



Churchill College Hospitality

Full Menu Selection 2010

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. The following menus are available for both conferences and private dining events.

Please note our day delegate package includes a two course fork buffet lunch, while our 24hr residential delegate package includes a two course fork buffet lunch and 3 course served dinner.

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. The Head Chef is happy to make the selections for multi-day events unless you would prefer to do so yourself.

If you would like to discuss other menu choices please contact the Conference Office who will be happy to arrange a meeting with the catering team.

The College wine list and reserve lists are available to complement your menu.

All prices are subject to VAT at the prevailing rate and are valid until 31st December 2010. Increases in duty will also be applied to alcohol where applicable.

www.churchillconferences.co.uk

Canapé Selection

Select 4 Canapé types

Smoked Salmon Blinis

Duck Pate Stuffed Mushrooms

Red Pepper Toasts (v)

Sunblush Tomato Filo Tart (v)

Melon & Parma Wrap

Pesto & Cream Cheese Mushroom (v)

Mixed Spanish Olives (v)

Goats Cheese En Crouete (v)

Cucumber & Tuna Bites

Crispy coated Roquefort with Walnuts

£6.00 + VAT per person

Finger Buffet Menu

Select 5 Savoury Dishes

Selection of Sandwiches

Thai Spiced Prawns

Garlic Chicken Strips with a Lemon Mayonnaise

Tomato & Onion Bruschetta

Seasonal Quiche (v)

Crudities & Dips (v)

Crispy Coated Brie (v)

Spicy Potato Wedges with Sour Cream (v)

King Prawns with a Sweet Chilli Dip

Smoked Salmon and Cream Cheese Roll

Assorted Dim Sum with Hoi Sin Sauce (v)

English Cheeseboard

Houmous & Pitta (v)

Soy & Lime Marinated Beef Strips

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Bowl of Fresh Fruit

Fair-trade Tea and Coffee

£9.50+ VAT per person

Optional dessert platter to include a selection of:

Mini Treacle Tarts

Carrot Cake

Lemon Drizzle Cake

Fresh Fruit Tartlets

Fruit Scones with Cream & Jam

£4.00 + VAT per head

Hot Fork Buffet Menu

Select Two Main Course Dishes

Hot Dishes

Fresh Salmon with Chicory & Sun Blush Tomato
Traditional Beef & Mushroom Casserole
Tandoori Chicken Breast with Sweet Red Onions
Oven Baked Hake in Parsley Sauce
Poached Smoked Haddock in a Cream Sauce
Chicken & Thyme Fricassee
Beef Lasagne
Pork Dijonnaise
Moroccan Lamb Stew
Beef Carbonade
Traditional Lamb Hot Pot
Mushroom & Red Pepper Stroganoff (v)
Root Vegetable Casserole With Herb Dumplings (v)
Seasonal Vegetable & Quorn Chilli (v)
Potato & Spinach Curry (v)
Mixed Pepper & Bean Pie (v)
Chickpea & Vegetable Cobbler (v)
Spinach & Pine Nut Pasta (v)
Roasted Vegetable Lasagne (v)
Tomato & Goats Cheese Tart (v)

Served with

Selection of seasonal Vegetables & Potatoes or Rice as appropriate

Cold Dishes

Char-grilled Chicken Ceasar Salad
Thai Beef Salad
Smoked Salmon & Prawn Platter
Selection of Cold Meats
Roasted Vegetables & Cous Cous (v)
Broccoli & Tomato Flan (V)

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Bowl of Fresh Fruit

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Dessert Selection

Carrot cake
Lemon drizzle cake
Fresh fruit tartlets
Strawberry shortbread

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Fair-trade tea and coffee

£19.00+ VAT per person

Formal Dining Menus - Starters

Caramelised Prawns served with a Sweet Lime Dressing
Grilled Tuna on a bed of Sweet Peppers & Red Onions
Paupiette of Plaice with Asparagus
Smoked Trout with Horseradish
Smoked Salmon Blinis with Sour Cream & Chive
Game Terrine with Carrot & Red Onion Marmalade
Smoked Chicken & Pickled Walnut Salad
Warm Crispy Pancetta & Black Pudding on a bed of Rocket
Tomato & Roasted Pepper Soup (v)
Mushroom & Butterbean Soup (v)
Onion & Brie Tart (v)
Pine Nut & Stilton Stuffed Mushroom (v)
Stuffed Field Mushroom with Pine Nuts and Cous Cous (v)

Formal Dining Menus - Main Courses

Roast Sirloin of Beef Chasseur
Filet of Beef served on a Wild Mushroom Crouton and a
Madeira Sauce
Rack of Lamb with a Sherry & Rosemary Sauce
Loin of Lamb Rolled in Mint, Garlic & Lemon
Pork Rump with Apple & Onion sauce
Poached Chicken with White Wine & Tarragon
Breast of Guinea Fowl with Onion Jus
Roast Duck Breast with Honey & Smoked Bacon
Baked Sea Bass, stuffed with Thai Herbs
Herb Crusted Salmon with Creamed Horseradish Sauce
Carrot & Spinach Tofu Cakes (v)
Tian of Vegetables with a Sweet & Sour Sauce (v)
Artichoke & Olive Tart (v)
Tomato & Feta Tarte Tatin (v)
Vegetable Wellington (v)

