



BRITISH  
**MOTOR**  
MUSEUM  
at Christmas

# Private Festive Dinners at the Museum

## Starters

Chicken and chorizo terrine with tomato and mint salsa **GF**

Twice baked Hereford hop soufflé with herb salad and basil dressing **V**

Thai sweet potato soup with vermicelli noodles **VEG**

## Main Course

Slow braised feather blade of beef with glazed shallots and port and thyme sauce **GF**

Turkey parcel filled with pork, thyme and cranberry, wrapped in pancetta. Creamy mushroom sauce **GF**

Sweet potato, spinach and chestnut mushroom wellington with a tomato and pesto sauce **VEG**

All served with roast 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**

Milk chocolate and salted caramel cheesecake with morello cherry ice cream

## Tea, Coffee and Chocolates

Corporate Christmas Dinners @ £40.95 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