

## ROBINSON COLLEGE

### DINING MENUS AUTUMN/WINTER 2025

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To devise a 3-course menu within our standard dinner charge of **£55.50 per person**, simply:

- Select the **same** dish for your guests, choosing **one** starter, **one** main and **one** pudding from the menu selector, including the vegetarian alternatives. Some vegetarian dishes can be adapted to vegan
- You can choose a fish course, instead of a meat course within the standard charge
- Further courses available for a supplement (to include fish course, sorbet and cheese courses)

Alternatively, let us take the strain and we can arrange a chef's choice of menu for you

#### **All dinners include:**

Hire of the room for dining - Printed menu cards in black and white

Fresh flower arrangements for the table – Bottled mineral water

Microphone system in the Dining Hall

#### **Added supplements:**

Place cards - Linen napkins - Full colour menu cards

**Final numbers for dinners are required 7 days in advance.**

Within the prices we have allowed for dinner to start up to 8.00pm

Dinners starting later than this may be subject to a surcharge

**All prices are subject to VAT at the current rate**

Contact the Conference Office for more details on [conference@robinson.cam.ac.uk](mailto:conference@robinson.cam.ac.uk) or 01223 332859

<https://www.robinson.cam.ac.uk/conferences/dine>

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**STARTERS**

**AWS25/1**

**Roast beetroot, shallot, thyme and English goats cheese tart**

Charred pear, candied pumpkin seeds and baby watercress salad, mustard crème fraiche, honey and dill dressing

**AWS25/2**

**Himalayan salt and dill cured Scottish salmon**

Kohlrabi and winter vegetable slaw, baby leaf, tomato and prawn salsa and a yuzu and lime dressing

**AWSV25/2**

**Vegetarian; Himalayan salt and dill marinated artichokes**

Kohlrabi and winter vegetable slaw, baby leaf, tomato and spring onion salsa and a yuzu and lime dressing

**AWS25/3**

**Courgette, sesame & halloumi fritters**

Pickled cucumber, red onion and dill salad, watercress pesto and romesco sauce **(N)**

**AWS25/4**

**Smoked mackerel and chermoula rilette**

Heritage tomato and shaved fennel salad, quail egg gribiche, rye bread croute with a lemon and chive sour cream

**AWSV25/4**

**Vegetarian; Smoked butternut squash and chermoula rilette**

Heritage tomato and shaved fennel salad, quail egg gribiche, rye bread croute with a lemon and chive sour cream

**AWS25/5**

**Gressingham duck, pistachio nut and chicken liver parfait wrapped in Prosciutto**

Orange, radicchio and watercress salad, golden beetroot piccalilli, tarragon dijonnaise, candied pistachios and crispy sourdough **(N)**

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**AWSV25/5**

**Vegetarian; Root vegetable, pistachio nut and squash parfait wrapped in zucchini**  
Orange, radicchio and watercress salad, golden beetroot piccalilli, tarragon dijonnaise, candied pistachios and crispy sourdough **(N)**

**AWS25/6**

**Slow Cooked beef brisket and horseradish croquette**  
Haggis crumb, celeriac remoulade, lambs' lettuce and roquette salad, whiskey and shallot chutney **(A)**

**AWS25/6**

**Vegetarian; Slow cooked Jackfruit and horseradish croquette**  
Vegetarian Haggis crumb, celeriac remoulade, lambs' lettuce and roquette salad, whiskey and shallot chutney **(A)**

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**FISH**

These fish dishes are available for a supplement of £11.50 per person when added to create a four-course menu. Alternatively, you may choose a fish course in place of a meat course at no extra cost.

