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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### STARTERS

The dishes below are included in our standard charge

| SS22/1 | Chargrilled summer beets and roasted baby plum tomatoes  
Whipped goats curd, soft boiled hen’s egg, crispy rocket and apple cider puree (V)(A) |
| SS22/2 | Coronation tiger prawn and Cromer crab fish cakes  
Kachumber, caper and lime mayonnaise, caviar, curry oil and baby watercress |
| SVS22/2 | Coronation chick pea and spring onion cakes  
Kachumber, caper and lime mayonnaise, aubergine caviar, curry oil and baby watercress (V) |
| SS22/3 | Confit chalk stream trout and smoked trout rillette  
Pickled asparagus, cucumber and radish, citrus gel, saffron aioli |
| SVS22/3 | Confit butternut squash, smoked sweet potato rilette  
Pickled asparagus, cucumber and radish, citrus gel, saffron aioli (V) |
| SS22/4 | Slow cooked beef brisket and pancetta bon bons  
Fennel, orange and watercress salad, roasted sticky shallots, broad bean puree and pea shoots |
| SS22/4 | Slow cooked beef brisket and pancetta bon bons  
Fennel, orange and watercress salad, roasted sticky shallots, broad bean puree and pea shoots |
| SVS22/4 | Haggis and sun blushed tomato and spinach bon bons  
Fennel, orange and watercress salad, roasted sticky shallots, broad bean puree and pea shoots (V) |
| SS22/5 | Chargrilled Mediterranean vegetables with a soft boiled quail’s egg  
Crisp focaccia, red chard, gherkin relish and Godminster cheddar cheese panna cotta (V) |
| SS22/6 | Corn fed chicken and tarragon mousseline wrapped in pancetta  
Panzanella salad, parmesan and mustard shortbread, Red onion and tomato chutney, saffron mayonnaise and dressed leaves |
| SVS22/6 | Hummus, garden pea and asparagus wrapped in chargrilled courgette  
Panzanella salad, parmesan and mustard shortbread, Red onion and tomato chutney, saffron mayonnaise and dressed leaves (V) |
**FISH COURSES**

These fish dishes are offered for a supplement of £10.90 per person

| SF22/1 | Honey and ginger barbecued fillet of hake  
Vermicelli stir fry, spring onion and bell pepper relish |
| SF22/2 | Smoked mackerel and crab arancini  
Panzanella salad, Marie-Rose sauce |
| SF22/3 | Marinated salmon loin in tahini and mustard  
Quinoa, basil and kale cake Spring onion sauce |
| SF22/4 | Baked fillet of sea bream ceviche  
Fennel and spinach salad  
Guacamole |
| SF22/5 | Panko breaded lobster and smoked prawn rissole  
Asparagus salad and lemon buerre blanc (A) |
| SF22/6 | Fillet of chalk stream trout  
Ratatouille and rocket salad, salsa Verde |

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 **£4.50** per head
## MAIN COURSES

