

LUNCH AND DINNER BANQUETING MENUS 2021

SEVERN MENU £40 PER PERSON

Four-course private dining menu.
Add a welcome drink (extra). Add a sorbet palate cleanser (£2.50).

INTRODUCTORY COURSE

Selection of mixed canapes

STARTERS

Torched goat's cheese slice served with a balsamic glazed beetroot and sundried tomato salad

Thinly sliced smoked chicken breast, served with a chorizo and orange salad, finished with horseradish dressing

Ham hock and smoked chicken terrine with a walnut, apple and gherkin salad, served with toasted brioche

Gravadlax of brandy-cured salmon, served with homemade caper tartar

Shredded duck and pomegranate, served with orange and sweet chilli salad

Roasted halloumi and Mediterranean vegetable stack, served with a sundried tomato salad

PALATE CLEANSER

Lemon cava sorbet (drink)
or

Raspberry kir royale sorbet (drink)

MAIN COURSE

Breast of guinea fowl, oven baked and finished with a cream, wild mushroom, bacon and courgette sauce

Cornfed breast of chicken, oven baked and served with a chorizo and wild mushroom white wine sauce

Grilled fillet of seatrout, saffron crushed new potatoes and a roasted fennel ratatouille, served with a prawn and caper butter sauce

Portobello mushroom, aubergine, butternut squash and tofu stack, served with a watercress and pecan couscous

Roasted sirloin of beef, cooked through and served with a red wine, mushroom, bacon and rosemary sauce

Herb-crusted loin of cod, oven baked and served with a brandy cream tomato sauce

The above, unless stated, will be served with baked fondant potatoes and a selection of vegetables.

DESSERTS

Pear and almond tart served with crème fraîche and raspberry coulis

Chocolate and orange cheesecake served with crème fraîche and raspberry coulis

A set lemon posset with raspberries and a saffron shortbread biscuit







Fresh pineapple, pomegranate and Sicilian lemon sorbet

Selection of English cheeses, tomato chutney, grapes and biscuit selection




  



Coffee and petit fours / chocolate truffles





-  Vegetarian
-  Dairy Free
-  Vegan
-  Gluten Free
-  Contains Gluten
-  Contains Dairy



SHANNON MENU £34.50 PER PERSON

STARTERS



Sundried tomato and goat's cheese tart, salad leaves and a balsamic glaze   



Smoked chicken and orange salad with a sweet chilli dressing  




Tofu, avocado guacamole, sundried tomato and pine nut salad    



Smoked trout salad served with horseradish crème fraiche  

MAIN COURSES




Supreme of chicken with chorizo, bacon and wild mushroom in a red wine and tomato jus  




Sea bass niçoise style, with new potatoes, green beans, tomatoes and boiled egg  

Roasted vegetable stack and halloumi cheese with fresh herb and tomato sauce   




Braised rump of lamb with a ragout of peppers and rosemary  

DESSERTS

Tangy lemon fruit pot with shortbread   

Pear and almond frangipane served with vanilla ice cream   




Kiwi fruit with lemon sorbet    



Selection of British and continental cheeses, served with chutney, grapes and biscuits   




Coffee and petit fours / chocolate truffles



TAMAR MENU £29.50 PER PERSON

STARTERS



Roasted red pepper and tomato soup   



Duck and orange pate with tomato chutney and toasted brioche  





Goat's cheese and red onion tart with a balsamic glaze   

Poached salmon terrine with a dill mayonnaise  

MAIN COURSES




Seared salmon with a honey, lemon and dill glaze  




Oven baked chicken breast served with wild mushrooms, white wine and tarragon sauce  

Portobello mushroom filled with baby spinach, wild mushrooms and baked cherry tomatoes    




Braised feather blade of beef with mushroom, tomato and red wine sauce  

DESSERTS







Lemon tart with a raspberry coulis   

Salted chocolate and caramel torte with crème fraîche   

Fresh fruit salad    

Selection of British and continental cheeses, served with chutney, grapes and biscuits   

Coffee and petit fours / chocolate truffles

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Every £1 you spend at RNLI College helps save lives at sea

The RNLI is the charity that saves lives at sea




The Royal National Lifeboat Institution, a charity registered in England and Wales (209603), Scotland (SC037736), the Republic of Ireland (CHY 2678 and 20003326), the Bailiwick of Jersey (14), the Isle of Man (1308 and 006329F), the Bailiwick of Guernsey and Alderney, of West Quay Road, Poole, Dorset, BH15 1HZ




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February 2021



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MAIN COURSE VEGAN OPTIONS FOR TAMAR AND SHANNON MENUS

Grilled aubergine, tofu and cherry tomatoes, with vegan pesto dressing,
roasted butternut squash and minted new potatoes   

Chick pea, courgette and red lentil bake, served with a roasted tomato sauce,
roasted butternut squash and minted new potatoes   

Egg free penne pasta, roasted Mediterranean vegetables and a basil dressing   

A grilled vegetable stack, roasted cherry tomatoes and baby new potatoes   

A minimum of 20 covers for private dining in the Harbour View Suite.







A minimum of 60 covers for private dining in the Waterfront Suite.

For less than the stated covers, a room hire charge may apply.

Please ask for details.

Allergy Advice

If you are allergic or intolerant to any food, please let us know upon placing your order. Whilst we endeavour to avoid any cross contamination, when processing a specific allergen free order, our kitchen does not have a specific allergen free zone. Deep fried wheat and gluten dishes will use the same fryers in the kitchen as dishes not containing these ingredients – there may be a risk of cross contamination which could affect extremely sensitive sufferers. For more information about any of our dishes please ask a member of our team.

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