**AWF25/1**

**Pan fried hake Florentine**

Creamy spinach fricassee, poached quail egg and topped with a  
Fontina cheese sauce

**AWF25/2**

**Grilled chalk stream trout fillet**

Warm niçoise salad with a caviar and Champagne sauce **(A)**

**AWF25/3**

**Panko breaded salt cod fish cakes**

Cherry tomato compote, basil and Chablis sauce **(A)**

**AWF25/4**

**Plaice and smoked salmon roulade**

Crushed new potatoes with baby watercress, lemon beurre blanc **(A)**

**AWF25/5**

**Blackened roast salmon supreme**

Sweet potato and coriander puree with a warm avocado and mango salsa

**AWF25/6**

**Lemon and herb roasted red snapper fillet**

Warm fennel & potato salad with a duglere sauce **(A)**

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**MAINS**

**AWM25/1**

**Sage butter pan fried pork loin steak**

Sprout and kale bubble and squeak cake, Paysanne of root vegetables,  
Spiced braised red cabbage, Cider onion sauce **(A)**

**AWM25/2**

**Roast supreme of peppered guinea fowl**

Confit leg wrapped in prosciutto, Puree of potato, mascarpone and watercress  
Honey glazed baby carrots, Green beans, Cointreau jus **(A)**

**AWM25/3**

**Chargrilled supreme of corn-fed chicken**

Haggis and smoked bacon stuffing, Delmonico potato, Braised swede  
Celeriac puree, grain mustard and chive sauce

**AW25/4**

**Rump of Asian spiced Suffolk lamb**

Timbale of rice pilau, Stir fried Asian vegetables, Plum and ginger sauce

**AWM25/5**

**Pan-fried loin of Venison**

Smoked bacon and venison faggot, Mint and Montgomery cheese terrine,  
Grilled baby vegetables, Wild mushroom fricassee, Port and blackberry jus **(A)**

**AWM25/6**

**Trio of English lamb**

Mint crusted fillet, braised shoulder and crispy lamb belly,  
Caramelised shallot and organic Godminster cheese Dauphinoise, Roasted baby turnips  
Chargrilled asparagus spears, Lamb jus and sauce paloise **(A)**

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**VEGETARIAN**

**AWV25/1**

**Spinach, wild mushroom and chestnut Wellington**

Sprout and kale bubble and squeak cake, Paysanne of root vegetables,  
Spiced braised red cabbage, Cider onion sauce **(A)**

**AWV25/2**

**Root vegetable, chick pea and aubergine Cobbler**

Puree of potato, mascarpone and watercress, Honey glazed baby carrots  
Green beans, Tomato and herb compote

**AWV25/3**

**Vegetarian Haggis, herb and smoked shallot stuffed crepe**

Delmonico potato, Braised swede,  
Celeriac puree, Grain mustard and chive sauce

**AWV25/4**

**Asian spiced halloumi Galette**

Timbale of rice pilau, Stir fried Asian vegetables  
Plum and ginger sauce

**AWV25/5**

**Pan-fried King oyster mushroom**

Lentil and baby spinach faggot, Mint and Montgomery cheese terrine  
Grilled baby vegetables, Wild mushroom fricassee,  
Port and blackberry jus **(A)**

**AWV25/6**

**Trio of English pumpkin**

Herb crusted 'steak', braised 'stew' and ravioli,  
Caramelised shallot and organic Godminster cheese Dauphinoise,  
Roasted baby turnips, Chargrilled asparagus spears, Sauce paloise

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**PUDDINGS**

**SD25/1**

**Chocolate Baileys cheesecake**

Blood orange sorbet, hazelnut basket and praline cream **(N, A)**

**SD25/2**

**Baba au rum**

‘Duo of coconut’ sorbet and tuille, glazed pineapple

**SD25/3**

**‘Trio of apple’**

Crème brulee, tart tatin and choux bun, vanilla bean ice cream

**SD25/4**

**Warm sticky plum pudding**

Plum compote, raspberry ripple ice cream

**SD25/5**

**Eton mess roulade**

Torched meringue kisses, lemon curd, raspberry coulis

**SD25/6**

**Salted caramel tiramisu**

Honey tuille, whipped chocolate ganache, shortbread crumb **(A)**

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**CHEESE COURSE**

These cheese dishes are offered for a supplement of £7 per person

British Isles Cheeseboard

Continental Cheeseboard

French Cheeseboard

A Selection of award-winning Artisan Cheeses

All served with peeled celery, seedless grapes, shallot chutney and crackers

**COFFEE**

Coffee and after dinner mints are included in our standard charge

**Allergen details available on request**

N= Contains Nuts, A= Contains Alcohol

We can cater for all dietary requirements, provided we are advised in advance

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