

**ROBINSON COLLEGE
COLD BUFFET MENU 2026**



CHOOSE 3 DISHES (to include the vegetarian option), plus one dessert

Alternatively, we can arrange a chef's choice menu for you

Final numbers are required 7 days in advance

MEAT DISHES

- Bourbon and pineapple glazed Suffolk ham, cherry bell pepper and jalapeño relish (A)
- Chargrilled citrus and sumac chicken fillet with a shredded red cabbage, carrot and mint salad with a lemon tahini drizzle
- BBQ roast sirloin of English beef with a rocket and spinach salad and a chimichurri dressing
- Roast breast of Suffolk Turkey with chargrilled Mediterranean vegetables, pear and tarragon chutney
- Lamb and mint gyros with cos lettuce, feta cheese and Kalamata olives with a lemon tzatziki sauce

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

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

ROBINSON COLLEGE
COLD BUFFET MENU 2026

FISH DISHES

- Teriyaki salmon escalope with Asian vegetable soba noodles with a sesame and chilli dressing
- Confit sea trout, new potato, crab and spring onion salad with lemon crème fraiche
- Smoked haddock, baby leek and gruyere cheese tart with spring onion and dill aioli

VEGETARIAN DISHES

- Spiced courgette and chickpea falafel, baby watercress and pickled shallot salad sauce Rouille (V)(VE)
- Lemon, fresh herb and parmesan polenta cake with baby spinach, red chard and a caper vinaigrette (V)(VE)
- Baby candy beetroot, whipped English goats' cheese, lambs lettuce salad with pickled baby carrots with honey mustard dressing (V)
- Harissa spiced halloumi and red onion brochette with a coriander and sultana Pearl cous cous salad (V)

DESSERTS

- Raspberry and white chocolate baked cheesecake (V)
- Bramley apple Pie (V)
- Fresh fruit salad (VE)
- Chocolate orange roulade (V)
- Lemon posset with poppy seed shortbread (V)
- Rhubarb and custard mille-feuille (V)

(A= Contains Alcohol, V= suitable for vegetarians, VE= can be adapted to vegan)

With advance notice when you confirm your menu choices we can cater for all dietary requirements
Allergen details available on request

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

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