



WEDDING MENU



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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.

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