



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-licensed 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 (fish, milk, egg, gluten)
Cured salmon, dill, and lemon-flavoured cream

Mini roasted vegetable tarts, herb oil (VG) (H) (gluten)
Bite-sized tartlet with roasted vegetables, herb oil, and basil

Indian spiced vegetable bhaji and mango dip (VG) (H) (gluten, mustard)
Bite-sized spiced vegetable fritter and a mango chutney served warm

Prosciutto ham and fig chutney on toast (gluten, mustard)
Italian cured ham and a fig preserve on crispy bread

Mini gazpacho shots (VG) (GF) (H)
Cold Spanish soup served in a shot glass

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

Allergens subject to change

Tomato and mozzarella skewer (V) (GF) (H) (milk)

Sweet cherry tomato and baby mozzarella on a bitesize skewer

Cured salmon, sriracha mayo and nori (fish, gluten)

Salmon cured with herbs, sriracha mayo, thinly sliced seaweed on toast

Smoked paprika and sweet corn hush puppies (V) (H) (gluten, egg, milk)

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

Smoked chicken Caesar salad bites (milk, fish, gluten, mustard)

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

Sunflower, feta and tomato (V) (GF) (H) (milk)

Crispy bread topped with whipped feta, sundried tomato, and toasted sunflower seeds

Ham hock and piccalilli (milk, egg, gluten, mustard)

Breaded ham hock fritter topped with mustard spiced chutney

Smoked duck, hoisin and spring onion (gluten, soya, sesame)

Smoked duck with tangy hoisin sauce and spring onion

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

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

Beetroot, goat cheese and pumpkin seed (V) (H) (gluten, milk)

Pickled beetroot, goat cheese puree and roasted pumpkin seeds all on bread

Smoked mackerel and pickled carrot (H) (gluten, sulphites, fish, milk)

Smoked mackerel pate and pickled carrot ribbon on toast

Mushroom and blue cheese tart (V) (H) (gluten, milk)

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

Fig, cantaloupe and mint (VG) (H) (GF)

Fig and cantaloupe melon skewer flavoured with mint

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

Allergens subject to change

Sweet canapé selection

Eton mess spoons (V) (GF) (H) (milk, egg)

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

Mini doughnuts (V) (H) (gluten, milk, egg, soya)

Deep fried enriched dough topped with sugar

£11.66 + 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)

£4.15 + VAT based on all choices available per person

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

Allergens subject to change