



HOT FORK BUFFET MENU



DAY DELEGATE TWO COURSE HOT FORK BUFFET LUNCH MENU

PLEASE CHOOSE

**Two meat/fish dishes, one vegetarian/
vegan dish and two desserts**

MEAT/FISH DISHES

Beef Ragu Lasagne with garlic bread and a selection of salads

Creamy Peppered Beef and Chestnut GF

Mushroom Casserole with parmentier potatoes and seasonal vegetables

Slow Braised Chinese Style Beef with sticky jasmine rice and prawn crackers GF

Traditional Shepherd's Pie with seasonal vegetables GF

Moroccan Lamb, Squash and Apricot Tagine with cous cous

Chicken, Mushroom & Tarragon Casserole GF
with spring onion mash & seasonal vegetables

Butter chicken with pilau rice, poppadoms, minted onion and tomato salad GF

Creamy Pesto Chicken Pasta with garlic bread, grated parmesan and a selection of salads



Charcuterie Platter - Cured meats, Manchego cheese, Kalamata olives, balsamic onions ciabatta and rosemary focaccia

Thai Red Chicken Curry with jasmine rice and prawn crackers GF

Cod and Salmon Fishcakes with lemon and dill buerre blanc and seasonal vegetables

Salmon in Thai Coconut Sauce with stir fried vegetables and rice noodles GF



VEGETARIAN

Mushroom and Mozzarella Arancini with roast tomato and basil sauce and a selection of salads

Spinach and Ricotta Tortellini baked in a creamy leek and mascarpone sauce and a selection of salads

VEGAN

Moroccan Vegetable Tagine with lemon and herb cous cous VEG

Sweet Potato, Spinach and Chickpea Curry GF VEG with coconut rice, mango chutney and poppadoms.

Chestnut Mushroom and Butternut Squash Stroganoff with savoury rice GF VEG

Vegan Platter - Sweet potato falafel, crudites, olives, Moroccan hummus, Baba Ganoush, tabbouleh and rosemary and sea salt focaccia VEG

ADDITIONAL ITEMS

Triple Cooked Skin-On-Chips - £2.95 GF

Chef's Salad with Balsamic Glaze - £2.95 VEG GF

Crunchy Slaw - £2.95 VEG GF

Cheesy Garlic Ciabatta - £2.75





DESSERTS

Select two

Mini Sugared Doughnuts with Chocolate Sauce V

Cherry & Sultana Flapjacks VEG

Banoffee Pie tipped with Caramel Cream V

Seasonal Fruit Platter VEG GF

Chocolate Brownie V

Mango and Passion Fruit Tart V

Strawberry, Pineapple and Melon Skewers VEG GF

Frosted Carrot Cake V

Biscoff Chocolate Tart V

Rocky Road

Pastel De Nata (Portuguese Custard Tart)

Tea, Coffee & Water will be served to your delegates as part of these menu options.

DIETARY INFORMATION



Vegetarian



Vegan



Gluten Free

At the British Motor Museum we have worked with Coeliac UK to meet the gluten free standard to ensure we have the correct processes and procedures required to serve gluten free food safely.

If you have any further dietary requirements or require allergen information please contact us.



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