



LUNCH AND DINNER BANQUETING MENU 2019

All three-course menus are followed by tea/coffee and petits fours.
Price includes room hire fees.

MENU A €29.50 PER PERSON

STARTERS

- ✓ ✓ Roasted red pepper and tomato soup
- Duck and orange pâté with tomato chutney and toasted brioche
- ✓ Goat cheese and red onion tart with balsamic glaze
- Poached salmon terrine with dill mayonnaise

MAIN COURSES

- Seared salmon with a honey, lemon and dill glaze
- Oven baked chicken breast with wild mushroom, white wine and tarragon sauce
- ✓ Leek and walnut feta tart
- Braised feather blade of beef with a mushroom and red wine sauce

DESSERTS

- Selection of British and continental cheeses, chutney, grapes and biscuits
- Lemon tart with raspberry coulis
- Salted chocolate and caramel torte with crème fraîche
- Fresh fruit salad

MENU B £33.50 PER PERSON

STARTERS

- ✓ Sundried tomato and goat's cheese tart, with salad leaves and balsamic glaze
- Smoked chicken and orange salad with sweet chilli dressing
- ✓ ✓ Tofu salad with guacamole, sundried tomato and Pine nuts
- ✓ Smoked trout salad served with horseradish crème fraîche

MAIN COURSES

- Braised rump of lamb ragout with peppers and rosemary
- Sea bass niçoise style, new potatoes, green beans, tomatoes and boiled egg
- ✓ ✓ Grilled aubergine, roast butternut squash, tofu and basil dressing, cherry tomatoes
- ✓ Roasted vegetable stack with halloumi and fresh herbed tomato sauce

DESSERTS

- Selection of British and continental cheeses, chutney, grapes and biscuits
- Tangy lemon fruit pot with shortbread
- Pear and almond frangipane served with vanilla ice cream
- Kiwi fruit with lemon sorbet

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.

✓ Suitable for vegetarians

✓ Suitable for vegans

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February 2019