

Cold Buffet 2023

MAIN DISHES - choose 3 (to include the vegetarian option)

£37.00 + VAT per person

Meat dishes

- Bourbon and pineapple glazed Suffolk ham, cherry bell pepper and jalapeno relish 🍷
- Chargrilled citrus and sumac chicken fillet with a shredded red cabbage, carrot and mint salad with a lemon tahini drizzle ❤️
- BBQ roast sirloin of English beef with a roquette and spinach salad, candied pistachio nuts and a chimichurri dressing (N) 🍷❤️
- Roast breast of Suffolk Turkey with chargrilled Mediterranean vegetables, pear and tarragon chutney 🍷
- Lamb and mint gyros with Kos lettuce, feta cheese and Kalamata olives with a lemon tzatziki sauce 🍷

Fish dishes

- Teriyaki salmon escalope with Asian vegetable soba noodles with a sesame and chilli dressing ❤️
- Confit sea trout, new potato, crab and spring onion salad with lemon crème fraîche ❤️
- Smoked haddock, baby leek and gruyere cheese tart with spring onion and dill aioli 🍷❤️

Vegetarian dishes

- Spiced courgette and chick pea falafel, baby watercress and pickled shallot salad sauce Rouille 🍷
- Lemon, fresh herb and parmesan polenta cake with baby spinach, red chard and a caper vinaigrette ❤️
- Baby candy beetroot, whipped English goats cheese, candied hazelnuts, lambs lettuce salad with pickled baby carrots with honey mustard dressing (N) ❤️
- Harissa spiced halloumi and red onion brochette with a coriander and sultana Pearl cous cous salad 🍷❤️

Desserts

- Raspberry and white chocolate baked cheesecake
- Apple Bakewell tart (N)
- Fresh fruit salad ❤️
- Chocolate orange roulade
- Lemon posset with poppy seed shortbread ❤️
- Rhubarb and custard mille feuille

(A= Contains alcohol, N= Contains nuts, 🍷 Low carbon meal, Healthy option)

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

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