



DINNER MENU



3 COURSE DINNER MENUS

STARTERS

- Chicken Liver Parfait**
with Fig and Ginger Chutney, Toasted Sourdough
- Prosciutto, Plum Tomato and Bocconcini** GF
with Basil Salad and Aged Balsamic
- Hereford Hop Twice Baked Souffle** with V GF
Curly Endive and Pea Shoots, Sweet Beetroot Glaze
- Caramelised Red Onion and Goats Cheese Tart** V
with Micro Herbs, Honey and Wholegrain Mustard Dressing
- Coronation Chicken Terrine**
with Micro Coriander Salad, Apple and Date Chutney.
- Chicken and Chorizo Ballotine Wrapped in Parma Ham** GF
with Charred Spring Onion and Basil Dressing.
- Roast Tomato, Basil and Cheshire Cheesecake** V
with Baby Watercress and Roast Pepper Coulis
- Wild Mushroom and Parmesan Arancini** V
with Balsamic Figs and Herb Salad

SOUPS

- Thai Sweet Potato & Basil Soup** VEG GF
with Rice Noodles
- Cream of White Onion and Cider Soup** V GF
with Crispy Onions
- Creamed Leek and Potato Soup** V GF
- Roast Vine Tomato and Chorizo Soup** GF
with Croutons
- Curried Butternut Squash Soup** VEG GF

ADDITIONAL STARTER OPTIONS

- Crispy Duck Salad** with Toasted Sesame, Watercress & Rocket, Honey and Soy Dressing GF
- Smoked Chicken, Plum Tomato & Avocado Tian** GF
with Crispy Parma Ham & Basil Oil
- Asian Aromatic Cured Salmon** with Pickled Radish, Mango and Lime Crème Fraiche

MAIN COURSES

Pork Loin Wrapped in Parma Ham with Pomme Puree, Buttered Savoy Cabbage, Honey Glazed Carrot and Wholegrain Mustard Sauce.

GF

Parmesan and Sesame Crusted Salmon with Garlic Crushed New Potatoes, Asparagus and a Lemon Dill Buerre Blanc.

Feather Blade of Beef with Dauphinoise Potato, Carrot and Parsnip Puree, Bourguignon Sauce and Braised Red Cabbage.

GF

Corn Fed Chicken Breast with Chestnut, Mushroom and Thyme Sauce, Garlic Mash, Savoy Cabbage, Leeks and Peas.

GF

Roast Pork Belly with Date and Five Spice Sauce, Apple Puree, Rosti Potato, Buttered Leeks, Peas and Savoy Cabbage.

GF

Pan Fried Fillet of Sea Bass with Samphire, Sweet Potato Mash, Charred Spring Onion and Mild Curry Sauce.

GF

Chicken Ballotine with Creamed Cabbage, Glazed Baby Carrots, Calabrese, Sage and Red Wine Sauce.

GF

MENU ADDITIONS

Chef has devised a number of additional menu options that you may like to choose to personalise your menu. Please note that these alternatives come with a per person supplement cost that is in addition to the dinner menu cost.

VEGETARIAN MAIN COURSES

Moroccan spiced butternut squash and spinach parcel with Toasted Pine Nuts and a Rich Moroccan Tomato Sauce.

VEG

Chargrilled veg stack with Grilled Haloumi ,and Harissa Dressing. (Vegan Version Available)

GF

V

Spinach and Ricotta Tortellini with Sautéed Leeks, Chestnut Mushrooms and a Pesto Butter.

V

Mushroom Sweet Potato and Lentil Dhansak with Scented Rice and Vegetable Kofta.

GF

VEG

Sweet Pepper Filled with Thai Style Vegetables with Thai Yellow Coconut Sauce and Jasmine Rice.

GF

VEG

Pea and Truffle Risotto with Parmesan Crackling and Pea Shoots.

GF

V

ADDITIONAL MAIN COURSE OPTIONS

Herb Crusted Cod Loin with Lobster and Brown, Shrimp Sauce, Peas and Spinach.

Roasted Duck Breast with Grilled Onions and Shallot Puree, Braised Red Cabbage, Tender Stem Broccoli, and an Orange and Thyme Jus. (Served Pink)

GF

Duo of Lamb Shoulder and Lamb Rack with Chorizo Boulangère, Pea and Mint Puree, Braised Red Cabbage and Port Wine Jus.

GF

Roast English Rump of Lamb with Pommes Anna, Purple Sprouting Broccoli, Cauliflower Puree and a Rich Lamb and Rosemary Jus.

GF

Roast Sirloin of Beef with Smoked Paprika Parmentier Potatoes, Glazed Shallots, Buttered Green Beans and a Peppercorn Sauce.

GF

COLD DESSERTS

Orange Pannacotta with Mini Jam Doughnuts and Raspberry Coulis.

Tiramisu with Biscotti.

White Chocolate and Blueberry Crumble Cheesecake

Chocolate and Cherry Delice with Morello Cherry Ice Cream.

Seasonal Eaton Mess Cheesecake with Berry Coulis.

Chocolate and Salted Caramel Torte with Raspberry Sorbet.

Banoffee Torte with Salted Caramel Sauce and Toffee Popcorn.

Coconut and Passion Fruit Pannacotta with Chargrilled Pineapple, Mango Compote and Toasted Coconut.

DIETARY INFORMATION

V

Vegetarian

VEG

Vegan

GF

Gluten Free

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

WARM DESSERTS

Sticky Toffee Pudding with Butterscotch Sauce and Crème Chantilly.

Raspberry Frangipane Tart with Clotted Cream Ice Cream.

Apple, Pear and Cinnamon Crumble with Creamy Custard.

Croissant White Chocolate and Apricot Bread and Butter Pudding with Vanilla Ice Cream.

Warm Chocolate Brownie with Milk Chocolate Sauce and Salted Caramel Ice Cream.

CHEESE BOARD

Supplement applies per person.

Warwickshire Truckle, Bath Soft, Oxford Blue & Aged Red Leicester Cheeses served with plum and ginger chutney, grapes, celery and millers biscuits. (GF biscuits available)



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