



VEGAN DINNER MENU



VEGAN STARTERS

Plum Tomato, Butternut Squash & Avocado Tian with a Sweet Basil Dressing GF

Chargrilled Vegetable & Baby Leek Terrine with a Plum & Ginger Chutney & Aged Balsamic GF

VEGAN MAIN COURSES

Chargrilled Mediterranean Vegetable Stack served with a Sweet Pepper Coulis GF

Baked Sweet Pepper Fillet with Thai Style Vegetables, a Honey, Lemon & Soy Reduction & Fragrant Jasmin Rice GF

Sweet Potato & Red Lentil Dhal with Cauliflower Tempura GF

VEGAN DESSERTS

Chocolate Truffle Torte with Vanilla Vegan Ice Cream N

Chargrilled Pineapple, served with a Berry Compote & Lemon Sorbet GF

DIETARY INFORMATION

N Contains Nuts

GF Gluten Free

All these dishes are suitable for Vegans and Vegetarians

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

The plant based vegan options detailed above are part of our Dinner Menus and are priced the same.

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