DINING MENUS
SPRING/SUMMER 2018

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 menu within our standard dinner charge of £39.50 per head excluding VAT simply:

- Select one starter, one main course and one dessert from the menu selector section at the back 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 £3.00 per person + VAT.

Alternatively, let us take the strain – simply choose one of our pre-selected packages. 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
(40p 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 has been 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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**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  
(30p per head for each 20 minutes thereafter)

The following pages show our all-inclusive packages (including selected wines) offered at the following supplements:

<table>
<thead>
<tr>
<th>MENU PACKAGE</th>
<th>Price Per person exc VAT</th>
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</thead>
<tbody>
<tr>
<td>SA18</td>
<td>£52.60</td>
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<tr>
<td>SB18</td>
<td>£62.00</td>
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<tr>
<td>SC18</td>
<td>£66.00</td>
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<tr>
<td>SD18</td>
<td>£69.00</td>
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</tbody>
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For the extra special occasion add a  
**Pre-dinner Sparkling wine reception**  
*Méthode Champenoise* Chilean Sparkling wine NV  
*Costero Extra Brut San Antonio*

£3.25 + VAT for each guest

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 SA18**

**Home-cured hot and sour seabass with Asian slaw**
Avocado mousse, pickled beetroot, radish piccalilli and dill cream
Rye bread prawn sandwich

**Vegetarian: Hot and sour seared tofu with Asian slaw**
Avocado mousse, pickled beetroot, radish piccalilli and dill cream
Rye bread prawn sandwich

*  
**Fillet of free range pork**
Glazed with balsamic, honey and Rosemary
Wild boar Scotch egg
Sweet potato and mustard puree
Grilled ratatouille
Wild mushroom and tarragon sauce

*  
**Vegetarian: Quorn enchilladas**
Quorn Scotch egg
Sweet potato and mustard puree
Grilled ratatouille
Wild mushroom and tarragon sauce

*  
**Blueberry and almond slice**
with wild strawberry compote and lemon ice cream (N)

**Wines (2½ glasses per person)**

**Colombard, Desire Francois**, Vin de France

**Tempranillo, Castillo de Benizar**, Castilla, Spain
**MENU PACKAGE SB18**

* Trio of wild mushrooms’
  Mushroom and cashew nut pate, crispy chanterelles and
  blackened Portobello mushroom salad
  Chive soured cream, escarole, tomato confit and truffle oil (N)
  *

  **Maryland crab cakes**
  Avocado salsa, samphire and heirloom beetroot
  Prawn tartare sauce

  **Vegetarian: Zucchini Maryland cakes**
  Avocado salsa, samphire and heirloom beetroot
  Pear tartare
  *

  **Five spiced Gressingham duck breast**
  Confit leg meat, spring onion and mango salad
  Sweet potato and coriander dauphinoise
  Stir fried vegetables and crisp prosciutto
  Honey, mustard and cider jus

  **Vegetarian: Pastilla of lentil tagine**
  Gruyere cheese, spring onion and mango salad
  Sweet potato and coriander bon bons
  Stir fried vegetables and crispy tofu
  Honey, mustard and cider jus
  *

  **Passion fruit and coconut parfait**
  Coconut tuille and tropical fruit salsa (A)

  **Wines** *(3 glasses per person)*

  **Soave ’UP’ DOC**, Umberto Portinari, Veneto, Italy

  **Rioja Tinto, Mindiarte**, Bodegas Sonsierra, Rioja Alta, Spain
Seared Loch duart salmon supreme
Smoked salmon rillette, grilled pak choi
Buckwheat noodles in lime, ginger and coconut
Japanese mayonnaise

Vegetarian: Seared bean and sweetcorn burger
Olive and aubergine rillette, gilled pak choi
Buckwheat noodles in lime, ginger and coconut
Japanese mayonnaise

* Chorizo, spring onion and Manchego arancini
Cherry tomato ragu, roquette and Ranch dressing

Vegetarian: Squash, spring onion and Manchego arancini
Cherry tomato ragu, roquette and Ranch dressing

* Chargrilled loin of English lamb
Minted soft polenta, garden pea puree and pancetta
Bouchee of creamed mushrooms
Asparagus and baby carrots
Thyme sauce

