ROBINSON COLLEGE HOT BUFFET MENU 2025



CHOOSE 3 DISHES (to include the vegetarian option), plus one pudding $\pounds 40 + VAT$ per person

Alternatively, let us take the strain and we can arrange a chef's choice of menu for you

Final numbers are required 7 days in advance

MEAT/FISH DISHES

- Slow cooked Lamb tikka bhuna with poppadom's
- Baked cod with fresh herb and pine nut crust, puttanesca sauce (N)
- Greek style chicken with oregano and lemon, feta cheese and beef tomato, minted Greek yoghurt
- Griddled peppered tenderloin of pork with a creamy calvados apple sauce (A)
- Smoky Spanish meatballs with a roasted pepper and tomato sauce and crispy potatos fritas
- Beef and root vegetable bourguignonne with smoked streaky bacon and haricot beans (A)
- Cajun spiced supreme of salmon, Pico de Gallo and guacamole
- Chargrilled rump of lamb in balsamic and garlic with roasted baby plum tomatoes, spinach and a red wine sauce
- Roasted supreme of chicken, rosemary grilled vegetables and chasseur sauce (A)
- Thai coconut chicken curry with mango and coriander jasmine rice
- Salmon, haddock, prawn and watercress fisherman's pie

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VEGETARIAN

- Aubergine, leek and chestnut mushroom cassoulet, herb dumplings (VE)
- Macaroni cheese with tomato, basil, egg and westcombe cheddar cheese
- Thai coconut vegetable and puy lentil curry with mango and coriander rice (VE)
- Split pea, bean and red pepper shepherd's pie, Herb and sweet potato mash (VE)
- Layered Mediterranean vegetable and gorgonzola cheese wellington with a white wine sauce

The above dishes will be served with 2 vegetables and either a baked potato, new potatoes or rice where appropriate

A selection of cold desserts will be served

Allergen details available on request

We can cater for all dietary requirements, provided we are advised in advance