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 £3.00 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 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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MENU SELECTOR

STARTERS

The dishes below are included in our standard charge

SS23/1  Melon caprese salad with buffalo mozzarella and prosciutto
Toasted pine kernels, baby watercress and orange, fig
Honey, balsamic and College garden mint glaze (N)

SVS23/1  Vegetarian: Melon caprese salad with buffalo mozzarella
Toasted pine kernels, baby watercress and orange, fig
Honey, balsamic and College garden mint glaze (N)

SS23/2  British sea-reared trout cured in horseradish and beetroot relish
Smoked trout and avocado ceviche, lemon and dill whipped cream
Rye bread croutons with pumpkin seeds

SVS23/2  Vegetarian: Shaved zucchini and summer squash
in horseradish and beetroot relish
Sun blush tomato and avocado ceviche, lemon and dill whipped cream
Rye bread crouton with pumpkin seeds

SS23/3  Carpaccio of heirloom tomatoes with a spring onion and ginger salsa
Tomato tartare, rocket, goats curd and a warm parmesan, spinach and
pinenut choux bun (N)

SS23/4  Chargrilled summer beets, butternut squash, rocket and quail egg salad
Smoked Suffolk bacon and gruyere cheese croquette
Tarragon, mustard and tomato mayonnaise, cress

SVS23/4  Vegetarian: Chargrilled summer beets, butternut squash,
rocket and quail egg salad
Smoked aubergine and gruyere cheese croquette
Tarragon, mustard and tomato mayonnaise, cress

SS23/5  Chargrilled English asparagus with minted pea and broad bean pesto
Kilner jar of with Rosary goats cheese and chive mousse
Asparagus and radish gremolata, tomato chutney and sourdough (N)

SS23/6  Chargrilled summer vegetables with coronation chicken and chorizo
Radish and Cucumber salad, baby gem, mango, peach
and basil vinaigrette and naan

SVS23/6  Vegetarian: Chargrilled summer vegetables with coronation
chick pea and tofu
Cucumber salad, baby gem, mango, peach and basil vinaigrette and naan
FISH COURSES

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

SF23/1  Baked sea bream with stir fried vegetables
         Tomato and sardine sauce

SF23/2  Panko breaded Scottish hake
         Pea puree, pea shoots and tomato concasse

SF23/3  Barbecued salmon escalope
         Fennel and prawn slaw,

SF23/4  Baked fillet of seabass ceviche
         Fennel and spinach salad, guacamole

SF23/5  Fillet of Chalk Stream trout
         Ratatouille and rocket salad, salsa verde

SF23/6  Chargrilled loin of tuna
         New potato, asparagus and prawn salad
         Dill and coriander sauce

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

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 £5.25 per head
MAIN COURSES

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

(Each dish has a vegetarian equivalent shown below the meat option)

**SM23/1**  Grana Padano and salsa stuffed supreme of chicken in panko crumb
Chargrilled Mediterranean vegetables with basil pesto
Warm potato and bacon salad, creamy garlic sauce (N)

**SVM23/1**  Grana Padano and salsa arancini in panko breadcrumbs
Chargrilled Mediterranean vegetables with basil pesto
Warm potato and egg salad, creamy garlic sauce

**SM23/2**  Fillet of chicken with English asparagus and provolone
Norfolk Maris peer new potatoes, paysanne of baby vegetables
Confit leg and mushroom in a College garden fresh herb fricassee
Ranchero sauce

**SVM23/2**  Asparagus, pimento and provolone strudel
Norfolk Maris peer new potatoes, paysanne of baby vegetables
Felafel, mushroom and College Garden fresh herb fricassee
Ranchero sauce

**SM23/3**  Pan seared medallions of pork fillet with a cider and balsamic glaze
Braeburn apple, sage and onion potato puree, baby carrots and spinach salad
Wild mushroom, chive and crème fraiche sauce (A)

**SVM23/3**  Wild mushroom beignets with a cider and balsamic glaze
Braeburn apple, sage and onion potato puree, baby carrots and spinach salad
Wild mushroom, chive and crème fraiche sauce

**SM23/4**  Chargrilled rump of English lamb
Fennel, godminster cheese and potato terrine
Broad bean and minted pea puree, julienne of vegetables
Lamb and Rosemary jus (A)
**SVM2/4**  
*Spinach, tomato chutney and butternut squash crepe*  
Fennel, Godminster cheese and potato terrine  
Broad bean and minted pea puree, julienne of vegetables  
Basil sauce (A)

**SM23/5**  
*Roast breast of guinea fowl with honey and thyme*  
Bubble and squeak with crispy pancetta  
Braised bulb vegetables with asparagus  
Calvados sauce

**SVM23/5**  
*Portobello mushroom, tomato and Camembert puff pastry tart*  
Bubble and squeak with crispy onions  
Braised bulb vegetables with asparagus  
Calvados sauce (A)

**SM23/6**  
*Barbecued beef Rump steak and onion skewer*  
Crushed potatoes with lemon, feta and Rosemary  
Zesty grilled vegetables, flatbread  
Spring onion and tomato tzatziki

**SVM23/6**  
*Barbecued bean koftas and onion skewer*  
Crushed potatoes with lemon, feta and Rosemary  
Zesty grilled vegetables, flatbread  
Spring onion and tomato tzatziki
DESSERTS

These dishes are included in our standard charge

SD23/1  Key lime tart
        Chocolate hazelnut kisses and nectarine compote (N)

SD23/2  Mango and passionfruit curd Panacotta
        kiwi salsa and ginger sable (A)

SD23/3  Iced Eton mess terrine
        White chocolate raspberry popcorn clusters
        and berry compote

SD23/4  Trio of chocolate choux
        Florentine crisp and rich chocolate sauce (N)