Vegetarian: Butternut squash and halloumi brochette
Minted soft polenta, garden pea puree and aubergine
Bouchee of creamed mushrooms
Asparagus and baby carrots
Thyme sauce

* Triple chocolate cookie stack
with raspberry mascarpone Popcorn ice cream and caramel sauce

Wines (3 glasses per person)

Sauvignon 'Telquel' Domaine Tastet, Gascony, France
Cabernet Sauvignon, Stonemason, Currency Creek, Australia
MENU PACKAGE SD18

Roulade of smoked venison, goats cheese and shallot chutney
Conference Pear, beetroot and asparagus salad
Soft boiled quail egg, crisp parmesan and truffled remoulade

Vegetarian: Roulade of smoked aubergine, goats cheese and shallot chutney
Conference Pear, beetroot and asparagus salad
Soft boiled quail egg, crisp parmesan and truffled remoulade

* Seafood chowder
Garlic sourdough

Vegetarian: Sweet potato and mushroom chowder
Garlic sourdough

* Chargrilled fillet of Castle estate beef
Oxtail and caramelised shallot tart
Broad bean, pancetta and heritage baby carrots
Red wine jus and béarnaise (A)

Vegetarian: Panko and herb breaded halloumi
Quorn and caramelised shallot tart
Broad bean, zucchini and heritage baby carrots
Vegetable and tarragon jus and béarnaise (A)

* Poached rhubarb and vanilla bean sundae
Orange bavarois, white chocolate and ginger brulee tart (A)

Selection of award winning Artisan Gold cheese’s
Peeled celery, seedless grapes, truffle honey, onion chutney and crackers

Wines (4 glasses per person)

Riesling, Domaine Gocker, Alsace, France

Chateau Gauthier Medoc, Bordeaux, France

Plus: 1 glass of Port or Brandy
The dishes below are included in our standard charge:

**SS18/1**  
**A warm pea, vine tomato and ricotta crostata**  
Zucchini and summer squash ribbons, courgette and pea pesto  
Fennel puree, red vein sorrel (N)

**SVS18/2**  
**Seared tuna carpaccio with mustard, sesame and fresh herbs**  
Hoisin mayonnaise, tomato ceviche, prawn vermicelli and garlic flat bread

**SVS18/2**  
**Vegetarian: Seared tofu carpaccio with mustard, sesame and fresh herbs**  
Hoisin mayonnaise, tomato ceviche, avocado vermicelli and garlic flat bread

**SS18/3**  
**Baked candy, golden and red beetroot with roquette and pine kernels**  
Cambridge blue cheese beignet, horseradish and chive mascarpone

**SVS18/3**  
**Vegetarian: Sweet and spicy peach and ricotta empanadas**  
Succotash and Greek feta cheese, pea guacamole and mizuna  
Peach and Aztec sweet herb relish

**SS18/4**  
**Filo wrapped asparagus and smoked salmon with wasabi**  
‘Salmon burger’, quails egg, courgette and dill pickle  
Lime and basil mayonnaise

**SVS18/4**  
**Vegetarian: Filo wrapped asparagus and smoked mozzarella with wasabi**  
‘Spicy bean burger’, quails egg, courgette and dill pickle  
Lime and basil mayonnaise

**SS18/5**  
**Warm heirloom tomato sourdough, Capricorn goat’s cheese and prosciutto**  
Broad bean, escarole and radish salad, duck egg gribiche and pea pesto (N)

**SVS18/5**  
**Vegetarian: Warm heirloom tomato sourdough, Capricorn goat’s cheese and basil**  
Broad bean, escarole and radish salad, duck egg gribiche and pea pesto (N)

**SS18/6**  
**Chicken Caesar salad croquettes**  
Marinated anchovies, baby gem, parmesan, sun drenched tomato and garlic aioli

**SVS18/6**  
**Vegetarian: Quorn Caesar salad croquettes**  
Marinated bell pepper, baby gem, parmesan, sun drenched tomato and garlic aioli
**FISH COURSES**
These fish dishes are offered for a supplement of £10.00 per person

SF18/1  **Fillet of Cod with chorizo, spinach and baby plum tomatoes**  
Goats cheese sauce

SF18/2  **Leek, smoked bacon and crab tart**  
Granny Smith slaw and curried onion pure

