Churchill College Venues
Buffet Lunch



Main courses

- Braised osso bucco served with polenta
- Leek and cheese tart presented with roasted tomatoes (Vegetarian)
- Baked salmon fillet presented with a Jersey Royal potato and wild fennel salad
- Steamed vegetables with rapeseed oil and herbs

Side dishes

- Orzo green salad with cucumber, wild roquette, basil and baby spinach
- Salad bar: Beetroot, sweetcorn, tomatoes, misto di funghi, mixed leaves, mozzarella pearls, grated carrots, croutons and mixed seeds
- House dressing

Desserts

- Panna cotta presented with blueberry compote Fresh fruit salad

Wherever possible we source local, seasonal and sustainable produce.

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