

ROBINSON COLLEGE
CONFERENCE DINING MENU 2026



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 or 01223 332859

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

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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

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

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

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 fraîche (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

Kedgeree style smoked haddock arancini
Minted pea and chive mousse, baby leaf salad, quail egg gribiche
lemon and saffron aioli, herb oil, pea shoots

Vegetarian: Kedgeree 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)

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

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

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)

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

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)

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)

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 fraiche

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