

ROBINSON COLLEGE
FINGER BUFFET MENU 2026



Choose 7 items from the choices below
Additional items may be added at £4 + VAT per item
We recommend that you choose at least 2 items from the 'Substantial and filling' items
to create the Selection menus as below
Alternatively, we can arrange a chef's choice menu for you

Substantial and filling

- Assorted white, wholemeal and granary sandwiches plus speciality breads (Vegetarians included) (VE)
- Assorted selection of filled tortillas wraps (Vegetarians included)
- Assorted selection of white and malted wheat bridge rolls (Vegetarians included)
- Local Newmarket sausage rolls (H)
- Sweet potato, leek and Westcombe cheddar puff pastry rolls (V) (H) (VE)
- Caramelised shallot, mushroom, asparagus and goats cheese tarts (V)
- Strips of breaded chicken marinated in vodka and tabasco with a bloody Mary mayonnaise (A)(H)
- Mini Spanish style meatball skewer with BBQ sauce (H)

Bite size

- Bruschetta of serrano ham, basil, olive and Manchego
- Lentil and pepper dahl filo pastry purses with paneer cheese, mango and lime dip (V) (VE)
- Parmesan and herb breaded cauliflower florets with Tyrolienne sauce (V) (H)
- Smoked salmon and tiger prawn scotch egg, seafood sauce (H)
- Teardrop naan bread with tikka masala chicken and raita
- Bocconcini mozzarella, cherry tomato and pumpkin seed pesto skewers (V) (VE)
- Shropshire blue cheese and tarragon polenta rounds with fig jam and cream cheese (V)
- Maple syrup, lemon and dill mustard salmon carpaccio on rye bread with horseradish cream
- Crostini of Texas style BBQ beef brisket with guacamole
- Squash, truffle, and mushroom arancini balls with tomato salsa (V) (VE) (H)

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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Healthy options

- Vegetable crudites with sweet chilli and guacamole dips (VE)
- Sriracha and honey glazed prawns on rye with soured cream
- Zucchini, garlic and herb bites with ranch sauce (V) (VE)
- Thai spiced coconut chicken skewers

Desserts

- Biscoff cheesecake (V)
- Mini scones with Chantilly cream and seasonal berry compote (V)
- Lemon meringue tarts (V)
- Triple chocolate chip cookie dough with chocolate ganache (V)
- Mini vanilla cream chocolate eclairs (V)
- White chocolate and black forest roulade (V)
- Apple caramel flapjack (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