



LUNCH AND DINNER

Tamar Menu 2023

£35.50 per person

*Please select three options from each course to share with your guests to choose from
Pre-orders must be received at least 14 days prior - Prices include private room hire subject to minimum numbers*

STARTERS

Chorizo croquettes lemon aioli, pea shoot salad

Panko breaded Mozzarella Sunblush tomatoes, wild rocket, balsamic glaze

Poached chicken salad, Soft-boiled hen's egg, slow-roasted tomatoes, crispy bacon

Sweet potato and ginger soup (vg)

MAIN COURSE

Roasted duck served with poached cherries, pressed potato, baby carrots, green beans, and an almond crumb

Slow-braised brisket served with garlic & thyme mash, crispy onions, seasonal greens, and fresh horseradish

Sea bass served with crushed potatoes, seasonal greens, and a tomato butter sauce

Beetroot wellington served with fondant potatoes, thyme crumbs, green beans and beat leaves

DESSERTS

Apple crumble Crème Anglaise, salted caramel sauce

Carrot Cake, Orange curd, mascarpone cream, brown sugar meringue

Lemon meringue tart Summer fruit gel

Vegan coconut cheesecake with roasted pineapple sauce

Vegan chocolate and orange cake with plant-based Chantilly cream

~~~~~  
Tea, coffee, and chocolate truffles



## Extras

### Add a CHEESE COURSE - £6.50 per person

*(can be served before or after dessert – must be ordered for the whole party)*

Selection of British cheeses, with tomato chutney and water biscuits (cg cd v)

### BEVERAGE OPTIONS

Arrival glass of Prosecco - £6.50

Half bottle of wine per person - £9.50

*House red and white wine – this option is available for the whole party only*

#### 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.

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

Call today: 01202 663489  
Email: [private\\_events@rnli.org.uk](mailto:private_events@rnli.org.uk)  
[RNLI.org.uk/college](https://www.rnli.org.uk/college)

January 2022  
Photo: shutterstock.com