</i> Allergens: None</p>

Korean Street Kitchen

Gochujang Chicken Thighs (H) (NF) (DF)

Sweet-spicy grilled chicken with Korean chilli paste.

Allergens: **Soya, Gluten**

Korean Pork Belly, Soy & Sesame Glaze (NF) (DF)

Sticky glazed pork belly with deep umami flavour.

Allergens: **Soya, Gluten, Sesame**

Sticky Gochujang Cauliflower (VG) (H) (NF) (DF)

Crispy cauliflower tossed in bold Korean chilli glaze.

Allergens: **Gluten, Soya**

Served with:

<p>Kimchi Fried Rice (VG) (H) (NF) (DF) <i>Wok-fried rice with kimchi and savoury seasoning.</i> Allergens: Gluten, Soya</p>	<p>Kimchi (H) (GF) (NF) (DF) <i>Fermented cabbage with chilli and garlic.</i> Allergens: Gluten, Fish</p>
<p>Steamed Rice (VG) (H) (GF) (NF) (DF) <i>Plain rice to balance bold flavours.</i> Allergens: None</p>	<p>Pickled Cucumber (VG) (H) (GF) (NF) (DF) <i>Sharp and refreshing cucumber pickles.</i> Allergens: Sulphites</p>
<p>Sesame Slaw (VG) (H) (GF) (NF) (DF) <i>Crunchy slaw with toasted sesame dressing.</i> Allergens: Sesame</p>	<p>Spring Onion & Toasted Sesame (VG) (H) (GF) (NF) (DF) <i>Fresh garnish with nutty crunch.</i> Allergens: Sesame</p>

Spanish Tapas Bar

Chicken & Chorizo Paella (GF) (NF) (DF)

Saffron rice loaded with smoky chorizo and chicken.

Allergens: None

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Albondigas in Tomato Sauce (NF) (DF)

Spanish meatballs simmered in rich tomato sauce.

Allergens: **Gluten, Egg**

Spinach & Chickpea Stew (VG) (H) (GF) (NF) (DF)

Hearty rustic vegetable stew.

Allergens: None

Served with:

Patatas Bravas (VG) (H) (GF) (NF) (DF) <i>Crispy potatoes with spiced tomato sauce.</i> Allergens: None	Pan con Tomate (VG) (H) (NF) (DF) <i>Toasted bread rubbed with tomato and olive oil.</i> Allergens: Gluten
Aioli (V) (H) (GF) (NF) (DF) <i>Garlic mayonnaise-style dip.</i> Allergens: Egg	

Thai Street Kitchen**Thai Green Chicken Curry (H) (GF) (NF) (DF)**

Fragrant coconut curry with fresh herbs.

Allergens: **Fish**

Beef Massaman Curry (GF) (DF)

Mild curry with warming spices and peanuts.

Allergens: **Peanuts**

Tofu & Vegetable Stir-Fry (VG) (H) (GF) (NF) (DF)

Wok-tossed vegetables and tofu in savoury glaze.

Allergens: **Soya**

Served with:

Jasmine Rice (VG) (H) (GF) (NF) (DF) <i>Steamed fragrant rice.</i> Allergens: None	Chilli & Lime Dressing (VG) (H) (GF) (NF) (DF) <i>Zesty dressing with heat.</i> Allergens: None
Papaya-Style Slaw (VG) (H) (GF) (NF) (DF) <i>Fresh crunchy salad with lime dressing.</i> Allergens: None	Coriander & Lime Wedges (VG) (H) (GF) (NF) (DF) <i>Fresh herbs and citrus to finish.</i> Allergens: None

Middle Eastern Street Market**Chicken Shawarma (H) (GF) (NF) (DF)**

Spiced chicken roasted until juicy.

Allergens: None

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Lamb Kofta Traybake (GF) (NF) (DF)

Herb-spiced lamb kofta roasted until tender.

Allergens: None

Spiced Chickpea & Vegetable Tagine (VG) (H) (GF) (NF) (DF)

Moroccan-inspired stew with warming spices.

Allergens: None

Served with:

Flatbreads (VG) (H) (NF) (DF) <i>Soft breads for wrapping and dipping.</i> Allergens: Gluten	Tzatziki (VG) (H) (GF) (NF) <i>Cooling yogurt, cucumber and garlic.</i> Allergens: Milk
Herbed Couscous (VG) (H) (NF) (DF) <i>Light couscous with herbs.</i> Allergens: Gluten	Tomato & Cucumber (VG) (H) (GF) (NF) (DF) <i>Fresh chopped salad.</i> Allergens: None
Hummus (VG) (H) (GF) (NF) (DF) <i>Creamy chickpea and tahini dip.</i> Allergens: Sesame	Pickled Red Onion (VG) (H) (GF) (NF) (DF) <i>Sharp pickled onions.</i> Allergens: Sulphites
Baba Ganoush (VG) (H) (GF) (NF) (DF) <i>Smoky aubergine dip.</i> Allergens: Sesame	

West African Street Kitchen**Suya-Spiced Chicken (H) (GF) (DF)**

Grilled chicken coated in nutty suya spice.

Allergens: **Peanuts**

Beef Peanut Stew (GF) (DF)

Rich stew with warming spices.

Allergens: **Peanuts**

Sweet Potato & Spinach Groundnut Stew (VG) (H) (GF) (DF)

Creamy peanut stew with sweet potato.

Allergens: **Peanuts**

Served with:

Tomato & Red Onion Salad (VG) (H) (GF) (NF) (DF) <i>Fresh sharp salad.</i> Allergens: None	Pickled Chilli (VG) (H) (GF) (NF) (DF) <i>Spicy pickled chillies.</i> Allergens: None
Fresh Herbs (VG) (H) (GF) (NF) (DF) <i>Fragrant herb garnish.</i> Allergens: None	Jollof Rice (VG) (H) (GF) (NF) (DF) <i>Tomato rice packed with bold flavour.</i> Allergens: None

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Desserts

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

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

Allergens: listed on the tubs

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

Summer berries and vegan cream

Allergens: None

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

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

Allergens: **Gluten, Milk, Egg**

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

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