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 £3.50 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 is 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

WS23/1
Rosary goats cheese mousse with a smoked pine nut crust
Heirloom beetroot, rocket, fennel and apple
Tomato, olive and chive tartine

WS23/2
Smoked salmon and sea trout rillette
Horseradish, red onion and tomato salad, grilled sea trout
Homemade rye and mixed seed bread crisps, lemon and lime aioli

WVS23/2
Smoked aubergine and ricotta cheese rillette
Horseradish, red onion and tomato salad, grilled polenta
Homemade rye and mixed seed bread crisps, lemon and lime aioli

WS23/3
Chargrilled rainbow baby carrot, feta cheese and winter squash
Carrot and coriander chutney, chive Greek yoghurt and baby gem
Lemon and honey mustard dressing

WS23/4
Smoked chicken, poached pear and walnut salad
Avocado puree, rocket and crispy bacon
Roquefort and chive dressing (N)

WVS23/4
Organic poached pear and walnut salad
Avocado puree, rocket and crispy pumpkin seeds
Roquefort and chive dressing (N)
FISH COURSES

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

WF23/1
Grilled fillet of spiced mackerel with mojo
Raisin and herb cous cous
Mango and spring onion relish

WF23/2
Grilled fillet of Seabass
Herb risotto, roasted vine baby plum tomatoes
Pesto sauce (N)

WF23/3
Maple and mustard baked salmon escalope
Stir fried kale and tiger prawns Lemon
butter sauce

WF23/4
Pan fried fillet of Scottish hake
Sweet and new potato salad with smoked salmon
Wild garlic and parsley sauce
MAIN COURSES with VEGETARIAN alternatives where applicable

These courses are included in our standard charge and are served with a selection of fresh vegetables.

WM23/1
Chargrilled supreme of chicken
Mushroom and smoked bacon bourguignon
Gouda and spring onion mash, baton root vegetables
Lemon and coriander sauce

WVM23/1
Vegetarian: Crispy garlic and parmesan polenta
Mushroom and smoked tomato bourguignon
Gouda and spring onion mash, baton root vegetables
Lemon and coriander sauce

WM23/2
Rosemary and garlic marinated lamb rump
Puff pastry tart with caponata and Manchego
New potatoes, baby carrots and green beans Local leek, shallot and mint sauce

WVM23/2
Vegetarian: Garden pea and broad bean scotch egg
Puff pastry tart with caponata and Manchego
New potatoes, baby carrots and green beans Local leek, shallot and mint sauce

WM23/3
Roast breast of guinea fowl with pear and chestnut stuffing
Dauphinoise potatoes
Parmentier of root vegetables
Madeira and spiced orange sauce

WVM23/3
Portobello mushroom with pear, chestnut and mozzarella
Dauphinoise potatoes
Parmentier of root vegetables
Madeira and spiced orange sauce
WM23/4
Chargrilled medallions of English pork
Potato, apple and chorizo hash
Bean cassoulet with baby spinach and vegetables
Chive and calvados sauce

WVM23/4
Vegetarian: Confit onion, Camembert and cranberry wellington
Potato, apple and aubergine hash
Bean cassoulet with baby spinach and vegetables
Chive and calvados sauce

DESSERTS

WD23/1
Pumpkin Spiced Meringue Brulee Tart
Pear compote, hazelnut and maple tuille (N)

WD23/2
Mulled Winter fruits, cinnamon parfait White chocolate fable (A)

WD23/3
Warm sticky ginger crunch pudding
Apple chutney, vanilla bean anglaise

WD23/4
Mocha layer torte
Toasted pecan ice cream, orange liqueur compote (N) (A)

CHEESE COURSE

A 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 petits fours OR chocolate truffles can be added at £2.40 per person.
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) prices as follows:

MENU PACKAGE WA23  £56.80 Per person exc VAT
MENU PACKAGE WB23  £69.60 Per person exc VAT
MENU PACKAGE WC23  £74.25 Per person exc VAT
MENU PACKAGE WD23  £81.00 Per person exc VAT

For the extra special occasion add a
Sparkling wine reception (1.5 glasses per head)

£4.75 + 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 WA24

Courgette, potato and Cornish crab cakes
Heirloom tomato, rocket and cucumber salad
Katsu mayonnaise, lime and avocado puree

Vegetarian: Courgette, potato and cannellini bean cakes
Heirloom tomato, rocket and cucumber salad
Katsu mayonnaise, lime and avocado puree

Supreme of corn-fed chicken
Crushed new potato with spring onion
Fricassee of Suffolk bacon, pea and chicken thigh
Macedoine of root vegetables
Red wine jus

Vegetarian: Chevre, squash and roast pepper crepe
Crushed new potato with spring onion
Fricassee of quorn, pea and mushroom Tomato jus

Caramel panacotta
Gingerbread, brandy snap tuille
Pear compote (A)

Coffee and Mints

Wines 3 Glasses per person
Guru Chenin Blanc, South Africa
Apaltagua Gran Verano Carmenere, Chile
MENU PACKAGE WB24

Lentil and coriander falafel
Peanut butter hummus, rocket
Carpaccio of heirloom tomatoes
Spiced aubergine relish and focaccia

Seared tuna in lime and ginger
Warm new potato, spinach, free range egg, anchovy and spinach salad, sweet chilli sauce

Vegetarian: Crispy garlic tofu
Warm new potato, spinach, free range egg, pimento and spinach salad, sweet chilli sauce

Pan fried Gressingham duck breast
Sweet potato, tarragon and winter squash puree
  Devils on horseback
  Stir fried vegetables
  Plum and ginger sauce

Vegetarian: Breadcrumbed halloumi sticks
Sweet potato, tarragon and winter squash puree
  Mushroom filo pastry parcel
  Stir fried vegetables
  Plum and ginger sauce

Apple and chai mille feuille
Poached apricots, toasted pinenut crumb (A)(N)

Wines 3 Glasses per person
Apaltagua Reserva Pinot Gris
Freybernat Bordeaux Rouge

Coffee and Mints
**Trio of lobster**
Bisque, salad and arancini
Mango, caviar and citrus dressing Quails egg gribiche

Vegetarian: **Trio of Rosary goats cheese**
Crostini, Salad and arancini
Mango, aubergine caviar and citrus dressing
Quails egg gribiche

* 

**Chicken consommé celestine**
Vegetarian: **Vegetable consommé celestine**

* 

**Pan seared peppered beef fillet**
Beef brisket and horseradish Dauphinoise
Baby vegetables with pancetta
Red wine and bearnaise sauces

Vegetarian: **Pan-fried gnocchi, blue cheese and wild mushrooms**
Baby vegetables with crisp aubergine
Tomato chutney, charred baby gem Bearnaise sauce

* 

**Cherry and amaretto choux pastry**
Baked lemon and white chocolate cheesecake
Pistachio ice cream (N)(A)

* 

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

* 

**Coffee and Mints**

**Wines 4 Glasses per person**

*Stonemason Chardonnay*

*Integer Syrah Mourvedre Carignan*