



**BRITISH  
MOTOR  
MUSEUM**  
at Christmas



# Private Festive Dinners at the Museum

## Starters

Chicken and Chorizo Terrine with a Tomato & Mint Salsa **GF**

Twice-baked Hereford Hop Souffle with a Herb Salad and Basil Dressing **V GF**

Thai Sweet Potato Soup with Vermicelli Noodles **VEG GF**

## Main Course

Slow-braised Feather Blade of Beef with Glazed Shallots and a Port and Thyme Sauce **GF**

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

Sweet Potato, Spinach and Chestnut Mushroom Wellington with Garlic and Rosemary Potatoes and Gravy **VEG**

*Served with potatoes and seasonal vegetables*

## Desserts

Christmas Sticky Toffee Pudding with Butterscotch Sauce and Cream **V**

Coconut and Passion Fruit Panna Cotta with Mango Sauce and Vanilla Ice Cream **VEG GF**

Milk Chocolate and Salted Caramel Cheesecake with Morello Cherry Ice Cream **GF**

## Tea, Coffee and Chocolates

Corporate Christmas Dinners @ £37.95 per person (plus VAT).

Based on a minimum of 80, maximum 360

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

**VEG** Vegan

**V** Vegetarian

**GF** Gluten free



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For more information or to book

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