



Churchill College Hospitality

Full Menu Selection 2011

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 2011. Increases in duty will also be applied to alcohol where applicable.

www.churchillconferences.co.uk

Canapé Selection

Select 4 Canapé types

Mini salmon & dill hollandaise filo tart,
Parma ham on fried sweet potato with watercress salsa,
Oven roasted tomato & goats cheese tart,
Poppadoms with seared duck & tomato chutney,
Prosciutto & rocket filo tart,
Smoked salmon tart with mayonnaise,
Sweet duck & beetroot toasts,
Smoked salmon pancakes with lemon caper crème fraiche,
Smoked trout pate on crispy french bread,
Char-grilled halloumi cheese with sweet chilli salsa (v),
Fried thai ginger & spring onion crab cakes,
Sun-dried tomato & olive pesto tart (v),
Asparagus & mustard smoked chicken toast,
Battered beetroot with red pepper cream cheese (v),
Spinach & mustard toast with char-grilled lemon asparagus (v).

£6.50 + vat per person

Finger Buffet Menu

Select 5 Savoury Dishes

Selection of sandwiches,
Seasonal quiche (v),
Crudities & dips (v),
Crispy coated brie with cranberry (v),
Southern fried chicken pieces with spiced salsa,
Spicy fried potato wedges with sour cream (v),
Marinated king prawns with lime dressing,
Fried thai spiced prawns with sweet chilli,
English Cheeseboard with celery, grapes & savoury biscuits (v),
Assorted dim sum & baby pancake rolls with hoi sin dip (v),
Cocktail sausages with barbeque dip,
Roasted vegetables & goats cheese en crouete (v),
Selection of spanish olives (v),
Smoked salmon & lemon dill blinis,
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Bowl of fresh fruit ,
Fair-trade tea and coffee.

£9.95+ vat per person

Optional dessert platter to include a selection of:

Mini treacle tarts,
Carrot cake with orange cream cheese topping,
Lemon drizzle cake,
Fruit scones with cream & jam,
Coffee & walnut slice,
Strawberry tarts,
Cherry & coconut loaf cake.

£4.50 + vat per head

Hot Fork Buffet Menu

Select Two Main Course Dishes

Hot Dishes

Freshly grilled salmon supreme with dressed chicory & sun blushed tomato,
Traditional beef with mushroom & guinness served with horseradish dumplings,
Beef lasagne with crispy pancetta,
Traditional lancashire lamb hot pot,
Chicken & thyme fricassee,
Marinated tandoori chicken breast on bombay sweet onions,
Roast duck breast with chinese spiced vegetables,
Sweet & sour pork with fragrant rice,
Moroccan lamb & apricot stew,
Mushroom & red pepper stroganoff (v),
Roasted root vegetable casserole with herb dumplings (v),
Spinach & blue cheese pasta with toasted pine nuts (v),
Roasted vegetable & cous cous lasagne (v),
Sweet potato, spinach & almond curry with fragrant thai rice (v),
Pear & parmesan risotto stuffed beef tomato.

Cold Dishes

Char-grilled chicken ceasar salad,
Marinated thai beef salad with bean sprouts & hoi sin dressing,
Smoked salmon & prawn platter with baby green leaves & lemon,
Selection of cold meats,
Sweet roasted vegetables on fragrant cous cous with fresh coriander (v),
Creamy wild mushroom & white wine terrine on dressed rocket (v),
Spinach & roasted red pepper cream cheese roulade (v),
Spanish omelette served with marinated artichokes (v).

Served with

Selection of seasonal vegetables & potatoes or rice as appropriate

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Bowl of fresh fruit.

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Dessert Selection

Carrot cake with orange cream cheese topping,
Lemon drizzle cake,
Mini treacle tarts,
Strawberry tarts,
Fruit scones with cream & jam,
Coffee & walnut slice,
Cherry & coconut loaf cake.

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Fair-trade tea and coffee.

£19.95+ 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,
Tomato & roasted pepper soup (v),
Mushroom & butterbean soup (v),
Onion & brie tart (v),
Pine nut & stilton stuffed mushroom (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,
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 tart 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 £25.50 + vat per person

Three course menu £30.50 + vat per person

Optional Additional Courses - Cheese Board

A selection of british and continental cheeses
served with celery and grapes.

£6.50 + vat per person

Additional Fish Courses

These are available; please ask for our seasonal list.

From £7.50 + vat per person

Service Charge

For events in the evening & weekend a service charge is applicable,

For our smaller dining rooms this is £95+vat

& for the dining hall this is £250+vat.

