

NICHE & BESPOKE

By Robinson's Catering

THE FOLLOWING MENU IS A SAMPLE OF WHAT WE DO, TO WHET YOUR APPETITE
OUR AIM IS TO DELIVER A CHOICE TO SUIT ALL TASTES AND ALL OCCASIONS
WE CAN SUPPLY A RANGE OF LIGHTER MEALS AND SNACKS:
CANAPES, GRAZING PLATTERS, SOUPS, SANDWICHES & WRAPS, AFTERNOON TEAS

Robinson's
Catering 





SALADS

CLASSIC CAESER

ALSO AVAILABLE WITH THE ADDITION OF EITHER GRILLED CHICKEN BREAST OR PEPPERED SALMON

NICOISE

WITH CONFIT CHERRY TOMATOES AND SOFT BOILED QUAIL EGG

BABY MOZZARELLA

VINE TOMATOES, PESTO DRESSING AND BALSAMIC PEARLS

FREEKEH

WHEAT AND ROASTED VEGETABLE TABBOULEH

ENGLISH GARDEN SALAD

WITH LEMON DRESSING

EDAMAME BEAN AND NOODLE SALAD

SOY, GINGER AND SPRING ONION DRESSING

RARE ROAST BEEF

HORSERADISH CRÈME FRAICHE, FENNEL SLAW

FIRST COURSES

GIN CURED SALMON

CELERIAC REMOULADE, PICKLED CUCUMBER

HERITAGE BEETROOT

WHIPPED GOAT'S CHEESE, RED ONION GRANOLA

POTTED DUCK

SPICED FRUIT CHUTNEY, BRIOCHE

SEARED YELLOW FIN TUNA

SWEET & SOUR PEPPERS, TAPENADE DRESSING

AIR DRIED HAM

MELON & MINT SALAD, PORT SYRUP

DRESSED CORNISH CRAB

SOURDOUGH CRISPS

PEAR, CHICORY & ROQUEFORT

TOASTED HAZELNUTS, PEAR PUREE

SMOKED VENISON CARPACCIO

RED ONION & BEETROOT RELISH, CHARCOAL MAYONNAISE

SMOKED MACKEREL & HORSERADISH TIAN

WITH AVRUGA CAVIAR

BARREL AGED FETA

ORANGE & WATERMELON, POMEGRANATE DRESSING

PRESSED TANDOORI SPICED CHICKEN

CORONATION SALAD

PRAWN COCKTAIL

GRILLED ASPARAGUS

POACHED EGG SAUCE, BALSAMIC PEARLS

HAM HOCK & RABBIT TERRINE

PICKLED VEGETABLES, GRAIIN MUSTARD EMULSION



MAIN COURSES

TRADITIONAL FISH PIE

WITH RED LEICESTER & CHIVE MASH

FILLET OF HAKE

PARSLEY POTATOES, SEASONAL VEGETABLES, WHITE WINE SAUCE

GRILLED STONE BASS

PROVENÇALE VEGETABLES, OLIVE OIL MASH, BASIL PISTOU

SPICED SALMON

ROASTED VEGETABLE COUS COUS, RED PEPPER RELISH, HERB YOGHURT

KING PRAWN & MONKFISH SKEWER

THAI GREEN CURRY, FRAGRANT RICE

STEAMED TURBOT

CRAB RAVIOLI, CONFIT FENNEL, BABY SPINACH, CRAB BISQUE

PAN FRIED CHICKEN BREAST

CHASSEUR SAUCE, CREAMED POTATOES, GREEN BEANS

CHICKEN YAKATORI

STIR-FRIED NOODLES, PAK CHOI, CASHEWS & SOY

CHICKEN BREAST WRAPPED IN PARMA HAM

FONTINELLA CHEESE, ROAST PEPPERS & GNOCCHI

CIDER BRAISED PORK CHEEKS

CELERIAC MASH, APPLES & SAGE

SLOW COOKED PORK RIB-EYE

BRAISED RED CABBAGE, BOULANGER POTATOES

CHAR SUI PORK BELLY

ROASTED BUTTERNUT SQUASH, STIR FRIED GREEN VEGETABLES

CONFIT DUCK LEG

SMOKED SAUSAGE, BEAN CASSOULET

RED WINE BRAISED VENISON SAUSAGES

CONFIT RED ONIONS, CRACKED PEPPER MASH

SLOW COOKED SHOULDER OF LAMB

PEARL BARLEY, CREAMED ONIONS & ROSEMARY

LAMB TAGINE

FREEKEH WHEAT, ROASTED VEGETABLES, ALMONDS, APRICOTS

POT-ROASTED LEG OF LAMB

