

Cold Buffet 2023

MAIN DISHES - choose 3 (to include the vegetarian option)

£37.00 + VAT per person

Meat dishes

- Cider and ginger glazed Suffolk ham, pickled pear and tarragon chutney 🦋
- Chargrilled chicken satay with Asian vegetable Udon noodles salad and a peanut sauce(N) 🦋❤️
- Roast sirloin of English beef with a horseradish crust candied walnut, red onion and roquette salad salad(N) 🦋❤️
- Roast breast of Suffolk Turkey with BBQ Mediterranean vegetable's and a peach relish 🦋
- Lamb and apricot koftas Greek salad, pitta bread croutons and tzatziki 🦋

Fish dishes

- Coconut and lime poached salmon supreme, baby watercress and roquette salad chive crème fraîche ❤️
- Confit cod fillet, king prawn and preserved lemon salad, pea tendrils bloody Mary sauce ❤️
- Hot Smoked salmon, cherry tomato and baby leek tart, spring onion and mango salsa

Vegetarian dishes

- Spiced aubergine and lentil falafel, baby watercress and pickled red onion salad, sauce Rouille 🦋
- Lemon, fresh herb and parmesan polenta cake with baby spinach, red chard and a caper vinaigrette ❤️
- Baby golden beetroot, goats curd, candied walnut lambs lettuce salad with pickled shaved fennel with a truffle honey dressing ❤️
- Thai spiced tofu and lemongrass skewers with coconut and lime marinated shaved Asian vegetables 🦋❤️

Desserts

- Raspberry and white chocolate baked cheesecake
- Apple Bakewell tart (N)
- Fresh fruit salad ❤️
- Chocolate orange roulade
- Lemon posset with poppy seed shortbread ❤️
- Rhubarb and custard mille feuille

(A= Contains alcohol, N= Contains nuts, 🦋 Low carbon meal, Healthy option)

To the best of our knowledge we do not use ingredients produced from genetically modified maize and/or soya.

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