

# ROBINSON COLLEGE

## CONFERENCE DINING MENU 2026

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To build your 3-course menu within our standard dinner charge simply:

- Select the same dish for your guests, choosing one starter, one main and one dessert from the menu selector, including the vegetarian alternatives. Some vegetarian dishes can be adapted to vegan (VE)
- You can choose a fish course, instead of a meat course within the standard charge
- Further courses available for a supplement (to include fish course, sorbet and cheese courses)

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

### **All dinners include:**

- Hire of the room for dining
- Printed menu cards in black and white
- Fresh flower arrangements for the table
- Bottled mineral water
- Microphone system in the Dining Hall

### **Added supplements:**

- Place cards
- Linen napkins
- Full colour menu cards

**Final numbers for dinners are required 7 days in advance.**

**All prices are subject to VAT at the current rate**

Contact the Conference Office for more details on [conference@robinson.cam.ac.uk](mailto:conference@robinson.cam.ac.uk) or 01223 332859

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## **STARTERS**

### **Starter choice 1**

**Spiced confit duck leg and wild mushroom croquette**

Asian carrot slaw, roquette, pickled cherries, hoi sin mayo,  
Lime and ginger dressing

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**Vegetarian: Spiced confit wild mushroom and chickpea croquette**

Asian carrot slaw, roquette, pickled cherries, hoi sin mayo,  
Lime and ginger dressing (V)(VE)

### **Starter choice 2**

**Balsamic glazed baby heritage beetroot tarte tatin**

Whipped feta cheese, pumpkin seed shortbread, lambs' lettuce,  
Fig compote, port and orange reduction (V)(VE)

### **Starter choice 3**

**Trio of Scottish salmon:**

Treacle cured, tartare and smoked salmon mousse  
Wild rocket and mango salad, avocado puree, lemon sour cream dressing  
Coriander cress

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**Vegetarian: Trio of English tomatoes**

Carpaccio, tartare and smoked tomato mousse  
Wild rocket and mango salad, avocado puree, lemon sour cream dressing  
Coriander cress (V)(VE)

### **Starter choice 4**

**Chicken and prosciutto roulade**

Baby chard, tarragon mayonnaise, honey mustard dressing  
Homemade piccalilli, chargrilled brioche

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**Vegetarian: Goat's curd, spinach and smoked aubergine roulade**

Baby chard, tarragon mayonnaise, honey mustard dressing  
Homemade piccalilli, chargrilled brioche

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**Starter choice 5**

**Shropshire blue cheese, garlic and herb baked cheesecake**

Baby leaf, slow roasted cherry tomatoes, balsamic fig mostarda  
Truffled honey crème fraiche (V)

**Starter choice 6**

**King prawn and salmon thermidor in a puff pastry tart**

Radish and apple salad, baby gem lettuce, avocado ceviche  
Lemon and tarragon aioli and baby watercress

.

**Vegetarian: Artichoke and baby spinach thermidor puff pastry tart**

Radish and apple salad, baby gem lettuce, avocado ceviche  
Lemon and tarragon aioli and baby watercress (V)(VE)

**Starter choice 7**

**Buffalo mozzarella with basil and heirloom tomatoes**

Roquette and pimento salad, caramelised peach compote  
Red onion chutney, crisp sourdough (V)(VE)

**Starter choice 8**

**Kedgerie style smoked haddock arancini**

Minted pea and chive mousse, baby leaf salad, quail egg gribiche  
lemon and saffron aioli, herb oil, pea shoots

.

**Vegetarian: Kedgerie style smoked butternut squash arancini**

Minted pea and chive mousse, baby leaf salad, quail egg gribiche,  
lemon and saffron aioli, herb oil, pea shoots (V) (VE)

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**FISH**

These fish dishes are offered for a supplement of £11.50 per person if being added on to make 4 courses (alternatively you can choose a fish course, instead of a meat course)

**Fish choice 1**

**Poached chalk stream trout**

Fennel and courgette slaw dill and lemon Beurre Blanc (A)

**Fish choice 2**

**Pan fried Szechuan Seabass fillet**

Stir fried Asian vegetables vermicelli noodles sweet chilli sauce

**Fish choice 3**

**Smoked salmon, lemon and dill fish cake**

Mint pea puree, warm tartare sauce

**Fish choice 4**

**Tandoori loin of cod**

Spinach and spiced okra salad, raita

**Fish choice 5**

**Supreme of Scottish hake**

Tiger prawn and lemon linguine

Champagne and caviar sauce (A)

**Fish choice 6**

**Grilled fillet of red mullet**

Mediterranean vegetable and sea herb risotto

Duglere sauce

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**MAINS**

**Main choice 1**

**Lemon and herb crusted rump of lamb**

Pommes Anna

Buttered tender stem broccoli

Braised red cabbage

Minted lamb jus (A)

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**Vegetarian: Lemon, herb, artichoke and onion squash pithivier**

Pommes Anne

Buttered tender stem broccoli

Braised red cabbage

Roast red pepper sauce (V)(VE)

**Main choice 2**

**Roast corn-fed chicken breast**

Smoked bacon, shallot and thyme stuffing

Dauphinoise potato, Provençal vegetables

Roast tomato and basil sauce

.