GRATIN DAUPHINOISE, GRILLED COURGETTES, TOMATO PROVENÇALE

OX CHEEK BRAISED IN RED WINE

CRUSHED ROOT VEGETABLES, ROASTED CAULIFLOWER & ROMANESQUE

BEEF MASSAMAN CURRY

BASMATI RICE, PINEAPPLE & MANGO CHUTNEY

BEEF LASAGNE

GARLIC MUSHROOMS, PARMESAN GLAZE

BARBEQUE BEEF BRISKET

GRILLED CORN, CAJUN SPICED SWEET POTATO WEDGES

GRILLED BEEF FILLET

FONDANT POTATO, GREEN BEANS, SHALLOT, BRANDY & PEPPERCORN SAUCE



PLATTERS

ANTI PASTI

MARINATED OLIVES, BABY MOZZARELLA, GRILLED VEGETABLES, SUN DRIED TOMATOES
SALAMI & PROSCIUTTO

CHARCUTERIE

CURED, DRIED & POTTED MEATS, PICKLES, CHUTNEY, SALAD LEAVES & SOURDOUGH

PLOUGHMAN'S

ARTISAN CHEESE, ROAST BEEF, HAM, PICKLES, CHUTNEY, SALAD LEAVES & SOURDOUGH

FRUITS DE MER

POACHED LOBSTER, KING PRAWNS, DRESSED CRAB, MARINATED SQUID, MUSSEL
ESCABECHE, PRAWNS, LEMON, SHALLOT VINEGAR, AIOLI, MARIE ROSE SAUCE

SMOKED FISH

PEPPERED HOT SMOKED SALMON, MACKEREL, TROUT, COLD SMOKED SALMON,
SMOKED EEL FILLET, HORSERADISH CRÈME FRAICHE, PICKLED CUCUMBER, BLINIS

VEGETARIAN

MUSHROOM STROGANOFF

BABY ONIONS, WILD RICE

VEGETABLE KATSU CURRY

JASMINE RICE, PICKLED SESAME VEGETABLES

BUTTERNUT SQUASH RISOTTO

SAUTEED WILD MUSHROOMS, BABY ARTICHOKEs, GARLIC & HERB BUTTER

FETTUCCINI PASTA

ARABIATTA SAUCE, CHAR GRILLED ASPARAGUS, SUN-DRIED TOMATOES

BAKED VEGETABLES

TOMATO FONDUE, POTATO GNOCCHI, MOZZARELLA GLAZE





DESSERTS

BAKED NEW YORK CHEESECAKE

WITH BERRY COMPOTE

ROSEWATER, PISTACHIO & BITTER CHOCOLATE CHEESECAKE

DARK CHOCOLATE TRUFFLE TORTE

CANDIED WALNUTS, ESPRESSO SAUCE

MARBLED CHOCOLATE BROWNIE

POACHED PEAR & RASPBERRIES

COCONUT & LEMONGRASS BAVAROIS

PASSIONFRUIT CARAMEL

SUMMER BERRY PUDDING

RHUBARB & CUSTARD TRIFLE

WITH ELDERFLOWER JELLY

STICKY TOFFEE PUDDING

TOFFEE SAUCE

BREAD & BUTTER PUDDING

APPLE & SULTANA CRUMBLE TART

WITH VANILLA CUSTARD

CHERRY BAKEWELL TART

WITH AMARETTO CHANTILLY

TRIO OF CHOCOLATE





BREAKFAST

COLD SELECTION

CONTINENTAL PLATTER

SLICED CHEESES & CURED MEATS, FRESH FRUITS

CROISSANTS, DANISH PASTRIES, BLUEBERRY MUFFINS, BAGELS

SMOKED SALMON

WITH CREAM CHEESE, LEMON, BLINIS

FRESH FRUIT SALAD

GREEK YOGHURT

WITH HONEY & GRANOLA

POACHED FRUIT COMPOTE

HOT SELECTION

FREE RANGE EGG OMELETTE

CHOOSE FROM THE FOLLOWING FILLINGS: FINE HERBS, ONION, CHEESE, MUSHROOMS
PEPPERS, HAM, SMOKED SALMON, TRUFFLE

SCRAMBLED EGGS

PLAIN WITH SMOKED SALMON OR TRUFFLED

SAUSAGES

PORK, BEEF, CHICKEN OR VEGETARIAN

BACON

SMOKED, UNSMOKED OR MAPLE CURED

HASH BROWNS

SAUTÉED NEW POTATOES

MUSHROOMS

GRILLED FLAT CAP OR SAUTÉED BUTTON MUSHROOMS

GRILLED PLUM TOMATO

BAKED BEANS

KLONAKILTY BLACK OR WHITE PUDDING

SMOKED HADDOCK KEDGEREE

BOILED QUAIL EGG, LIGHTLY SPICED CURRY OR CHAMPAGNE SAUCE

