



## ROBINSON COLLEGE DINING MENUS

### SPRING/SUMMER 2023

At Robinson College, we are justifiably proud of our reputation for “the best food in Cambridge” and when it comes to lunch and dinner functions, we have the venue, the staff and the ambience to ensure that your hopes and expectations are realised. From a fairly simple, great quality, informal meal through to a grand, formal Gala Banquet, we can offer a variety of all-inclusive arrangements. We’ve thought of everything that may be needed for your function and we’ve set these out in easy to follow steps to take away the strain of planning the detail.

#### How to choose:

To devise a 3 course menu within our standard dinner charge simply:

- Select one starter, one main course and one dessert from the **menu selector** section **at the front of the menus**.
- Further courses available for a supplement include fish course, sorbet or cheese course.
- Linen napkins and full colour menu cards can be added for a supplement.
- Or why not include some house red or white wine by the glass for under £3.00 per person + VAT.

Alternatively, let us take the strain – simply choose one of our **pre-selected packages, at the back of this pack**. These menus have been carefully constructed by Chef to ensure balance and something that little bit extra special. We’ve also taken care of the wine by choosing white and red wines that will complement each dish.

**Bon appétit!**

Tel: (01223) 332859 or 339119

Email: [conference@robinson.cam.ac.uk](mailto:conference@robinson.cam.ac.uk)

You can view all our dishes and packages on our website

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

***All dinners include:***

Hire of the room for dining  
Printed menu cards  
Fresh flower arrangements  
Waited service  
Fresh roll and butter  
Bottled mineral water  
Fresh seasonal vegetables as part of main dish  
Coffee and after dinner mints  
Microphone system in the dining hall  
20 minutes allowed for speeches/entertainment  
(45p per head for each 20 minutes thereafter)

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

**The final account is based upon this number unless it has been exceeded.**

Within the prices we have allowed for dinner to start up to 8.00pm  
Dinners starting later than this might be subject to a surcharge.  
We can organise a pre-dinner drinks reception in the College gardens  
(weather permitting), or in the Bar or Hall Balcony.

We can arrange full musical entertainment on your behalf and we have full details of a number of very enjoyable groups. It is normal to make a cash payment to these groups at the end of the evening.

For all events exceeding 250 diners we ask our Chef to approve your menu choice before final confirmation, to ensure our high levels of presentation and service can be maintained.

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

To the best of our knowledge we do not use ingredients produced from genetically modified maize and/or soya.

**(H= Served hot, V= Suitable for vegetarians, N= Contains Nuts, A= Contains Alcohol)**

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# MENU SELECTOR

## STARTERS

The dishes below are included in our standard charge

- SS23/1 Melon caprese salad with buffalo mozzarella and prosciutto**  
Toasted pine kernels, baby watercress and orange, fig  
Honey, balsamic and College garden mint glaze (N)
- SVS23/1 Vegetarian: Melon caprese salad with buffalo mozzarella, shaved cucumber**  
Toasted pine kernels, baby watercress and orange, fig  
Honey, balsamic and College garden mint glaze (N)
- SS23/2 British sea-reared trout cured in horseradish and beetroot relish**  
Smoked trout and avocado ceviche, lemon and dill whipped cream  
Rye bread croutons with pumpkin seeds
- SVS23/2 Vegetarian: Shaved zucchini and summer squash  
in horseradish and beetroot relish**  
Sun blush tomato and avocado ceviche, lemon and dill whipped cream  
Rye bread crouton with pumpkin seeds
- SS23 /3 Carpaccio of heirloom tomatoes with a spring onion and ginger salsa**  
Tomato tartare, rocket, goats curd and a warm parmesan, spinach and  
pinenut choux bun (N)
- SS23/4 Chargrilled summer beets, butternut squash, rocket and quail egg salad**  
Smoked Suffolk bacon and gruyere cheese croquette  
Tarragon, mustard and tomato mayonnaise, cress
- SVS23/4 Vegetarian: Chargrilled summer beets, butternut squash,  
rocket and quail egg salad**  
Smoked aubergine and gruyere cheese croquette  
Tarragon, mustard and tomato mayonnaise, cress
- SS23/5 Chargrilled English asparagus with minted pea and broad bean pesto**  
Kilner jar of with Rosary goats cheese and chive mousse  
Asparagus and radish gremolata, tomato chutney and sourdough (N)
- SS23/6 Chargrilled summer vegetables with coronation chicken and chorizo**  
Radish and Cucumber salad, baby gem, mango, peach  
and basil vinaigrette and naan
- SVS23/6 Vegetarian: Chargrilled summer vegetables with coronation  
chick pea and tofu**  
Cucumber salad, baby gem, mango, peach and basil vinaigrette and naan

