

ROBINSON COLLEGE
DINING MENUS SPRING/SUMMER 2025



To devise a 3-course menu within our standard dinner charge of **£55.50 per person**, simply:

- Select the **same** dish for your guests, choosing **one** starter, **one** main and **one** pudding from the menu selector, including the vegetarian alternatives. Some vegetarian dishes can be adapted to vegan
- 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, let us take the strain and we can arrange a chef's choice of 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.

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

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

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STARTERS

SS25/1

Spiced smoked haddock and pea arancini

Sweet and sour cucumber, shaved fennel and roquette salad
Lemon and mint yogurt and pea tendrils

SSV25/1

Vegetarian alternative: Spiced leek and pea arancini

Sweet and sour cucumber, shaved fennel and roquette salad
Lemon and mint yogurt and pea tendrils

SS25/2

Chargrilled fenland heirloom beetroot in lemon and dill oil

Whipped ricotta cheese, walnut and Montgomery cheese straw
Pumpkin seed pesto, lambs' lettuce, port and balsamic reduction (A)(N)

SS25/3

A warm Parma ham, vine tomato, basil and gruyere cheese puff pastry tart

Chargrilled artichoke, red onion and wild rocket salad, toasted pinenut crumb
Salsa Verde, remoulade and baby watercress (N)

SS25V/3

**Vegetarian alternative: A warm chargrilled asparagus, vine tomato, basil and gruyere cheese
puff pastry tart**

Chargrilled artichoke, red onion and wild rocket salad, toasted pinenut crumb
Salsa Verde, remoulade and baby watercress (N)

SS25/4

Baked Rosary goats' cheese, honey and thyme cheesecake

Panzanella salad, rainbow carrot ribbons, fig and Irish whiskey chutney
Toasted herb brioche, tomato relish (A)

SS25/5

Confit chicken Caesar salad croquette

Anchovy, bacon and Romaine lettuce salad, oven dried tomatoes, Parmesan crisp
Chargrilled garlic sourdough, chive soured cream

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SS25V/5

Vegetarian alternative: Confit wild mushroom and chick pea Caesar salad croquette
Roast pimento and Romaine lettuce salad, oven dried tomatoes, Parmesan crisp, chargrilled garlic sourdough, chive sour cream

SS25/6

Halloumi, spinach and pistachio nut baklava
Deconstructed Greek salad, red pepper and chilli Baba ghanoush, homemade Greek yoghurt flatbread and tzatziki (N)

SS25/7

Lime, chill and coriander cured sea bass
Bloody Mary shot, pickled mooli and red onion salad, devilled quail egg
Prawn and caviar rye bread toast, citrus and herb aioli (A)

SS25V/7

Vegetarian alternative: Lime, chilli and coriander Buffalo mozzarella
Bloody Mary shot, pickled mooli and red onion salad, devilled quail egg,
Chick pea and aubergine rye bread toast, citrus and herb aioli (A)

SS25/8

Cornfed chicken, baby leek, black pudding and prosciutto terrine
Candied hazelnuts, crispy tiger bread, homemade piccalilli and honey mustard dressing (N)

SS2V/8

Vegetarian alternative: Roast pimento, baby leek and ricotta terrine
Candied hazelnuts, crispy tiger bread, homemade piccalilli and honey mustard dressing (N)

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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 why not choose a fish course, instead of a meat course)

SF25/1

Pan-fried fillet of coley

Stir fried Samphire, soy and chilli sauce

SF25/2

Roast fillet of Atlantic cod

Asparagus and pea risotto, salsa Verde

SF25/3

Sesame crusted sashimi tuna

Asian vegetables salad lemon and miso dressing

SF25/4

Spiced fillet of hake

Bombay new potatoes with baby spinach, warm mango chutney

SF25/5

Saffron seared monkfish medallions

Black eyed bean and asparagus ragu

SF25/6

Lemon and herb sea bass

King prawn Tuscan salad chilli and lemongrass dressing

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MAINS

SM25/1

Herb crusted rump of English lamb

Confit garlic and Rosemary Pomme Anna
Primavera vegetable fricassee, minted baton carrots
Lamb and mint jus (A)

