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
• Roast sirloin of English beef with a horseradish crust candied walnut, red onion and roquette salad
• 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 fraiche
• 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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