



## Receptions at Churchill College

Churchill College is set in 42 acres of parkland and has several areas suitable for receptions, both indoor and outdoor, so holding a reception before dinner or as a one-off celebration couldn't be easier.

We have a wide range of drinks you can choose from and we would be happy to quote for a bespoke arrangement that you may be considering. All drinks are to be pre-ordered and would be charged on consumption or per head. Please browse our wine list for the full range of wines. The fully-licenced Buttery bar can be available during your reception and we are happy to discuss arrangements for a mobile bar if required out on one of our lawns.

### Savoury canapé selection

Scottish smoked salmon, dill crème fraiche and blini (NF)

*Cured salmon, dill and lemon flavoured cream on a little pancake*

Mini roasted vegetable tarts, herb oil (V) (NF) (H)

*Bite sized tartlet with roasted vegetables an herb oil and basil*

Indian spiced vegetable bhaji and mango dip (VG) (GF) (NF) (H)

*Bite sized spiced vegetable fritter and a mango chutney served warm*

Prosciutto ham and fig chutney on toast (NF)

*Italian cured ham and a fig preserve on crispy bread*

Mini gazpacho shots (VG) (GF) (NF) (H)

*Cold Spanish soup served in a shot glass*

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

**Tomato and mozzarella skewer (V) (GF) (H) (NF)**

*Sweet cherry tomato and baby mozzarella on a bitesize skewer*

**Cured salmon, lemon puree and nori (NF)**

*Salmon cured with herbs, lemon gel, thinly sliced seaweed on toast*

**Smoked paprika and sweet corn hush puppies (VG) (GF) (NF) (H)**

*Deep fried corn meal batter flavoured with paprika, and sweetcorn served warm*

**Smoked chicken Caesar salad bites (NF)**

*Crispy crouton topped with Caesar dressing, smoked chicken breast, crispy lettuce and parmesan cheese*

**Pistachio, feta and tomato (V) (H)**

*Crispy bread topped with whipped feta, sundried tomato and roasted pistachio nuts*

**Ham hock and piccalilli (NF)**

*Breaded ham hock fritter topped with mustard spiced chutney*

**Jerk chicken wing (H) (GF) (NF)**

*Jamaican spiced chicken drumlet*

**White bean and fire roasted pepper vol au vent (VG) (H)**

*Bitesize pastry case filled with a white bean puree, topped with diced piquillo pepper and chives*

**Beetroot, goat cheese and walnut (V) (H)**

*Pickled beetroot, goat cheese puree and roasted walnuts all on bread*

**Smoked mackerel and pickled carrot (NF) (H)**

*Smoked mackerel pate and pickled carrot ribbon on toast*

**Mushroom and blue cheese tart (V) (H)**

*Blue cheese mousse topped with mushroom duxelles all served in a mini tart shell*

**Fig, cantaloupe and mint (VG) (HI) (GF) (NF)**

*Fig and cantaloupe melon skewer flavoured with mint*

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## Sweet canapé selection

Eton mess spoons (V) (GF) (H)

*Whipped cream, strawberry compote and mini meringue all served on individual spoons*

Mini doughnuts (V) (H)

*Deep fried enriched dough topped with sugar*

**£11.00 + VAT based on six per person**

**Please consider all dietary requirements when making your selection.**

**Canapés will be served on individual platters.**

**Our Chef is happy to prepare a bespoke option to accommodate specific dietary requirements if necessary.**

## Nibbles

Also available are a selection of nibbles:

Nuts (GF) (VG)

Olives (GF) (VG) (NF)

Popcorn (GF) (VG) (NF)

Vegetable crisps (GF) (VG) (NF)

Lentil chips (GF) (VG) (NF)

Houmous chips (GF) (VG) (NF)

Vegetable straws (GF) (VG) (NF)

**£3.90 + VAT based on all choices available per person**

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