



# WEDDING MENU



# WEDDING MENU

Please select one starter, one main course and one dessert for your Wedding Breakfast, plus a vegetarian option if required. Our Head Chef will be happy to discuss alternative dishes to accommodate any of your guests other dietary requirements.

## STARTERS

**Prosciutto, Bocconcini, Plum Tomato & Basil Salad** with Aged Balsamic Vinegar & Olive Oil GF

**Twice Baked Goats Cheese & Beetroot Soufflé** with Apple & Walnut Salad V

**Thai Sweet Potato & Vermicelli Noodle Soup** Veg GF

**Goats Cheese & Sun-dried Tomato Cheesecake** with Watercress Salad & Sweet Pepper Dressing V

**Chicken & Chorizo Ballotine** wrapped in Prosciutto with Red Pepper & Chilli Jelly GF

**Smoked Chicken, Plum Tomato & Avocado Tian** with Crispy Parma Ham & Basil Dressing GF

**Jerk Tiger Prawns** with Mango & Pineapple Salad & Sweet Potato Crisp - £4.25 supplement GF

**Crispy Duck Salad** with Soy, Ginger & Lime Dressing & Toasted Sesame Seeds - £3.50 supplement



## MAIN COURSES

**Maize Fed Chicken Ballotine** with Sage & Pancetta in a Porcini Mushroom Jus

GF

**Slow Roasted Belly Pork** with Crackling & a Cider & Honey Sauce

GF

**Rosemary & Garlic Braised Shoulder of Lamb** with a Minted Pea Puree & Rich Redcurrant Jus

GF

**Slow Cooked Beef Brisket** in a Rich Burgundy Sauce with Glazed Onions & Chestnut Mushrooms

GF

**Roast Sea Bass Fillet**, Crushed Sweet Potato, Lemon & Saffron Beurre Blanc

GF

**Seared Fillet of Beef**, with a Cream, Cognac & Green Peppercorn Sauce - £7.50 supplement

GF

**Herb Crusted Monk Fish** on Sun-dried Tomato & Wild Mushroom Risotto, Lemon Oil & Parmesan Crisp - £7.50 supplement

GF

## VEGETARIAN MAIN COURSES

**Butternut Squash Tortellini** with a Sage Beurre Blanc & Deep Fried Leeks

V

**Chargrilled Mediterranean Vegetables & Halloumi** with a Sweet Pepper Dressing

V

**Baked Sweet Pepper filled with Thai Style Vegetables** with a Honey & Soy Reduction & Jasmine Rice

Veg

## MENU TASTING

We know that food is a big part of your special day, so to help you choose your wedding breakfast a menu a tasting session with our Head Chef is included as part of your wedding package.



## DESSERTS

**Rich Chocolate Tart**, Salted Caramel Ice Cream & a Roasted Pistachio Crème Anglaise V N

**White Chocolate & Berry Cheesecake** with Berry Compote V N

**Passion Fruit & Vanilla Panna Cotta** with Honeycomb V N

**Sticky Toffee Pudding** with Toffee Sauce & Caramelized Bananas V N

**Tiramisu** & Biscotti V N

**Raspberry & Vanilla Crème Brulee** with Vanilla Shortbread (v) V



## TEA & COFFEE

## CHEESE BOARD

Supplement of **£60** for 8 people or **£75** for 10 people - exclusive of VAT

Oxford Blue V, Bath Soft, Warwickshire Truckle V & Aged Red Leicester V Cheeses served with Millar's Cheese Biscuits & Plum & Ginger Chutney

## DIETARY INFORMATION

- V Vegetarian
- N Contains Nuts
- GF Gluten Free
- Veg Vegan

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

**British Motor Museum**, Banbury Road, Gaydon, Warwickshire, CV35 0BJ

t: 01926 895295

e: [bookings@britishmotormuseum.co.uk](mailto:bookings@britishmotormuseum.co.uk)

w: [britishmotormuseum.co.uk](http://britishmotormuseum.co.uk)