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

Gala Dinner Menu

£34.50 + 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 panacotta ,

Shaved white chocolate & liquored mocha torte with kirsch flambéed sweet black cherries,

Individual steamed syrup sponge 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 in a ciabatta roll,
Lemon butterfly chicken breast,
Cumberland sausages,
Chinese marinated pork steak,
100% beef burger,
Marinated vegetable kebabs,
Quorn vegetable burger

Served with

Butterd new potatoes,
Pasta & basil salad,
Mixed baby leaf salad,
Fresh coleslaw,
Warm roasted cherry tomatoes,
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Selection of fresh bread rolls with butter,
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Strawberries, raspberries & cream.

£21.00 + vat per person

Churchill College Wine list.

SPARKLING & CHAMPAGNE

Marquis de la Tour Brut NV 11% abv France £14.95

A fun and fresh sparkling wine that places the emphasis on crisp, fresh fruit with soft green apple, lemon and peach flavours and a gentle fizz.

Aperitif wine but great with sea food and shell fish

Thomas Mitchell Brut NV 11.5% abv Australia £16.15

The palate is soft and mouth-filling, with a generous explosion of bubbles.

Aperitif wine, fruit based sweets and light salad

Champagne, de nauroy Brut NV 12% abv France £24.40

The palate is elegant with strawberry Pinot fruit, Chardonnay creaminess and balanced acidity with good length on the finish. Surprisingly good with Poultry and Pork.

WHITE

Riva Leone Gavi DOCG 2009 12.5% abv Italy £12.15

Delicate with intense fruity & lemony notes. Clean and fresh with a long lingering citrusy finish.

Suggested food match, onion and brie tart, salmon with tomato.

San Rafael Sauvignon Blanc Valle Central 2009 13% abv Chile £12.25

Cool, crisp and fruity with soft tropical fruit notes of pineapple and passion fruit cut by citrusy lime and gooseberry on the refreshing finish.

Suggested food match, hake in parsley sauce,

Alto Bajo Chardonnay Valle Central 2009 13% abv Chile £12.50

Fresh, balanced and refreshing with a bit of sweetness. Long lasting. A quaffable white wine with distinctive varietal character.

Suggested food match, grilled tuna, guinea fowl,

Conto Vecchio Pinot Grigio 2009 12% abv Italy £13.50

Dry and crisp on the palate with elegant light body.

Suggested food match, tian of vegetable with sweet and sour.

Kleine Rust Fair Trade Chenin Sauvignon 2010 13% abv South Africa £13.55

Ripe tropical fruit and some green grass on the nose carried through onto the palate with a lingering aftertaste of grapefruit and a zesty acidity.

Suggested food match, sea bass with thai herbs.

Artisan's Blend by Deakin Estate Chardonnay Pinot Grigio 2009 £13.60
12% abv, Australia

A crisp and refreshing wine with good natural acidity. The aromas persist through to the palate which shows citrus characters and an inviting savoury finish.

Suggested food match, chicken with tarragon.

ROSE

Wandering Bear Zinfandel Rose 2009 10.5% abv USA £12.50

Plenty of raspberry and watermelon fruit flavours. Juicy and light, it has a refreshing bright acidity on the finish.

Suggested food match, lemon tart, eton mess

Argento Malbec Rose 2009 13% abv Argentina £13.50

A beautifully balanced wine with crisp acidity and a refreshing finish.

Suggested food match, herb crusted salmon, tomato and feta tart tatin

REDS

San Rafael Merlot Valle Central 2009 14% abv Chile £12.25

The palate is fruity and jammy with crowd-pleasing red berry and cherry fruit.

Suggested food match, duck breast with smoked bacon

La Serre Syrah Vin de Pays d'Oc 2008 13% abv France £13.50

Wonderfully spicy and peppery on the palate, with layers of ripe red fruits., powerful and elegant finish.

Suggested food match, pork rump with apple and onion.

Kleine Rust Fair Trade Pinotage Shiraz Cabernet Merlot 2010 £13.80

14% abv South Africa

Nice dark berry flavours and some bitter chocolate notes on the nose. The pallet is soft, sumptuous, juicy and round with elegant tannins and lots of berry fruit.

Suggested food match, rack of lamb, beef chasseur

Les Sablons Ventoux Rouge TerraVentoux 2008 13% abv France £14.95

This is a gentle but very fruity blend of grenache and syrah with enough tannin and acidity to keep it fresh and appetising.

Suggested food match, duck breast, guinea fowl

Piropo Malbec 2009 13% abv Argentina £15.50

Blackberry & blackcurrant flavours lead to a long finish complemented by soft tannins.

Suggested food match, moroccan lamb, beef lasagne

Thomas Mitchell Cabernet Shiraz 2009 14.5% abv Australia £15.50

Rich plum fruit base with cabernet backbone, hints of mint & a fine savoury tannin finish

Suggested food match, fillet of beef with wild mushroom

Please order at least 10 days in advance, if we are unable to supply your chosen wines due to availability a substitute will be recommended at the original selection price.

Bin ends are sometimes available please ask for details.

All prices plus vat.