## **FISH COURSES**

These fish dishes are offered for a supplement of £11.30 per person

- SF23/1**                                    **Baked sea bream with stir fried vegetables**  
Tomato and sardine sauce
- SF23/2**                                    **Panko breaded Scottish hake**  
Pea puree, pea shoots and tomato concasse
- SF23/3**                                    **Barbecued salmon escalope**  
Fennel and prawn slaw, aioli
- SF23/4**                                    **Baked fillet of seabass ceviche**  
Fennel and spinach salad, guacamole
- SF23/5**                                    **Fillet of Chalk Stream trout**  
Ratatouille and rocket salad, salsa verde
- SF23/6**                                    **Chargrilled loin of tuna**  
New potato, asparagus and prawn salad  
Dill and coriander sauce

**All of the above can be served as main dishes if required POA**

## **SORBETS**

**Why not try one of our home-made sorbets at this stage of the proceedings, to clear the palate, for example:**

Orange, Lemon, Spicy pineapple and tequila (A)  
Mojito (A), Raspberry and mint, Mango and ginger  
Strawberry and Honey, Champagne (A), Redcurrant and Lime, Triple Berry

This course is offered for a supplement of **£5.25** per head

## MAIN COURSES

The dishes below are included in our standard charge, served complete with vegetable accompaniments.

(Each dish has a vegetarian equivalent shown below the meat option)

- SM23/1      Grana Padano and salsa stuffed fillet of chicken in panko crumb**  
Chargrilled Mediterranean vegetables with basil pesto  
Warm potato and bacon salad, creamy garlic sauce (N)
- SVM23/1      Grana Padano and salsa arancini in panko breadcrumbs**  
Chargrilled Mediterranean vegetables with basil pesto  
Warm potato and egg salad, creamy garlic sauce
- SM23/2      Fillet of chicken with English asparagus and provolone**  
Norfolk Maris peer new potatoes, paysanne of baby vegetables  
Confit leg and mushroom in a College garden fresh herb fricassee  
Ranchero sauce
- SVM23/2      Asparagus, pimento and provolone strudel**  
Norfolk Maris peer new potatoes, paysanne of baby vegetables  
Felfel, mushroom and College Garden fresh herb fricassee  
Ranchero sauce
- SM23/3      Pan seared medallions of pork fillet with a cider and balsamic glaze**  
Braeburn apple, sage and onion potato puree, baby carrots  
and spinach salad  
Wild mushroom, chive and crème fraiche sauce (A)
- SVM23/3      Wild mushroom beignets with a cider and balsamic glaze**  
Braeburn apple, sage and onion potato puree, baby carrots  
and spinach salad  
Wild mushroom, chive and crème fraiche sauce
- SM23/4      Chargrilled rump of English lamb**  
Fennel, godminster cheese and potato terrine  
Broad bean and minted pea puree, julienne of vegetables  
Lamb and Rosemary jus (A)

- SVM23/4 Spinach, tomato chutney and butternut squash crepe**  
Fennel, Godminster cheese and potato terrine  
Broad bean and minted pea puree, julienne of vegetables  
Basil sauce (A)
- SM23/5 Roast breast of guinea fowl with honey and thyme**  
Bubble and squeak with crispy pancetta  
Braised bulb vegetables with asparagus  
Calvados sauce
- SVM23/5 Portobello mushroom, tomato and Camembert puff pastry tart**  
Bubble and squeak with crispy onions  
Braised bulb vegetables with asparagus  
Calvados sauce (A)
- SM23/6 Barbecued beef Rump steak and onion skewer**  
Crushed potatoes with lemon, feta and Rosemary  
Zesty grilled vegetables, flatbread  
Spring onion and tomato tzatziki
- SVM23/6 Barbecued bean koftas and onion skewer**  
Crushed potatoes with lemon, feta and Rosemary  
Zesty grilled vegetables, flatbread  
Spring onion and tomato tzatziki

