

## **Starters**

Mexican tomato, roast pepper and bean soup (GF)





Ham hock and parsley terrine with an herb salad and a honey GF and mustard dressing





Hereford hop souffle with an endive and red sorrel salad and V a beetroot glaze

All starters served with sea salt, black pepper and rosemary focaccia

## **Main Course**

Slow braised beef feather blade with bourguignon sauce GF



Turkey parcel wrapped in streaky bacon and filled with sage, onion and cranberry stuffing with turkey jus

Moroccan vegetable parcel with pine nuts served with couscous, spiced tomato sauce and Moroccan flatbread



All mains served with Dauphinois potatoes, roasted winter vegetables and buttered winter cabbage

## **Desserts**

Black forest chocolate torte served with cherry ice cream





Passion fruit and mango cheesecake with vanilla ice cream VEG



Sticky toffee pudding served with cinnamon Chantilly cream V



and butterscotch sauce

Chocolates, coffee and tea

Corporate Christmas Dinners @ £40.95 per person (plus VAT).

Vegan

Based on a minimum of 80, maximum 360

Vegetarian

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

Gluten free



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