SD23/5  Elderflower Parfait
        Poached peaches and pistachio granola (A)(N)

SD23/6  Vanilla bean mascarpone cheesecake
        Blackcurrant compote and orange ginger snap (A)

CHEESE COURSE

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 petit fours or chocolate truffles can be added at £2.35 per head.
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) offered at the following supplements:

**MENU PACKAGE SA23**  £56.80  Per person exc VAT

**MENU PACKAGE SB23**  £69.60  Per person exc VAT

**MENU PACKAGE SC23**  £74.25  Per person exc VAT

**MENU PACKAGE SD23**  £81.00  Per person exc VAT

For the extra special occasion add a Pre-dinner Sparkling wine reception
Méthode Champenoise Chilean Sparkling wine
NV Costero Extra Brut San Antonio

£3.75 + 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 SA23**

**Smoked mackerel, dill and sweet potato cake in oat crumb**
- Devilled salmon stuffed hens egg
- Shaved fennel, watercress and orange salad
- Citrus and caviar aioli

**Vegetarian: Smoked cannellini bean, dill and sweet potato cake in oat crumb**
- Devilled lentil stuffed hens egg
- Shaved fennel, watercress and orange salad
- Citrus and chive aioli

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**Supreme of corn fed chicken**
- Crushed Norfolk Maris peer new potatoes with tomato relish
- Prosciutto wrapped English asparagus
- Creamed wild mushrooms and squash with pistachio nut crumble
- College garden fresh herb sauce (N)

**Vegetarian: Feuilleté of chèvre and ratatouille**
- Norfolk Maris peer new potato cake with tomato relish
- Local leek wrapped English asparagus
- Creamed wild mushrooms and squash with pistachio nut crumble
- College garden fresh herb sauce (N)

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**Pina Colada rum baba**
- Coconut cream
- Griddled pineapple (A)

**Wines (2.5 glasses per person)**

- Viognier Mont Rocher, Vin de Pays, Languedoc France
- Carignan Mont Rocher, Vin de Pays, Languedoc France

**£56.80 per person**
MENU PACKAGE SB23

Pickled celeriac carpaccio
Rainbow carrot, radish and coriander salad
Celeriac croquette and creole remoulade
Tomato, basil and mozzarella dressing

* Grilled fillet of chalk stream trout
  Fennel and prawn kimchi
  Salsa Verde
Vegetarian: Spicy bean wonton
  Fennel and cashew kimchi
  Salsa Verde (N)

* Fillet of English pork fillet glazed with a peach and thyme chutney
  Berrichonne potatoes with ham hock and black pudding
  Pea puree, grilled baton vegetables
  Apple, tarragon and calvados sauce (A)
Vegetarian:
  Roast squash and ricotta rotolo with a peach and thyme chutney
  Berrichonne potatoes with quorn and grelots
  Pea puree, grilled baton vegetables
  Apple, tarragon and calvados sauce (A)

* Lemon curd meringue roulade
  Raspberries in Pimm’s syrup
  Pistachio sable (A/N)

Wines (3 glasses per person)
  Apaltagua Reserva Pinot Grisb
  Ch Freybernat Bordeaux Rouge

£69.60 per person
MENU PACKAGE SC23

Seared tuna ceviche
Macedoine of avocado, heirloom tomatoes and cucumber
Prawn and vegetable spring roll
Coconut and coriander chutney

Vegetarian: Crispy tofu ceviche
Macedoine of avocado, heirloom tomatoes and cucumber
Prawn and vegetable spring roll
Coconut and coriander chutney

Creamy English asparagus veloute
With basil and gruyere cheese croutons

Pan fried Barbury duck breast
Caramelised pear and prosciutto puff pastry tart
Sweet potato and spinach galette
Stir fried baby vegetables with grilled Pak choi
Port and cherry jus

Vegetarian: Battered wild mushrooms
Caramelised pear and brie puff pastry tart
Sweet potato and spinach galette
Stir fried baby vegetables with grilled Pak choi
Sweet chilli sauce

Honey yoghurt ice cream
Filo shard, toasted almonds
Brandy apricots (A)N

Wines (3 glasses per person)
Stonemason Chardonnay
Integer Syrah Mourvedre Carignan

£74.25 per person
MENU PACKAGE SD23

Smoked bacon wrapped terrine of guinea fowl and apricot
  Textures of English rhubarb
  Blood orange radish, walnut and rocket salad
  Bacon crumb

Vegetarian: Smoked tomato pancake terrine with hummus and roasted peppers
  Textures of English rhubarb
  Blood orange, radish, walnut and rocket salad
  Mushroom pesto (N)
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Scottish seafood chowder
  Rouille and zesty tiger bread croutons

Vegetarian: Lentil and sweetcorn chowder
  Rouille and zesty tiger bread croutons
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Noisettes of English lamb with pinenut gremolata
  Dauphinoise potatoes with lamb confit salad
  Roasted baby vegetables in honey, mint and balsamic
  Claret jus and sauce Poloise (N) (A)
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Vegetarian: Poached hen’s egg, spinach, shallot chutney and Brie tart
  Dauphinoise potatoes with ceps
  Roasted baby vegetables in honey, mint and balsamic
  Sauce Poloise (N)
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Selection of strawberry desserts
  Strawberry and rhubarb mille feuille
  Strawberry and basil cocktail
  Strawberry chocolate blondie
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Selection of award winning Artisan Gold cheese’s
Peeled celery, seedless grapes, truffle honey, onion chutney and crackers

Wines (4 glasses per person)

Integer Charonnay, South Africa
Pascual Toso Malbec, Argentina

Plus: 1 glass of Port or Brandy

£81.00 per person