



**BRITISH  
MOTOR  
MUSEUM**  
at Christmas



**Festive Lunches  
in the Sky Suite**

**Starters**

- Thai sweet potato soup with vermicelli noodles **VEG** **GF**
- Twice baked Hereford hop soufflé with herb salad and basil dressing **V** **GF**
- Coronation chicken terrine with a mango & pineapple Salsa

**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 with a creamy mushroom sauce **GF**
- Butternut squash and chestnut mushroom stroganoff with herb rice **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** **GF**
- Milk chocolate and salted caramel cheesecake with morello cherry ice cream **GF**

**Tea, Coffee and Chocolates**

2 Courses £29.95 / 3 Courses £34.95

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

- VEG** Vegan
- V** Vegetarian
- GF** Gluten free