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

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
</table>
| SM22/1  | Skewered fillet of chicken marinated in lime and sriracha  
  | Timbale of Jasmine and coriander rice, charred vegetables with pak choi  
  | Thai peanut sauce (N)                                                               |
| SVM22/1 | Skewered lentil rissoles marinated in lime and sriracha  
  | Timbale of jasmine and coriander rice, charred vegetables with pakchoi.  
  | Thai peanut sauce (N) (V)                                                           |
| SM22/2  | Chargrilled supreme of chicken  
  | Celeriac, cavolo Nero and smoked bacon mash  
  | Braised leg and vegetable fricassee  
  | Spinach and wild mushroom sauce                                                     |
| SVM22/2 | Summer greens and cepe tarte tatin  
  | Celeriac, cavalo nero and parmesan mash  
  | Braised butterbean and vegetable fricassee  
  | Spinach and wild mushroom sauce (V)                                                 |
| SM22/3  | Roast Gressingham duck breast  
  | Spiced crunchy braised confit leg bonbon  
  | Grilled ratatouille and smoked pancetta  
  | Apple, tarragon and sultana chutney                                                  |
| SVM22/3 | Confit of sweet potato and Halloumi cheese in chilli and lime sauce  
  | Wrapped in a herb crepe. Spiced crunchy asparagus bon bon.  
  | Grilled ratatouille and smoked aubergine,  
  | Apple, tarragon and sultana chutney (V)                                             |
| SM22/4  | Cider and mustard pork tenderloin  
  | Gruyere cheese, prosciutto and mushroom tarte tatin  
  | Parisienne potatoes, baton vegetables  
  | Bourguignon sauce (A)                                                               |
| SVM22/4 | Cider and mustard glazed fillet of Quorn  
Gruyere cheese, tofu and mushroom tarte tatin  
Parisienne potatoes, baton vegetables  
Bourguignon sauce (A) (V) |
| SM22/5 | Honey and Rosemary glazed chump of lamb  
Leek, goat curd and sweet potato gratin  
Vegetable julienne, pea and broad bean puree  
Heirloom tomato and mint salsa |
| SVM22/5 | Aubergine and cauliflower kromeski  
Leek, goats curd and sweet potato gratin  
Vegetable julienne, pea and broad bean puree  
Heirloom tomato and mint salsa (V) |
| SM22/6 | Chargrilled rump of beef with crispy shallots  
Potato and butternut squash Dauphinoise  
Braised ox cheek and baby vegetable casserole  
Red wine reduction (A) |
| SVM22/6 | Chargrilled Crispy sesame tofu patties  
Potato and butternut squash Dauphinoise  
Braised split pea and baby vegetable casserole  
Tarragon sauce (V) |
DESSERTS
These dishes are included in our standard charge

<table>
<thead>
<tr>
<th>SD22/1</th>
<th>Caramel pastry cream profiteroles</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Chocolate crumb and orange coulis (V)</td>
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</tbody>
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<table>
<thead>
<tr>
<th>SD22/2</th>
<th>Wild strawberry pannacotta</th>
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<tbody>
<tr>
<td></td>
<td>Pimms gelee and white chocolate cigar (A) (V)</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>SD22/3</th>
<th>Coconut and cardamon brulee tart</th>
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<tbody>
<tr>
<td></td>
<td>Mango salsa with toasted marshmallow (V)</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>SD22/4</th>
<th>Passion fruit curd white chocolate ganache roulade</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>Tropical fruit and cashew nut clusters (N) (V)</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>SD22/5</th>
<th>Sesame filo basket with seasonal minted berries</th>
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<tbody>
<tr>
<td></td>
<td>Elderflower sorbet (V)</td>
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</table>

<table>
<thead>
<tr>
<th>SD22/6</th>
<th>Tropical fruit mille feuille</th>
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<tbody>
<tr>
<td></td>
<td>Guava compote and a mojito shot (A) (V)</td>
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</tbody>
</table>

CHEESE COURSE
Selection of British and continental cheeses, together with biscuits is offered for a supplement of £6.15 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 £2.25 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:

<table>
<thead>
<tr>
<th>MENU PACKAGE</th>
<th>Price</th>
<th>Per person exc VAT</th>
</tr>
</thead>
<tbody>
<tr>
<td>SA20</td>
<td>£54.00</td>
<td></td>
</tr>
<tr>
<td>SB20</td>
<td>£60.00</td>
<td></td>
</tr>
<tr>
<td>SC20</td>
<td>£68.50</td>
<td></td>
</tr>
<tr>
<td>SD20</td>
<td>£78.00</td>
<td></td>
</tr>
</tbody>
</table>

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

£3.50 + 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 SA22**

*Smoked salmon and lobster mousse*
Griddled peach, cherry bell pepper and mango salsa
Warm lobster bouchee, Marie Rose sauce

*Vegetarian: Smoked celeriac and Cerney ash goats cheese mousse*
Griddled peach, cherry bell pepper and mango salsa
Warm wild mushroom bouchee, Marie Rose sauce

*  

*Baked honey mustard corn-fed chicken*
Confit leg and sweet potato Kiev
Baton vegetables with baby spinach
Tomato and tarragon sauce