SM25V/1

Vegetarian alternative: Root vegetable, chestnut mushroom and lentil tarte tatin

Confit garlic and Rosemary Pomme Anna
Prima vera vegetable fricassee, minted baton carrots
Fresh herb sauce

SM25/2

Chargrilled fillet of chicken

Confit leg and wild mushroom Dauphinoise
Baby carrots and green beans
Grain mustard and tarragon sauce

SM25V/2

Vegetarian alternative: Quorn, spinach and fresh herb pancake

Wild mushroom Dauphinoise
Baby carrots and green beans
Grain mustard and tarragon sauce

SM25/3

Lemon and dill baked sea trout

Crispy crab and sweet potato beignets
Creamy local leeks, Julienne of vegetables
Tomato chutney

SM25V/3

Vegetarian alternative: Baked Portobello mushroom with pinenuts and halloumi

Crispy tofu and sweet potato beignets
Creamy local leeks, Julienne of vegetables

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Tomato chutney (N)

SM25/4

Griddled honey and mustard marinated pork fillet

Sage and onion potato puree, crispy pancetta

Paysanne of vegetables

Apple cider sauce (A)

SM25V/4

Vegetarian alternative: Split pea, courgette and gruyere cheese stuffed savoy cabbage

Sage and onion potato puree

Paysanne of vegetables

Apple cider sauce (A)

SM25/5

Chargrilled beef rump steak

Pont Neuf potatoes

Plum tomato stuffed with creamed spinach

Wild mushroom ragu

Pink peppercorn sauce

SM25V/5

Vegetarian alternative: Cannellini bean and quinoa fritters

Pont Neuf potatoes

Plum tomato stuffed with creamed spinach

Wild mushroom ragu

Pink peppercorn sauce

SM25/6

Paupiette of cornfed chicken with smoked bacon, sage and onion

Baby spinach and Godminster cheese terrine

Baton carrots

Broad bean and herb puree

Honey and grain mustard sauce

SM25V/6

Vegetarian alternative: Chipotle, sweet potato and aubergine stew

Baby spinach and Godminster cheese terrine

Baton carrots

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Broad bean and herb puree
Honey and grain mustard sauce

SM25/7

Confit salmon supreme

Bubble and squeak cake with smoked salmon
Paysanne of vegetables
Chargrilled asparagus
Chardonnay sauce (A)

SM25V/7

Vegetarian alternative: Goat's cheese, squash and mushroom pithivier

Bubble and squeak cake with smoked tomato
Paysanne of vegetables
Chargrilled asparagus
Chardonnay sauce (A)

SM25/8

Chinese spiced duck breast

Coriander and spring onion new potato cake
Stir fried Asian vegetables with Pak choi
Plum and ginger chutney
(Surcharge of £3 per person)

SM25V/8

Vegetarian alternative: Chinese spiced cauliflower steak

Coriander and spring onion new potato cake
Stir fried Asian vegetables with Pak choi
Plum and ginger chutney

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PUDDINGS

SD25/1

Mango and passionfruit tart

Raspberry compote and a coconut snap

SD25/2

Warm sticky spiced apple and rhubarb pudding

Crème Anglaise, poached rhubarb and ginger tuille

SD25/3

Trio of chocolate dipped profiteroles

Filled with praline cream, chocolate sauce and a Florentine shard (N)

SD25/4

Bailey's chocolate mousse torte

Chocolate brownie chunks and a minted berry compote (A)

SD25/5

White chocolate and ginger cheesecake

Strawberry sorbet and meringue kisses

SD25/6

Pecan and salted caramel tart

Vanilla bean ice cream and toffee popcorn (N)

SD25/7

Baba au rum

Duo of coconut sorbet and tuille and glazed pineapple (A)

SD25/8

Chocolate delice

Salted caramel ice cream, cocoa tuille and shortbread crumb

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CHEESE COURSE

These cheese dishes are offered for a supplement of £7 per person

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

Allergen details available on request

N= Contains Nuts, A= Contains Alcohol

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

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