



COLD BUFFET MENUS 2012

MAIN DISHES - choose 3

- Maple syrup and cointreau glazed gammon with a sun dried tomato pickle (A)
- Chicken Caesar salad with sliced prosciutto and garlic soured cream
- Roast breast of Suffolk turkey with a cranberry and tarragon salsa
- Salmon supreme in grain mustard and lemon with spiced tiger prawns and rocket
- Strips of smoked chicken in a ginger and chilli dressing with spring onion, pak choi and Asian vegetables
- Ham with a homemade piccalilli
- Assiette of smoked fish with chive and horseradish crème fraiche
- Roast sirloin of beef with a coarse mustard and black pepper crusting, herb roule and chive pate
- Strips of beef with sun blush tomatoes and chargrilled vegetables in a pimento and garlic mayonnaise
- Roulade of chicken with boursin cheese, parma ham and red onion
- Tandoori marinated fillet of salmon with a minted lemon Greek yoghurt
- Strips of Suffolk turkey with teriyaki vegetables and beansprouts with a coriander guacamole

Vegetarian

- Roast asparagus, pimento and baby spinach tart with organic godminster cheese (V)
- Saffron and herb crepe filled with curried butternut squash with a red lentil and kidney bean dahl (V)
- Chick pea, chargrilled Mediterranean vegetable and organic tofu salad in dill mustard and lime dressing (V)
- Three bean polenta with puy lentils and cashew nuts in basil salsa (V) (N)

DESSERT ITEMS

- Walnut and coffee slice (N)
- Spiced pear brulee tart
- Fresh fruit salad
- Mincemeat frangipane tart (N)
- Limoncello tiramisu (A)
- Chocolate and cherry roulade with kirsch cream (A)
- Cassis cream profiteroles with white chocolate sauce (A)
- Cinnamon apple and toffee parfait
- Orange and rhubarb cheesecake
- Cheeseboard
- Fresh fruit selection

(A = contains alcohol, N = contains nuts, V = suitable for vegetarians)

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

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