Churchill College Venues
Buffet Dinner

Starter

- Homemade focaccia accompanied with balsamic vinegar and olive oil dip (Vegan)
- Zuppa Rapida: Italian style broth with barley and vegetables, served with homemade croutons and crispy onions (Vegetarian)
- Cured Iberico salami and chorizo stuffed peppers with cream cheese (Vegetarian)

Main course

- Classic chicken tikka masala
- Roasted squash and beetroot bhuna (Vegan)
- Vegetable lasagna with aubergine and herbed tomato sauce, glazed with multi cheese topping served with tomatoes, cucumber and mixed leaves with house dressing (Gluten free and Vegetarian)

Desserts

- Banoffee with toffee sauce and fresh whipped cream Fresh fruit slices



Wherever possible we source local, seasonal and sustainable produce.

For allergen information or special dietary requirements please speak to a member of staff