



MUSEUM DINING MENUS



MUSEUM DINNER & DRINKS

MENU 1 - DUO OF LAMB

CANAPÉS

Mini Yorkshire Pudding filled with Roast Beef & Horseradish

Pulled Pork Croquettes with Smoky Ketchup **N**

Mini Caesar Salad Filo Baskets **VEG** **N**

DRINKS

Peroni, Prosecco or Orange Juice

STARTERS

Treacle Cured Salmon, Beetroot Tuille **GF**
with Horseradish Crème & Cucumber Salad

Beetroot & Goats Cheese Terrine with **VEG** **GF**
Ginger & Fig Chutney

MAIN COURSES

Herb Crusted Lamb Cutlets with Braised Lamb Shoulder **GF**
served with a Root Vegetable Dauphinoise, Leek Puree & Braised Red Cabbage

WINES

Superior wines to be confirmed

DESSERTS

Mango Panna Cotta served with **N** **VEG**
Caramelised Orange & Mini Doughnuts

TEA, COFFEE & MACAROONS

VEG Vegetarian

N Contains Nuts

GF Gluten Free

Vegan Options - see Vegan Menu

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



MENU 2 - BLADE OF BEEF

CANAPÉS

Sweet Potato and Coriander Risotto Cake VEG N

Oriental Shredded Beef in a Sesame Basket N

Duck Liver Parfait on Toasted Brioche with Grape Chutney N

DRINKS

Peroni, Prosecco or Orange Juice

STARTERS

Warwickshire Game Terrine with a Rhubarb & Ginger Chutney GF

MAIN COURSES

Slow Braised Blade of Beef in a Red Wine sauce with Roasted Shallots, Creamed Savoy Cabbage, Grain Mustard Mash, Swede & Carrot Puree GF

WINES

St Emillion and Chablis

DESSERTS

Milk Chocolate and Hazelnut Mousse Cake with Ginger Bread Ice Cream GF N

TEA, COFFEE & PETIT FOURS

VEG Vegetarian

N Contains Nuts

GF Gluten Free

Vegan Options - see Vegan Menu

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MENU 3 - DUO OF DUCK

CANAPÉS

Mini Potato Cakes with Cured Salmon & Crème Fraiche N

Smoked Bacon & Parmesan Beignet

Wild Mushroom & Sage Tartlets VEG N

DRINKS

Peroni, Prosecco or Orange Juice

STARTERS

Corn-fed Chicken & Lobster Terrine GF
served with a Saffron & Dill Jelly & Fennel Salad
Beetroot & Goats Cheese Terrine

MAIN COURSES

Confit Leg and Breast of Duck served with a GF
Cumberland Sauce, Boulangere Potatoes, Creamed
Spinach and Roasted Carrots

WINES

Superior wines to be confirmed

DESSERTS

White Chocolate & Pistachio Panna VEG N
Cotta served with Banoffee Fudge Ice Cream &
Ginger Tuile Basket

TEA, COFFEE & PETIT FOURS

VEG Vegetarian N Contains Nuts GF Gluten Free **Vegan Options - see Vegan Menu**

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MENU 4 - NEW SEASON LAMB

CANAPÉS

Fig & Mozzarella Wrapped with Prosciutto GF

Tempura Tiger Prawns with a Chilli Sauce N

Butternut Squash & Smoked Cheese Tartlet VEG N

DRINKS

Peroni, Prosecco or Orange Juice

STARTERS

Hendricks Gin Cured Salmon with a Lime Jelly & Pickled Cucumber Salad GF

MAIN COURSES

Rump of New Season Lamb stuffed with Wild Mushrooms & Rosemary, served with Dauphinoise Potatoes, Purple Sprouting Broccoli & Honey Glazed Shallots GF

WINES

Superior wines to be confirmed

DESSERTS

White Chocolate Panna Cotta served with Strawberries & a Milk Chocolate Shortbread VEG

TEA, COFFEE & PETIT FOURS

VEG Vegetarian

N Contains Nuts

GF Gluten Free

Vegan Options - see Vegan Menu

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