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 residential package 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.
- Why not include half a bottle of house red or white wine for £7.50 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
- Our new style main courses
- Coffee and after-dinner mints
- Microphone system in the Dining Hall

20 minutes allowed for speeches/entertainment
(30p 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 8.00 pm.
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 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.

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

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

Menu Package includes:

3, 4 or 5 course served dinner as specified
Wines as specified
Linen napkins
Printed menu card (full colour)
Fresh flower decorations on table
Waited service
Bottled mineral water
Fresh roll and butter
Coffee and after-dinner mints
Hire of the room for dining
PA system in Dining Hall

20 minutes allowed for speeches/entertainment
(30p per head for each 20 minutes thereafter)

MENU PACKAGE SSA19  Supplement £15.10 per head + VAT
MENU PACKAGE SSB19  Supplement £24.90 per head + VAT
MENU PACKAGE SSC19  Supplement £28.50 per head + VAT
MENU PACKAGE SSD19  Supplement £32.45 per head + VAT

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 per glass

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

All prices are subject to VAT at the current rate.
MENU PACKAGE SS19 A

Asparagus, smoked mackerel and duck egg gribiche
Baby gem, crab and lemon mayonnaise
Sauce verte and gruyere cheese toastie

Vegetarian:
Asparagus, smoked tofu and duck egg gribiche
Baby gem, butterbean and lemon mayonnaise
Sauce verte and gruyere cheese toastie

* Apple pesto glazed English fillet of pork
Broad bean, spring onion and chorizo risotto
Griddled ratatouille and crisp prosciutto
Chive and Calvados sauce (A) (N)

Vegetarian:
Apple pesto and lentil falafel
Broad bean, spring onion and tomato risotto
Griddled ratatouille and crispy vegetables
Chive and Calvados sauce (A) (N)

* Zesty lemon tart
with hibiscus frozen custard
and minted mascarpone

Wines (2½ glasses per person)
Bush Vine Chenin Blanc, Hoopenburg, South Africa
Valpolicella Casa Sant’Orso Venetao, Italy

£15.10 per head + VAT supplement
MENU PACKAGE SSB19

Braised beef brisket croquette
Horseradish and tomato salad, roquette and Stilton aioli
Tomato and balsamic chutney
Vegetarian:
Quorn and garlic croquette
Horseradish and tomato salad, roquette and Stilton aioli
Tomato and balsamic chutney

* 
Chalk stream trout
Crab, radish and coriander
Pickled rainbow carrot
Vegetarian:
Aubergine Ballotine with spinach hummus
Spicy bean, radish and coriander
Pickled rainbow carrot

* 
Pan-fried Gressingham duck breast with crushed peppercorns
Teriyaki sweet potato with confit leg
Celeriac slaw, pimento and pak choi
Crispy smoked pancetta
Lime and mango salsa
Vegetarian:
Lentil, mustard and hen’s Scotch egg
Teriyaki sweet potato
Celeriac slaw, pimento and pak choi
Crispy shallots
Lime and mango salsa

* 
Apple slice with Kirsch drizzle
Blackberry fool and toasted pinenut oat crumble (A) (N)

Wines (3 glasses per person)
‘Trinquet’ Colombard/Manseng, Domaine Tastet, Gascony, France
Reserva Pinot Noir, Apaltagua, San Antonio, Chile

£24.90 per head + VAT supplement
MENU PACKAGE SSC19

Scottish lobster, crayfish and prawn cocktail
Romaine lettuce, smoked salmon ribbons and cucumber mousse
Avruga caviar and citrus mayonnaise

Vegetarian:
Beetroot, feta and quail egg salad
Romaine lettuce, smoked courgette ribbons and cucumber mousse
Aubergine caviar and citrus mayonnaise

* Creamy English asparagus veloute
With basil and gruyere cheese croutons

Noisettes of lamb with an artichoke and red pesto crust
Minted leek and sweet potato terrine
‘Peas and carrots’
Wild mushroom fricassee
Lamb and Rosemary jus (A)

Vegetarian:
Baked halloumi with an artichoke and red pesto crust (N)
Minted leek and sweet potato terrine
‘Peas and carrots’
Wild mushroom fricassee
Soubise sauce

* Caramel pecan slice
Nut tuille with dolce de leche ice cream (N)

Continental cheeseboard

Wines (3 glasses per person)
Reserva Pinot Gris, Apaltagua, San Antonio, Chile
Primitivo, Terre Avare, Puglia, Italy

£28.50 per head + VAT supplement
MENU PACKAGE SSD19

Ballotine of rabbit, turmeric chicken mousseline and Parma ham
  Confit leg and caramelised shallot turnover
  Red pepper relish, remoulade and baby watercress

Vegetarian:
Ballotine of courgette, smoked tofu and heirloom tomatoes
  Cashew nut, squash and caramelised shallot turnover
  Red pepper relish, remoulade and baby watercress

* British seafood chowder
  Rouille and zesty rye croutons

Vegetarian:
Lentil and sweetcorn chowder
  Rouille and zesty rye croutons

* Chargrilled fillet of Castle Estate beef
  Westcombe cheddar cheese dauphinoise
  Baby carrots, asparagus and glazed shallots
  Béarnaise and veal jus (A)

Vegetarian:
Quorn and mushroom babotie
  Roquette, polenta and grilled avocado with tahini
  Baby carrots, asparagus and glazed shallots
  Béarnaise and celery jus

* Vanilla parfait and raspberry granite
  Pimms jelly and lime puree (A)

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

Wines (4 glasses per person)

Cotes du Rhone Blanc, Domaine Etienne Guigal, Rhone, France
Moonraker Merlot, Shaw Family, Mclaren Vale, Australia

