



ROBINSON COLLEGE

DINING MENUS AUTUMN/WINTER 2023/24

At Robinson College, we are justifiably proud of our reputation for “the best food in Cambridge” and when it comes to lunch and dinner functions, we have the venue, the staff and the ambience to ensure that your hopes and expectations are realised. From a fairly simple, great quality, informal meal through to a grand, formal Gala Banquet, we can offer a variety of all-inclusive arrangements. We’ve thought of everything that may be needed for your function and we’ve set these out in easy-to-follow steps to take away the strain of planning the detail.

How to choose:

To devise a 3 course menu within our standard dinner charge simply:

- Select one starter, one main course and one dessert from the **menu selector** section **at the front of the menus**.
- Further courses available for a supplement include fish course, sorbet or cheese course.
- Linen napkins and full colour menu cards can be added for a supplement.
- Or why not include some house red or white wine by the glass for under £3.50 per person + VAT.

Alternatively, let us take the strain – simply choose one of our **pre-selected packages, at the back of this pack**. These menus have been carefully constructed by Chef to ensure balance and something that little bit extra special. We’ve also taken care of the wine by choosing white and red wines that will complement each dish.

Bon appétit!

Tel: (01223) 332859 or 339119

Email: conference@robinson.cam.ac.uk

You can view all our dishes and packages on our website

<http://www.robinson.cam.ac.uk/conferences/dine>

All dinners include:

Hire of the room for dining
Printed menu cards
Fresh flower arrangements
Waited service
Fresh roll and butter
Bottled mineral water
Fresh seasonal vegetables as part of main dish
Coffee and after dinner mints
Microphone system in the dining hall
20 minutes allowed for speeches/entertainment (45p
per head for each 20 minutes thereafter)

Final numbers for dinners are required 7 days in advance.

The final account is based upon this number unless it is exceeded.

Within the prices we have allowed for dinner to start up to 8.00pm
Dinners starting later than this might be subject to a surcharge.
We can organise a pre-dinner drinks reception in the College gardens
(weather permitting), or in the Bar or Hall Balcony.

We can arrange full musical entertainment on your behalf and
we have full details of a number of very enjoyable groups.
It is normal to make a cash payment to these groups at the end of the evening.

For all events exceeding 250 diners we ask our Chef to approve your menu choice before final
confirmation, to ensure our high levels of presentation and service can be maintained.

All prices are subject to VAT at the current rate

To the best of our knowledge we do not use ingredients produced from
genetically modified maize and/or soya.

(H= Served hot, V= Suitable for vegetarians, N= Contains Nuts, A= Contains Alcohol)

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STARTERS

WS23/1

Rosary goats cheese mousse with a smoked pine nut crust

Heirloom beetroot, rocket, fennel and apple

Tomato, olive and chive tartine

WS23/2

Smoked salmon and sea trout rillette

Horseradish, red onion and tomato salad, grilled sea trout

Homemade rye and mixed seed bread crisps, lemon and lime aioli

WVS23/2

Smoked aubergine and ricotta cheese rillette

Horseradish, red onion and tomato salad, grilled polenta

Homemade rye and mixed seed bread crisps, lemon and lime aioli

WS23/3

Chargrilled rainbow baby carrot, feta cheese and winter squash

Carrot and coriander chutney, chive Greek yoghurt and baby gem Lemon
and honey mustard dressing

WS23/4

Smoked chicken, poached pear and walnut salad

Avocado puree, rocket and crispy bacon

Roquefort and chive dressing (N)

WVS23/4

Organic poached pear and walnut salad

Avocado puree, rocket and crispy pumpkin seeds

Roquefort and chive dressing (N)

FISH COURSES

These fish dishes are offered for a supplement of £11.30 per person

WF23/1

Grilled fillet of spiced mackerel with mojo

Raisin and herb cous cous
Mango and spring onion relish

WF23/2

Grilled fillet of Seabass

Herb risotto, roasted vine baby plum tomatoes
Pesto sauce (N)

WF23/3

Maple and mustard baked salmon escalope

Stir fried kale and tiger prawns Lemon
butter sauce

WF23/4

Pan fried fillet of Scottish hake

Sweet and new potato salad with smoked salmon
Wild garlic and parsley sauce

MAIN COURSES with VEGETARIAN alternatives where applicable

These courses are included in our standard charge and are served with a selection of fresh vegetables.

WM23/1

Chargrilled supreme of chicken

Mushroom and smoked bacon bourguignon
Gouda and spring onion mash, baton root vegetables
Lemon and coriander sauce

WVM23/1

Vegetarian: Crispy garlic and parmesan polenta

Mushroom and smoked tomato bourguignon
Gouda and spring onion mash, baton root vegetables
Lemon and coriander sauce

WM23/2

Rosemary and garlic marinated lamb rump

Puff pastry tart with caponata and Manchego
New potatoes, baby carrots and green beans Local
leek, shallot and mint sauce

WVM23/2

Vegetarian: Garden pea and broad bean scotch egg

Puff pastry tart with caponata and Manchego
New potatoes, baby carrots and green beans Local
leek, shallot and mint sauce

WM23/3

Roast breast of guinea fowl with pear and chestnut stuffing

Dauphinoise potatoes
Parmentier of root vegetables
Madeira and spiced orange sauce

