

HAYNES
INTERNATIONAL
MOTOR MUSEUM

Starters

◆ **Classic Home-made Tomato and Basil Soup**

A classic soup served with a freshly baked cheese and herb scone & butter. *(Vegan option available)*

◆ **Insalata Caprese**

An Italian classic with buffalo mozzarella, sliced tomatoes, fresh rocket, basil, and oregano and a drizzle of extra virgin olive oil.

◆ **Chicken Caesar Salad**

Slices of smoked chicken on a bed of mixed leaves with crispy bacon pieces, herby croutons and Caesar dressing topped with a parmesan crisp.

◆ **Smoked Salmon and Goats Cheese Bruschetta**

Oven baked ciabatta bread, topped with smoked salmon, fresh garlic and goats' cheese.



HAYNES
INTERNATIONAL
MOTOR MUSEUM

Mains

◆ **Christmas Turkey Ballontine**

Turkey stuffed with homemade cranberry and apple stuffing, wrapped in bacon, served with a hot peach and cranberry compote.

◆ **Vegetable Spiked Roast Sirloin of Beef**

A delicious sirloin of Beef served with a baked pear and horseradish cream.

◆ **Roasted Salmon Steak**

A Salmon steak served alongside pan fried asparagus, hollandaise sauce and topped with parmesan shavings.

◆ **Aubergine Stack**

Freshly sliced aubergine layered with ratatouille and mozzarella with a drizzle of balsamic. *(Vegan option available)*

All main courses are served with Traditional Roast Potatoes.

Served to the table: Roasted carrot, sweet potato and swede medley, honey glazed red cabbage, Brussel sprouts, home-made pigs in blankets and traditional gravy.



HAYNES
INTERNATIONAL
MOTOR MUSEUM

Desserts

◆ Individual Christmas pudding and brandy sauce

◆ Tropical Fruit Tartlet (Vegan)

An biscuit base with baked apple & pineapple compote, topped with a passion fruit conserve with papaya, mango, pineapple & kiwi fruit, finished with a goji berry glaze.

Served with Clotted Cream.

◆ Tiramisu Cheesecake (GF & V)

A moist Italian dessert of almond flavoured sponge, soaked in coffee liquor, sandwiched between layers of double cream and mascarpone cheese topped off with a dusting of cocoa powder.

Served with Clotted Cream.

◆ Popping peach Bellini cheesecake (GF)

A biscuit base, layered with peach compote, a Prosecco and popping candy cheesecake, topped with raspberry flavour jelly and golden sugar flakes. *Served with Clotted Cream.*

◆ Cheese and biscuits

A selection of local, seasonal cheeses with a savoury biscuit selection and fresh grapes.

Followed by coffee and
mini mince pies