1 glass of Port or Brandy

£32.45 per head + VAT supplement
**STARTERS**

**SS19/1**
- Griddled asparagus, pea mousse and whipped goats curd
  - Sun blush tomato, pesto quail egg, micro watercress and cheese straws (N)

**SS19/2**
- Superfood salad of quinoa, sweet potato, sunflower seed and spinach
  - Chargrilled Loch Duart salmon, avocado aioli, radish and zesty Greek yogurt

**SVS19/2**
- Vegetarian: Superfood salad of quinoa, sweet potato, sunflower seed and spinach
  - Chargrilled tofu, avocado aioli, radish and zesty Greek yogurt

**SS19/3**
- Smoked chicken, quail and prosciutto terrine
  - Chicken liver mousse, griddled peach, ploughman’s pickle

**SVS19/3**
- Vegetarian: Smoked aubergine, squash and ricotta terrine
  - Butternut squash mousse, griddled peach, ploughman’s pickle

**SS19/4**
- Pea and sweet potato falafel with garlic flat bread
  - Marinated broad bean, herb and radish salad, feta cheese, green tahini and olives

**SS19/5**
- Lobster, crab and samphire cake in panko crumb
  - Curried aioli, baby gem, heirloom tomato carpaccio and lime relish

**SVS19/5**
- Vegetarian: Kumara, Gouda and samphire cake in panko crumb
  - Curried aioli, baby gem, heirloom tomato carpaccio and lime relish

**SS19/6**
- Heritage beetroot salad, goat cheese mousse and roquette
  - Truffled honey, orange and chargrilled brioche
FISH COURSES

These fish courses are offered for a supplement of £10.00 per head.

SF19/1  Baked fillet of seabass
Crab and new potato salad, fennel puree

SF19/2  Scottish hake with lemon and dill
Crushed minted peas and warm tartare sauce

SF19/3  Marinated salmon loin with lime and chilli
Tiger prawn kachumber, raita

SF19/4  Scottish loin of hake
With prawn, spring onion, basil and gruyere cheese rarebit
Puttanesca sauce and micro watercress

SF19/5  Pan-fried red mullet
Slow-roasted cherry tomatoes, salsa Verde

SF19/6  Cornish megrim sole with lobster mousseline
Café de Paris butter, fennel jus

All of the above can be served as main course dishes if requested.

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
Mojito, Raspberry and mint, Mango and ginger
Strawberry and honey, Champagne
Redcurrant and lime, Triple berry

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

These courses are included in our standard charge, served complete including vegetable accompaniments

**SM19/1**

**Supreme of chicken with an antipasto skewer**
Pesto new potatoes, grilled vegetables and baby spinach
Chive Greek yogurt (N)

**SM19/2**

**Fillet of corn-fed chicken, griddled brioche and gruyere cheese**
Baby vegetable and confit leg fricassee, new potatoes and summer squash puree
Puttanesca sauce and watercress

**SM19/3**

**Cider and tarragon baked pork fillet**
Apple and black pudding sausage roll
Pan Haggerty with smoked bacon, carrot puree and pan-fried cruciferous vegetables
Honey mustard sauce

**SM19/4**

**Chargrilled garlic and Rosemary rump of lamb**
Crushed spring onion new potato, grilled ratatouille
Red pepper chutney and pea shoots

**SM19/5**

**Honey and thyme glazed Barbury duck breast**
Caramelised chicory tart, sweet potato and chorizo hash
Paysanne of vegetables, Cambridgeshire cider and tarragon sauce (A)

**SM19/6**

**Brochette of beef rump marinated in garlic, English mustard and thyme**
Parmentier potatoes, warm summer slaw and pepperoni
Creamy parsley and horseradish sauce
VEGETARIAN MAIN COURSES

These courses are included in our standard charge, served complete including vegetables accompaniments

SVM19/1  Aubergine and courgette falafel with an antipasto skewer
Pesto new potatoes, grilled vegetables and baby spinach
Chive Greek yogurt (N)

SVM19/2  Brioche of plum tomato, mixed bean and gruyere cheese
Baby vegetable and confit mushroom fricassee, new potatoes and summer squash puree
Puttanesca sauce and watercress

SVM19/3  Baked Portobello mushroom and egg Florentine
Apple and quorn sausage roll
Pan Haggerty with carrot puree and pan-fried cruciferous vegetables
Honey mustard and chive sauce

SVM19/4  Trio of onion, cep, asparagus and Montgomery cheese tart
Crushed spring onion new potato, grilled ratatouille
Red pepper chutney and pea shoots

SVM19/5  Artichoke, garden pea and tomato arancini
Caramelised chicory tart, sweet potato and pimento hash
Paysanne of vegetables, Cambridgeshire cider and tarragon sauce (A)

SVM19/6  Brochette Mediterranean vegetables and bean koftas
Parmentier potatoes, warm summer slaw and halloumi
Creamy parsley and horseradish sauce
DESSERTS

SD19/1  Coconut mille Feuille
Passion fruit curd and pineapple syrup

SD19/2  Grilled peaches in schnapps syrup and lemon thyme shortbread
Raspberry and white chocolate popcorn clusters (A)

SD19/3  Summer pudding with rhubarb ripple ice cream
Sesame crisp

SD19/4  Blood orange cheesecake
Elderflower infused berries and orange coulis

SD19/5  Trio of berry liqueur profiteroles
Chocolate sauce and homemade granola (A)

SD19/6  Chocolate pistachio layer tart
Raspberry compote and whipped honey crème fraîche (N)

CHEESE COURSE

A 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 petits fours or chocolate truffles can be added at £2.00 per person