## **DESSERTS**

These dishes are included in our standard charge

- |               |  |
|---------------|--|
| <b>SD23/1</b> | <b>Key lime tart</b><br>Chocolate hazelnut kisses and nectarine compote (N)                      |
| <b>SD23/2</b> | <b>Mango and passionfruit curd Panacotta</b><br>kiwi salsa and ginger sable (A)                  |
| <b>SD23/3</b> | <b>Iced Eton mess terrine</b><br>White chocolate raspberry popcorn clusters<br>and berry compote |
| <b>SD23/4</b> | <b>Trio of chocolate choux</b><br>Florentine crisp and rich chocolate sauce (N)                  |
| <b>SD23/5</b> | <b>Elderflower Parfait</b><br>Poached peaches and pistachio granola (A)(N)                       |
| <b>SD23/6</b> | <b>Vanilla bean mascarpone cheesecake</b><br>Blackcurrant compote and orange ginger snap (A)     |

## **CHEESE COURSE**

Selection of British and continental cheeses, together with biscuits is offered for a supplement of £6.75 per head.

## **COFFEE**

Coffee and after dinner mints are included in our standard charge  
A selection of petit fours or chocolate truffles can be added at £2.35 per head.

## PRE-SELECTED MENU PACKAGES

***Menu package includes:***

3, 4 or 5 course served dinner as specified  
Wines as specified  
Linen napkins  
Printed menu cards (full colour)  
Fresh flower decorations on table  
Waited service  
Bottled mineral water  
Fresh roll and butter  
Coffee and after dinner mints  
Hire of room for dining  
PA system in Dining Hall  
20 minutes allowed for  
speeches/entertainment (45p per head  
for each 20 minutes thereafter)

The following pages show our all-inclusive packages (including selected wines) offered at the following supplements:

|                          |               |                           |
|--------------------------|---------------|---------------------------|
| <b>MENU PACKAGE SA23</b> | <b>£56.80</b> | <b>Per person exc VAT</b> |
| <b>MENU PACKAGE SB23</b> | <b>£69.60</b> | <b>Per person exc VAT</b> |
| <b>MENU PACKAGE SC23</b> | <b>£74.25</b> | <b>Per person exc VAT</b> |
| <b>MENU PACKAGE SD23</b> | <b>£81.00</b> | <b>Per person exc VAT</b> |

For the extra special occasion add a  
Pre-dinner Sparkling wine reception  
Méthode Champenoise Chilean Sparkling wine  
NV Costero Extra Brut San Antonio

**£3.75 + VAT per head**

The wines selected are subject to stock availability, and will be substituted with wines of equal quality if there is insufficient stock time.

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



## **MENU PACKAGE SA23**

### **Smoked mackerel, dill and sweet potato cake in oat crumb**

Devilled salmon stuffed hens egg

Shaved fennel, watercress and orange salad

Citrus and caviar aioli

### **Vegetarian: Smoked cannellini bean, dill and sweet potato cake in oat crumb**

Devilled lentil stuffed hens egg

Shaved fennel, watercress and orange salad

Citrus and chive aioli

\*

### **Supreme of corn fed chicken**

Crushed Norfolk Maris peer new potatoes with tomato relish

Prosciutto wrapped English asparagus

Creamed wild mushrooms and squash with pistachio nut crumble

College garden fresh herb sauce (N)

### **Vegetarian: Feuilleté of chèvre and ratatouille**

Norfolk Maris peer new potato cake with tomato relish

Local leek wrapped English asparagus

Creamed wild mushrooms and squash with pistachio nut crumble

College garden fresh herb sauce (N)

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### **Pina Colada rum baba**