**Vegetarian: Smoked wild mushroom, quorn and spinach crepe**

Dauphinoise potato, Provençal vegetables

Roast tomato and basil sauce (V)(VE)

**Main choice 3**

**Brochette of beef rump marinated in garlic, English mustard and thyme**

Bubble and squeak, warm slaw and pepperoni

Julienne of vegetables

Creamy parsley and horseradish sauce

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**Vegetarian: Brochette of Mediterranean vegetable and bean koftas**

Bubble and squeak, warm slaw and halloumi

Julienne of vegetables

Creamy parsley and horseradish sauce (V)(VE)

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#### **Main choice 4**

##### **Barbecued confit duck croquette**

Parmentier potatoes with crispy pancetta

Stir fried vegetables with pak choi

Spiced orange and coriander sauce

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##### **Vegetarian: Barbecued mixed bean croquette**

Parmentier potatoes with crispy mushrooms

Stir fried vegetables with Pak Choi

Spiced orange and coriander sauce (V)(VE)

#### **Main choice 5**

##### **Maple glazed pork tenderloin**

Grain mustard pork shoulder bon bons

Leek and stilton crumble

Braised root vegetables

Cider and tarragon sauce (A)

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##### **Vegetarian: Maple glazed cauliflower steak**

Pea and chive bon bons

Leek and stilton crumble

Braised root vegetables

Cider and tarragon sauce (A) (V)(VE)

#### **Main choice 6**

##### **Korean chilli, sesame and honey fillet of chicken**

Kimchi fried rice, stir fried Asian vegetables

Mango, spring onion and bell pepper salsa

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##### **Vegetarian: Korean chilli, sesame and honey Paneer brochette**

Kimchi fried rice, stir fried Asian vegetables

Mango, spring onion and bell pepper salsa (V)(VE)

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**Main choice 7**

**Supreme of French guinea fowl**

Black pudding, orange and tarragon stuffing

Crushed new potatoes with spring onion

Baton carrots, fine green beans

Red wine jus (A)

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**Vegetarian: Portobello mushroom with a poached egg Florentine**

Crushed new potatoes with spring onion

Baton carrots, fine green beans

Spinach sauce (V)(VE)

**Main choice 8**

**Chimichurri marinated rib eye steak**

Hand cut peppered potato wedges

Pan fried mushroom with spinach

Chunky tomato salsa

Pink peppercorn sauce (A)

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**Vegetarian: Chimichurri marinated celeriac steak**

Hand cut peppered potato wedges

Pan fried mushroom with spinach

Chunky tomato salsa

Pink peppercorn sauce (V)(VE)(A)

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**Desserts**

**Dessert choice 1**

**Apple crumble caramel cheesecake**

Chantilly cream, calvados and apple compote, biscoff crumb (A)

**Dessert choice 2**

**Vanilla panna cotta**

Pimm's laced strawberries, white chocolate and raspberry popcorn  
Lemon tuille (A)

**Dessert choice 3**

**Salted chocolate tart**

Chocolate sauce, cocoa tuille, honeycomb ice cream

**Dessert choice 4**

**Lemon meringue tart**

Fresh raspberry compote, poppy seed shortbread, whipped lemon crème fraîche

**Dessert choice 5**

**White chocolate and black forest roulade**

Kirsch cherries, torched meringue kisses (A)

**Dessert choice 6**

**Passion fruit and mango torte**

Tropical fruit compote, raspberry coulis, shortbread crumb

**Dessert choice 7**

**Sticky toffee pudding**

Vanilla bean ice cream, brandy snap tuille, rum toffee sauce (A)

**Dessert choice 8**

**Bailey's tiramisu**

Vanilla biscuit, coffee ice cream, chocolate sauce (A)



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**CHEESE COURSE**

These cheese dishes are offered for a supplement of £7 per person

Cambridge cheeseboard

British Isles Cheeseboard

Continental Cheeseboard

French Cheeseboard

A Selection of award-winning Artisan Cheeses

All served with peeled celery, seedless grapes, shallot chutney and crackers

**COFFEE**

Coffee and after dinner mints are included in our standard charge

**(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

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