Churchill College Venues

Fork Buffet

Our Fork Buffet Menu offers a flexible selection of contemporary and classic dishes, ideal for conferences, celebrations and group dining.

Please select:

- Four main course dishes
- At least one vegetarian or vegan option where required
- Two desserts

All main courses are served with:

- Seasonal Market Vegetables
- Roast New Potatoes
- Steamed Rice
- Green Salad
- Bread Selection

Chicken

- **Lemon & Thyme Roast Chicken**
  Served with herb butter sauce
- **Chicken Provençal**
  With tomatoes, olives and capers
- **Chicken with Tarragon, Cider & Baby Onions**
- With fresh tarragon and sweet onions
- **Barbecue Spiced Chicken**
  Served with sweetcorn relish
- **Butter Chicken Curry**
  In a rich and aromatic tomato sauce.
- **Moroccan Chicken**
  With preserved lemon and fresh herbs
- **Garlic & Paprika Roast Chicken**
  With garlic, paprika and herbs.
- **Honey & Mustard Chicken Thighs**
  Glazed with honey and wholegrain mustard.
- **Chicken Shawarma**
  With yoghurt and herb dressing
- **Lemon Pepper Chicken**
  Served with tomato and basil sauce

Allergen information is available on request .



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Beef & Lamb

- **Roast Topside of Beef**
  Served with horseradish sauce.
- **Beef Bourguignon**
  Slow-braised with mushrooms and bacon.
- **Beef Stroganoff**
  Tender beef in a creamy paprika sauce.
- **Lamb & Guinness Casserole**
  Slow-cooked with vegetables and herbs.
- **Moroccan Spiced Lamb Tagine**
  Fragrant spices, apricots and fresh herbs.
- **Slow-Cooked Lamb Shoulder**
  Served with rosemary and garlic jus.

Pork

- **Slow-Braised Pork Shoulder**
  Served with cider gravy.
- **Red Braised Pork Belly**
  Braised with soy and star anise.
- **Korean Pork Belly**
  Finished with gochujang and kimchi.
- **Pork with Apple & Sage Gravy**
  A classic pairing of sweet apple and sage.
- **BBQ Pulled Pork**
  Served with a smoky barbecue glaze.
- **Tuscan Pork**
  Braised with tomatoes, garlic and herbs.

Fish

- **Roast Salmon**
  Served with lemon and herb dressing.
- **Fish of the Day**
  Served with fennel and lemon sauce.
- **Thai Red Fish Curry**
  Aromatic coconut and basil curry.
- **Steamed Fish of the Day**
  With ginger, garlic and spring onion.
- **Mediterranean Baked Seabass**
  With tomatoes, capers and fresh herbs.
- **Smoked Haddock & Leek Gratin**
  A rich and comforting classic.

Vegetarian

- **Wild Mushroom & Spinach Gnocchi**
  Served in a Parmesan cream sauce.
- **Macaroni Cheese**
  Finished with a mature cheddar crust.
- **Vegetable Lasagne**
  Layers of roasted vegetables and béchamel sauce.
- **Paneer Tikka Masala**
  Paneer in a gently spiced tomato cream sauce.
- **Spinach & Feta Filo Pie**
  Filled with spinach, herbs and feta cheese.
- **Mushroom Stroganoff**
  Creamy paprika mushrooms with fresh herbs.
- **Goat's Cheese & Red Onion Tart**
  Caramelised red onion and goat's cheese in a buttery pastry case.

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Vegan

- **Sweet Potato & Spinach Korma**
  A mild coconut curry with warming spices.
- **Butternut Squash Biryani**
  Fragrant rice layered with spiced squash.
- **Smoky Black Bean Chilli**
  Rich and gently spiced with peppers and beans.
- **Lentil & Root Vegetable Shepherd's Pie**
  Topped with fluffy mashed potato.
- **Aubergine & Chickpea Stew**
  Mediterranean-inspired flavours with tomato and cumin.
- **Miso Roasted Aubergine**
  Finished with a sesame glaze.
- **Coconut & Red Lentil Dhal**
  Lightly spiced and finished with coconut.
- **Vegetable Jambalaya**
  A vibrant Cajun-inspired rice dish.

Cold Main Course Dishes

- **Lemon & Herb Chicken, Freekeh & Roasted Vegetable Salad**
  Grilled chicken with freekeh, roasted vegetables and preserved lemon dressing.
- **Miso Roasted Aubergine, Quinoa & Tahini Salad (VG)**
  Tri-colour quinoa, edamame beans and tahini dressing.
- **Hot Smoked Salmon, New Potato & Mustard Crème Fraîche Salad**
  A fresh and satisfying salmon salad with herbs and mustard crème fraîche.
- **Chickpea, Roasted Cauliflower & Harissa Yoghurt Salad (V)**
  Roasted cauliflower, giant couscous and harissa yoghurt.
- **Mediterranean Chicken, Orzo & Feta Salad**
  Oregano chicken with orzo, feta, olives and basil vinaigrette.

Desserts – please select two:

Cold Puddings

- Chocolate & Vanilla Truffle Torte
- Carrot Cake
- Chocolate Tart
- Lemon Drizzle Cake (V)
- Eton Mess
- Lemon Berry Delice

Hot Puddings

- Seasonal Fruit Crumble
- Steamed Jam Sponge
- Creamy Rice Pudding with spiced plum compote.
- Hot Chocolate Fudge Cake

Included

- Fairtrade coffee and tea