





RNLI College
Christmas Dinner Menu 2026
£38.00 per person

Starters

Leek & Potato Soup with a warm bread roll

Chicken Liver Parfait, Red Onion Marmalade, Salad Leaf, Balsamic Glaze

Traditional Prawn Cocktail with Brown Bread and Butter

Mains

Roast Turkey Breast with Cranberry and Apricot Stuffing, a Pig in Blanket, Roast Potatoes, Roasted Seasonal Vegetables and Gravy

Pan-fried Salmon Fillet, Crushed New Potatoes, Roasted Vegetables and Hollandaise Sauce

Lentil and Cumin Wellington, Roasted Potatoes, Carrots, Parsnips, Yorkshire Pudding & Vegetable Gravy

Desserts

Christmas Pudding with Brandy Sauce

Strawberry and Prosecco Torte, Chantilly Cream, and Mulled Wine Compote

Apple & Blackberry Crumble Tart with Vanilla Custard

ALLERGY INFORMATION

If you are allergic 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 area. Deep-fried wheat and gluten dishes will use the same fryer 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

Lifeboats

RNLI COLLEGE