

Starters

Mexican tomato, roast pepper and bean soup (VEG)





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



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



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

Main Course

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

Creamy Peppered beef casserole GF



Vegetable tagine with moroccan rice and sweet potato falafel VEG GF





All mains served with Parmentier potatoes and roasted winter vegetables

Desserts

Black forest chocolate torte served with cherry ice cream





Passion fruit and mango cheesecake with vanilla ice cream



Sticky toffee pudding served with cinnamon Chantilly cream V and butterscotch sauce



Tea and coffee

2 Courses £32.50 / 3 Courses £38.50

If you have any other dietary requirements or require allergen information



Vegan



Vegetarian



Gluten free



please contact us.

For more information or to book

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