

## CHRISTMAS MENU

#### STARTER

Home Dried Tomato Salad, Brie and Bruschetta (v)

### MAIN COURSE

Roast Turkey Dinner, Stuffing Balls, Pig in Blankets,

OR

Butternut squash and lentil wellington, arrabbiata sauce (v/ve)

Both served with Roast Potatoes and seasonal vegetables

### DESSERT

Chocolate and raspberry tart, red berry coulis (v/ve)







# I M P O R T A N T I N F O R M A T I O N

All guests will receive the meat eaters' menu as standard unless we are informed of any dietary requirements at least **3 weeks in advance.** 

Guests are expected to inform the museum if they require a vegetarian or vegan meal or have any specific requirements, allergies, or intolerances (for example, gluten free). Please get in touch with our team via email: <u>hospitality@nationaljusticemuseum.org.uk</u> at least **3 weeks** before your event.

We do not have a full kitchen on site, so ingredients are prepared in advance. Our catering team will happily accommodate allergies and intolerances with alternative dishes if we are able to let them know at **least 3 weeks in advance.** 



