ROBINSON COLLEGE
FORK BUFFET (STAND UP) MENU 2026

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Our Fork Buffet menu offers a lighter alternative to a full meal or buffet

Please select 3 main choices and 2 accompaniments

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

Final numbers are required 7 days in advance

COLD

- Sriracha spiced chicken, Thai vegetable and rice noodle salad, sweet chilli dressing
- Smoked salmon and trout with tiger prawns, baby gem lettuce, heirloom tomatoes and horseradish mayonnaise
- Feta cheese, griddled beef tomato and aubergine, lentil falafel, cos lettuce and tzatziki (V)(VE)

HOT

- Strips of pork, wild mushroom and fresh herb ragout with linguine
- Spiced panko breaded plaice goujons, saffron basmati rice and a butter curry sauce
- Spanish style chicken with chorizo, butterbeans, potatoes and zucchini
- Strips of minted English lamb with root vegetables and a merlot sauce (A)
- Beef tikka madras curry with coconut, ginger and coriander jasmine rice
- Turkey, Mediterranean vegetable and wild mushroom fricassee
- Chestnut mushroom, asparagus and squash carbonara with spaghetti (V)
- Lentil, cauliflower and sweetcorn jalfrezi with garlic and coriander chota naan and rice (V)(VE)
- Mixed bean and vegetable tagine (V)(VE)

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ACCOMPANIMENTS

- Balsamic and garlic roasted Norfolk new potatoes (V)(VE)
- Roasted pimento and red onion cous cous (V)(VE)
- Thick hand cut paprika and chilli chips (V)(VE)
- Avocado, plum tomato, cannellini bean salad (V)(VE)
- Shallot chutney and minted mash potato (V)(VE)
- Heirloom tomato, red onion and cucumber salad with basil (V)(VE)
- Potato, spinach and spring onion salad with lemon mayonnaise (V)
- Curried roasted squash, cauliflower and chickpeas (V)(VE)

Selection of homemade desserts (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