*Vegetarian: Ratatouille and gruyere cheese fricassee*
Confit aubergine and sweet potato Kiev
Baton vegetables with baby spinach
Tomato and tarragon sauce

*  

*Lemon and elderflower parfait*
Meringue discs and poppy seed tuille
Blackberry sauce

*  

*Coffee and mints*

**Wines** *(2½ glasses per person)*
Apaltagua Reserve Riesling, Chile,
Montepulciano d’Abruzzo Sant Orsola, Italy

**£54.00 per person**
Crispy panko breaded pig’s cheek and chorizo croquette
Apple, fennel and watercress salad, heirloom beetroot, chive and horseradish mayonnaise

Vegetarian: Crispy panko breaded mixed bean and leek croquette
Apple, fennel and watercress salad, heirloom beetroot, chive and horseradish mayonnaise

Grilled fillet of sea trout
Fennel and prawn slaw
Salsa Verde

Vegetarian: Baked avocado with tomato and Monterrey Jack
Fennel and cashew nut slaw
Salsa Verde (N)

Gressingham duck glazed with an orange and peppercorn marmalade
Sagitta potato, carrot and spinach terrine
Hoisin duck leg and vegetable stir fry
Cherry and red wine jus (A)

Vegetarian: Artichoke and tofu spring roll
Sagitta potato, carrot and spinach terrine
Hoisin butterbean and vegetable stir fry
Garlic sauce

Raspberry and mascarpone ice White chocolate biscotti
Honey peach compote (A) (V)

Wines (3 glasses per person)
The Guru Gran Verano Chenin Blanc, South Africa
Apaltagua Gran Verano Carmenere , Chile
£66.00 per person

MENU PACKAGE SC22

Scallops wrapped in pancetta, cured salmon
Butternut squash and watercress puree, horseradish crème fraiche and sea herbs
King prawn and citrus relish

Vegetarian: Lentil and aubergine falafel wrapped in zucchini
Butternut squash and watercress puree, horseradish crème fraiche and sea herbs
Aubergine and citrus relish

*

Creamy English asparagus veloute
With basil and gruyere cheese croutons
Tomato concassee

*

English loin of lamb en croute with broad bean and artichoke pesto
Hassle back new potatoes with oregano
‘Peas and carrots’
Wild mushroom and College garden herb fricassee
Lamb and Rosemary jus (A) (N)

Vegetarian: Halloumi, broad bean and artichoke pesto en croute
Hassle back new potatoes with oregano
‘Peas and carrots’
Wild mushroom and College garden herb fricassee
Creamy Rosemary sauce (N)

*

Rocky road cheesecake
Cherry syrup, Kirsch cream
Fruit and nut shard (N) (A) (V)

*

Wines (3 glasses per person)
Sauvignon Touraine, Barbottes, France
Fleurie, Domaine Bouroniere, France

£68.50 per person
**MENU PACKAGE SD22**

**Prosciutto wrapped terrine of smoked venison and wood pigeon**
Devilled quails egg, piccalilli of baby vegetables, dried figs, blackcurrant jelly and crisp ciabatta (A)

**Vegetarian: Terrine of smoked tofu and pimento**
Devilled quails egg, piccalilli of baby vegetables blackcurrant jelly and crisp ciabatta

*  

**Scottish seafood chowder**
Rouille and zesty tiger bread croutons (A)

**Vegetarian: Lentil and sweetcorn chowder**
Rouille and zesty tiger bread croutons

*  

**Tournedos of beef with** slow braised ox cheek
Baby carrots, asparagus and glazed shallots
  Pommes Dauphinoise
  Béarnaise and veal jus (A)

**Vegetarian: Breaded Portobello mushroom with a goat’s cheese soufflé**
  Pommes Dauphinoise
  Rocket, heirloom tomato and pine kernel salad
  Baby carrots, asparagus and glazed shallots
  Béarnaise and onion jus (A) (N)

*  

**Baked liqueur peach**
Rhubarb and custard brulee tart
Roasted pistachio ice cream (A) (N) (V)

*  

**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**
  Or
  
1 glass of Red Muscadel (dessert wine)
£78.00 per person