Coconut cream

Griddled pineapple (A)

### **Wines (2.5 glasses per person)**

Viognier Mont Rocher, Vin de Pays, Languedoc France

Carignan Mont Rocher, Vin de Pays, Languedoc France

**£56.80 per person**

## **MENU PACKAGE SB23**

### **Pickled celeriac carpaccio**

Rainbow carrot, radish and coriander salad

Celeriac croquette and creole remoulade

Tomato, basil and mozzarella dressing

\*

### **Grilled fillet of chalk stream trout**

Fennel and prawn kimchi

Salsa Verde

### **Vegetarian: Spicy bean wonton**

Fennel and cashew kimchi

Salsa Verde (N)

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### **Fillet of English pork fillet glazed with a peach and thyme chutney**

Berrichonne potatoes with ham hock and black pudding

Pea puree, grilled baton vegetables

Apple, tarragon and calvados sauce (A)

### **Vegetarian:**

### **Roast squash and ricotta rotolo with a peach and thyme chutney**

Berrichonne potatoes with quorn and grelots

Pea puree, grilled baton vegetables

Apple, tarragon and calvados sauce (A)

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### **Lemon curd meringue roulade**

Raspberries in Pimm's syrup

Pistachio sable (A)N)

### **Wines (3 glasses per person)**

Apaltagua Reserva Pinot Grisb

Ch Freybernat Bordeaux Rouge

**£69.60 per person**

## **MENU PACKAGE SC23**

### **Seared tuna ceviche**

Macedoine of avocado , heirloom tomatoes and cucumber

Prawn and vegetable spring roll

Coconut and coriander chutney

### **Vegetarian: Crispy tofu ceviche**

Macedoine of avocado, heirloom tomatoes and cucumber

Prawn and vegetable spring roll

Coconut and coriander chutney

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### **Creamy English asparagus veloute**

With basil and gruyere cheese croutons

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### **Pan fried Barbury duck breast**

Caramelised pear and prosciutto puff pastry tart

Sweet potato and spinach galette

Stir fried baby vegetables with grilled Pak choi

Port and cherry jus

### **Vegetarian: Battered wild mushrooms**

Caramelised pear and brie puff pastry tart

Sweet potato and spinach galette

Stir fried baby vegetables with grilled Pak choi

Sweet chilli sauce

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### **Honey yoghurt ice cream**

Filo shard, toasted almonds

Brandy apricots (A)N

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### **Wines (3 glasses per person)**

Stonemason Chardonnay

Integer Syrah Mourvedre Cariganan

**£74.25 per person**

## **MENU PACKAGE SD23**

### **Smoked bacon wrapped terrine of guinea fowl and apricot**

Textures of English rhubarb  
Blood orange radish, walnut and rocket salad  
Bacon crumb

### **Vegetarian: Smoked tomato pancake terrine with hummus and roasted peppers**

Textures of English rhubarb  
Blood orange, radish, walnut and rocket salad  
Mushroom pesto (N)

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### **Scottish seafood chowder**

Rouille and zesty tiger bread croutons

### **Vegetarian: Lentil and sweetcorn chowder**

Rouille and zesty tiger bread croutons

\*

### **Noisettes of English lamb with pinenut gremolata**

Dauphinoise potatoes with lamb confit salad  
Roasted baby vegetables in honey, mint and balsamic

Claret jus and sauce Poloise (N) (A)

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### **Vegetarian: Poached hen's egg, spinach, shallot chutney and Brie tart**

Dauphinoise potatoes with ceps  
Roasted baby vegetables in honey, mint and balsamic  
Sauce Poloise (N)

\*

### **Selection of strawberry desserts**

Strawberry and rhubarb mille feuille  
Strawberry and basil cocktail  
Strawberry chocolate blondie

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### **Selection of award winning Artisan Gold cheese's**

Peeled celery, seedless grapes, truffle honey, onion chutney and crackers

### **Wines (4 glasses per person)**

Integer Charonnay, South Africa  
Pascual Toso Malbec, Argentina

**Plus:** 1 glass of Port or Brandy

**£81.00 per person**