SF18/3  **Stone bass, cauliflower puree and langoustines**  
Duglere sauce

SF18/4  **Red mullet, chargrilled brioche, rouille and samphire**  
Bouillabaisse

SF18/5  **Fillet of Scottish hake, heritage beetroot, asparagus and radish**  
Watercress sauce

SF18/6  **Thai crab, Tiger prawn and haddock fishcake**  
Pimento vermicelli, sweet chilli sauce

**All of the above can be served as main dishes if required**

**SORBETS**
Why not try one of our home-made sorbets at this stage of the proceedings, to clear the palate, for example:

- Orange, Lemon, Spicy pineapple and tequila (A)
- Mojito (A), Raspberry and mint, Mango and ginger
- Strawberry and Honey, Champagne (A), Redcurrant and Lime, Triple Berry

This course is offered for a supplement of £4.30 per head
MAIN COURSES

The dishes below are included in our standard charge, served complete with vegetable accompaniments

SM18/1  Chargrilled fillet of smoked paprika chicken
Condit leg & chorizo puff pastry tart
Olive & horseradish mash, escalivada
Marinara sauce

SM18/2  Chargrilled rump of English lamb
Warm Greek salad with asparagus and lamb koftas
Fresh herb cous cous
Lemon and chive yogurt

SM18/3  Corn-fed supreme of chicken & wild mushroom en croute
Maris piper and fresh herb bon bons
Grilled baby vegetables, pancetta
Watercress sauce

SM18/4  Pork medallion with a walnut & Dolcelatte crust
Sage & onion wet polenta, ham hock & apricot feuillette
Paysanne of vegetables
Calvados sauce (A) (N)

SM18/5  Oriental duck, coriander and spring onion panko croquettes
Warm smoked duck, sweet potato, Stir fired vegetables
Pak choi and water chestnuts
Spiced orange and kumquat chutney

SM18/6  Jack Daniels & grain mustard rib eye steak
Brioche of chicken liver pate, stilton pan haggerty
Baby vine tomatoes, wild mushroom and spinach fricassee
Diane sauce (A)
**VEGETARIAN MAIN COURSES**

**SVM18/1**
Brochette of smoked paprika tofu, pimento & zucchini
Mexican bean puff pastry tart
Olive & horseradish mash, escalivada
Marinara sauce

**SVM18/2**
Lentil & Chanterelle mushroom kofta
Warm Greek salad with asparagus and crispy lentil
Fresh herb cous cous
Lemon and chive yogurt

**SVM18/3**
Pepperonata, Basil and English goats cheese pithivier
Maris piper and fresh herb bon bons
Grilled baby vegetables, mushroom crunch
Watercress sauce

**SVM18/4**
Spiced Quorn burger with a walnut & Dolcelatte crust
Sage & onion wet polenta, asparagus and apricot feuillette
Paysanne of vegetables
Soubise sauce (N)

**SVM18/5**
Oriental ratatouille and Galbani mozzarella arancini
Warm smoked tomato, sweet potato, Stir fired vegetables
Pak choi and water chestnuts
Spiced orange and kumquat chutney

**SVM18/6**
Jack Daniels & grain mustard glazed halloumi
Brioche of Lentil pate, stilton pan haggerty
Baby vine tomatoes, wild mushroom and spinach fricassee
Diane sauce (A)

**DESSERTS**

These dishes are included in our standard charge

**SD18/1**
Praline chocolate ganache sphere
Grand Marnier cream and a Florentine crisp (A) (N)

**SD18/2**
Mango and lime layer cheesecake
Kirsch laced strawberries and Pina Colada shot (A)

**SD18/3**
Toasted pistachio and lemon curd
Mille feuille peach sorbet and orange sesame tuille (A) (N)
SD18/4  **White chocolate sable Raspberry tea panacotta**  
Honey syrup and summer berries  

SD18/5  **Blood orange torte**  
Pink grapefruit glaze citrus compote and dark chocolate chard  

SD18/6  **Vanilla bean pastry cream profiteroles**  
Black berry liqueur coulis and caramel crunch (A)  

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**CHEESE COURSE**

Selection of British and continental cheeses, together with biscuits is offered for a supplement of £5.55 per head.

**COFFEE**

Coffee and after dinner mints are included in our standard charge. A selection of petit fours or chocolate truffles can be added at £2.20 per head.

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