

Starters

Thai Sweet Potato Soup with Vermicelli Noodles 🐵 😏 Twice-baked Hereford Hop Souffle with a Herb Salad and Basil Dressing 🔍 🚭 Coronation Chicken Terrine with a Mango & Pineapple Salsa

Main Course

Slow-braised Beef Bourguignon with Glazed Shallots @

Turkey Parcel filled with Pork, Thyme and Cranberry, wrapped in Pancetta and served with a Creamy Mushroom and Sage Sauce

Sweet Potato, Spinach and Chestnut Mushroom Wellington with Garlic and Rosemary Potatoes and Roast Vegetable Gravy

All served with dauphinoise potatoes, roast root vegetables and braised red cabbage.

Desserts

Christmas Sticky Toffee Pudding with Butterscotch Sauce and Cream Milk Chocolate and Salted Caramel Cheesecake with Morello Cherry Ice Cream Coconut and Mango Panna Cotta with Mango Sauce and Vanilla Ice Cream

Tea, Coffee and Chocolates

2 Courses £29.95 / 3 Courses £34.95 10% off for Members and 20% off for Premium Members

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

BRITISH 🚞

at Christmas

VeganVegetarianGF Gluten free



For more information or to bookt: 01926 895295 e: bookings@britishmotormuseum.co.uk