

ROBINSON COLLEGE CHRISTMAS MENU 2025



To devise a 3-course menu within our standard dinner charge of **£70 + VAT per person**, simply:

- Select two starters, two main courses and two puddings from the menu selector. Some vegetarian dishes can be adapted to vegan
- Cheese course available for a supplement of £7 + VAT per person

All dinners include:

A glass of Prosecco on arrival and half a bottle of house red or white wine per guest with the meal. Coffee, mince pies and Christmas crackers

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 might be subject to a surcharge

Please note that a table plan with named places, pre booking of menu choices and full payment in advance is required!

Minimum number – the minimum numbers are 50 guests

Something more - we are also able to offer advice and additional services to help you organise your perfect party. Please speak to us about your ideas and requirements.

Accommodation – why not make a night of it and stay over in one of our lovely bedrooms (**subject to availability**). Competitive rates available: <http://www.robinson.cam.ac.uk/conferences/stay>.

ROBINSON COLLEGE
CHRISTMAS MENU 2025

STARTERS

Moroccan spiced butternut Squash and tomato soup

with garlic and coriander naan bread croutons

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Pressed Chicken fillet, pheasant and prosciutto terrine

Roquette and heirloom tomato salad

Pear, onion and ginger relish

Chargrilled sourdough

*

Whisky, chilli and muscovado cured Salmon

Carpaccio of cucumber, beetroot puree and baby leaf salad

Prawn and avocado tartare and dill crème fraiche (GF) (A)

MAINS

Roast Breast of Larchwood farm turkey

Cumberland chipolatas wrapped in honey glazed smoked streaky bacon

Prune, thyme and quince stuffing

Roast Potatoes, Brussel sprouts, carrots and parsnips

Red wine and cranberry sauce (A)

*

Vegetarian: Onion squash, sweet potato and haricot bean coulibiac

with melted mature cheddar cheese

Roast Potatoes, Brussel sprouts, carrots and parsnips

Red wine and cranberry sauce (A)

*

Roast Fillet of Pork with sage, lemon and black pepper

with a chestnut, Bramley apple and pancetta puff pastry roll

Sweet potato Frittata

Macedoine of winter vegetables

Creamy wild mushroom and brandy sauce (A)

Vegan: Wild mushroom, lentil, spinach and vegan feta rissole

Truffled polenta fries and artichoke pesto

Macedoine of winter vegetables

Lemon and tarragon sauce (VE) (N)

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PUDDINGS

Traditional Christmas Pudding

with Brandy sauce (A)

*

Lemon curd tart

Poppy seed shortbread

Fresh raspberry compote

*

Chocolate truffle torte

with Cointreau oranges (A)

CHEESE COURSE

This course is offered for a supplement of **£7+ VAT** per person
A selection of British and continental cheeses together with biscuits

COFFEE

Coffee and mince pies are included in our standard price

Special Diets:

Dishes are all adaptable to be suitable **(V)vegetarian, (VG) vegan, (GF) gluten** and/or milk free diet,
also those dishes which contain **(N) nuts or (A) alcohol** are indicated.

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

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CHRISTMAS MENU 2025**

ORDER FORM

Please indicate below your 2 choices for each course

Starters	Choice 1
	Choice 2(<i>Vegetarian</i>)
Main Courses	Choice 1
	Choice 2(<i>Vegetarian</i>)
Puddings	Choice 1
	Choice 2(<i>Christmas Pudding</i>)



Contact the Conference Office for more details on conference@robinson.cam.ac.uk or 01223 332859

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