WVM23/3

Portobello mushroom with pear, chestnut and mozzarella

Dauphinoise potatoes
Parmentier of root vegetables
Madeira and spiced orange sauce

WM23/4

Chargrilled medallions of English pork

Potato, apple and chorizo hash

Bean cassoulet with baby spinach and vegetables

Chive and calvados sauce

WVM23/4

Vegetarian: Confit onion, Camembert and cranberry wellington

Potato, apple and aubergine hash

Bean cassoulet with baby spinach and vegetables

Chive and calvados sauce

DESSERTS

WD23/1

Pumpkin Spiced Meringue Brulee Tart

Pear compote, hazelnut and maple tuille (N)

WD23/2

Mulled Winter fruits, cinnamon parfait White
chocolate fable (A)

WD23/3

Warm sticky ginger crunch pudding

Apple chutney, vanilla bean anglaise

WD23/4

Mocha layer torte

Toasted pecan ice cream, orange liqueur compote (N) (A)

CHEESE COURSE

A selection of British and continental cheeses, together with biscuits is
offered for a supplement of £6.75 per head.

COFFEE

Coffee and after dinner mints are included in our standard charge

A selection of petits fours OR chocolate truffles can be added at **£2.40** per person.

PRE-SELECTED MENU PACKAGES

Menu package includes:

3, 4 or 5 course served dinner as specified
Wines as specified
Linen napkins
Printed menu cards (full colour)
Fresh flower decorations on table
Waited service
Bottled mineral water
Fresh roll and butter
Coffee and after dinner mints
Hire of room for dining
PA system in Dining Hall
20 minutes allowed for speeches/entertainment (45p per head for each 20 minutes thereafter)

**The following pages show our all-inclusive packages
(including selected wines) prices as follows:**

MENU PACKAGE WA23 £56.80 Per person exc VAT

MENU PACKAGE WB23 £69.60 Per person exc VAT

MENU PACKAGE WC23 £74.25 Per person exc VAT

MENU PACKAGE WD23 £81.00 Per person exc VAT

For the extra special occasion add a
Sparkling wine reception (1.5 glasses per head)

£4.75 + VAT per head

The wines selected are subject to stock availability, and will be substituted with wines of equal quality if there is insufficient stock time.

All prices are subject to VAT at the current rate

MENU PACKAGE WA24

Courgette, potato and Cornish crab cakes

Heirloom tomato, rocket and cucumber salad

Katsu mayonnaise, lime and avocado puree

*

Vegetarian: Courgette, potato and cannellini bean cakes

Heirloom tomato, rocket and cucumber salad

Katsu mayonnaise, lime and avocado puree

*

Supreme of corn-fed chicken

Crushed new potato with spring onion

Fricassee of Suffolk bacon, pea and chicken thigh

Macedoine of root vegetables

Red wine jus

Vegetarian: Chevre, squash and roast pepper crepe

Crushed new potato with spring onion

Fricassee of quorn, pea and mushroom Tomato jus

*

Caramel panacotta

Gingerbread, brandy snap tuille

Pear compote (A)

*

Coffee and Mints

Wines 3 Glasses per person

Guru Chenin Blanc, South Africa

Apaltagua Gran Verano Carmenere, Chile

MENU PACKAGE WB24

Lentil and coriander falafel

Peanut butter hummus, rocket
Carpaccio of heirloom tomatoes
Spiced aubergine relish and focaccia

*

Seared tuna in lime and ginger

Warm new potato, spinach, free range egg, anchovy and
spinach salad, sweet chilli sauce

Vegetarian: Crispy garlic tofu

Warm new potato, spinach, free range egg, pimento and
spinach salad, sweet chilli sauce

*

Pan fried Gressingham duck breast

Sweet potato, tarragon and winter squash puree
Devils on horseback
Stir fried vegetables
Plum and ginger sauce

Vegetarian: Breadcrumbed halloumi sticks

Sweet potato, tarragon and winter squash puree
Mushroom filo pastry parcel
Stir fried vegetables
Plum and ginger sauce

*

Apple and chai mille feuille

Poached apricots, toasted pinenut crumb (A)(N)

*

Coffee and Mints

Wines 3 Glasses per person

Apaltagua Reserva Pinot Gris

Freybernat Bordeaux Rouge

Ch

MENU PACKAGE WC24

Trio of lobster

Bisque, salad and arancini
Mango, caviar and citrus dressing Quails
egg gribiche

Vegetarian: **Trio of Rosary goats cheese**

Crostini, Salad and arancini
Mango, aubergine caviar and citrus dressing
Quails egg gribiche

*

Chicken consommé celestine

Vegetarian: **Vegetable consommé celestine**

*

Pan seared peppered beef fillet

Beef brisket and horseradish Dauphinoise
Baby vegetables with pancetta
Red wine and bearnaise sauces

Vegetarian: **Pan-fried gnocchi, blue cheese and wild mushrooms**

Baby vegetables with crisp aubergine
Tomato chutney, charred baby gem Bearnaise
sauce

*

Cherry and amaretto choux pastry

Baked lemon and white chocolate cheesecake
Pistachio ice cream (N)(A)

*

Selection of award-winning Artisan Gold cheese

Peeled celery, seedless grapes, truffle honey, onion chutney and crackers

*

Coffee and Mints

Wines 4 Glasses per person

Stonemason Chardonnay
Integer Syrah Mourvedre Cariganan