Formal Dining Menus – Desserts

Sticky Toffee Pudding with Butterscotch Sauce
Glazed Lemon Tart with a Raspberry Coulis
Fig & Frangipane Tart with fresh Greek Yoghurt
Baked American Cheesecake with Sweet Lemon Cream
Italian Tiramisu
White & Dark Chocolate Terrine

All menus served with Chef's selection of seasonal vegetables and potatoes

All menus served with fair-trade coffee and mints

Please select one choice of menu for all guests in the party (excepting vegetarians)

Two course menu £24.00 + VAT per person

Three course menu £29.00 + VAT per person

Optional Additional Courses - Cheese Board

A selection of British and continental Cheeses

served with Celery and Grapes

£6.25 + VAT per person

Additional Fish Courses

These are available, please ask for our seasonal list.

From £7.50 + VAT per person

Our Chef is also able to offer a bespoke menu service for your event dependent on your budget

Gala Dinner Menu

£33.00 + VAT Per head

**to include linen on the tables, candles,
printed menu, coffee & mints.**

Sample Menu

First Course

Scottish Smoked Salmon on lemon & Dill Cream Cheese Blinis finished with Caviar & Balsamic reduction

Marinated Orange & Thyme free range Chicken terrine on a bed of dressed Rocket served with Carrot & Red Onion Chutney

Roasted Pine Nut & crumbled Stilton Stuffed organic Field Mushroom with Sweetened Vine Cherry Tomatoes

Main Course

Roasted rack of French Trimmed Lamb with a Redcurrant & Rosemary Stuffing & Wild Mushroom and Port Jus

Grilled Sea Bass Fillet on a Ratatouille served with Salsa Verde & Balsamic Dressing

Char Grilled Seasoned Vegetable Tian with Baked Mozzarella & rich Tomato & Basil Jus

Dessert course

Sweetened Blueberry & Vanilla Charlotte laced with Cassis & Blackcurrant Coulis

Shaved White Chocolate & Liqueured Mocha Tear with Kirsch Flambéed Sweet Black Cherries
Individual Apple Tarte Tatin served with Sauce Anglaise

Entertainment

Bands and discos can all be placed into the Hall with a dance floor.

Our hall bar can be opened for after dinner drinks or placed in nearby meeting rooms.

Tables

Tables may be either long, in a herringbone formation or for a small additional cost replaced with round tables to seat either 10 or 12 people.

Barbeque Menu

Peppered Sirloin Steak

Lemon Breast of Chicken

Pork & Leek Sausages

100% pure Beef Burger served in a Ciabatta Roll

Vegetable Kebabs

Vegetable Burger served in a Wholemeal Bap

Served with

New Potatoes with Parsley Butter

Potato and Apple Salad

Baby Leaf Salad

Balsamic Cherry Tomatoes

Coleslaw

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Selection of fresh Bread Rolls with Butter

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Strawberries & Cream

£20.00 + VAT per person

Wine List

<u>Reception Wines</u>	Net Price
Riva Leone Gavi (Italy)	£12.15
Marquis de la Tour Brut NV (France)	£14.95
Thomas Mitchell Brut (Australia)	£16.15
"House" Champagne, Veuve Delaroy Brut NV	£24.40
<u>Sparkling & Champagne</u>	
Marquis de la Tour Brut NV (France)	£14.95
Thomas Mitchell Brut (Australia)	£16.15
"House" Champagne, Veuve Delaroy Brut NV (France)	£24.40
<u>White Wine</u>	
San Rafael Sauvignon Blanc (Chile)	£12.25
Conto Vecchio Pinot Grigio (Italy)	£13.50
Tortoise Mountain Sauvignon/Chenin (South Africa)	£13.90
Thomas Mitchell Chardonnay (Australia)	£14.50
Argento Chardonnay/Viognier (Argentina)	£14.65
Saam Mountain Paarl Chenin Blanc (South Africa)	£14.95
<u>Rose</u>	
Argento Malbec Rose (Argentina)	£13.50
<u>Red Wine</u>	
San Rafael Merlot (Chile)	£12.25
Tortoise Mountain Pinotage/Shiraz (South Africa)	£12.45
Villa del Fiori Montepulciano d'Abruzzo (Italy)	£13.50
Cotes du Rhone Rouge Clocher St Michel (France)	£14.50
St Hallet Shiraz/Grenache, Barossa Valley (Australia)	£16.15
Argento Malbec/Tempranillo (Argentina)	£18.50
<u>Port</u>	
Churchill House LBV Port	£19.65
Churchill House Ruby Port	£19.65

Bin Ends are sometimes available please ask for details.