

RAILWAY MUSEUM



**EXCLUSIVE DINING
CHRISTMAS 2020**

EXCLUSIVE CHRISTMAS DINING AT THE RAILWAY MUSEUM

Book to dine exclusively at the National Railway Museum this December for a unique experience after the museum closes its doors.

Arrive to the museum for 18.30 where you can view Station Hall prior to sitting down for your arrival drink, followed by a three-course dinner, which can be paired with your choice of either Yorkshire gin or wine.

Drinks can also be ordered on the evening.

£60.00 Inc VAT per person includes:

Viewing of Station Hall
Arrival drink
3-course choice menu
Light entertainment

Gin Pairings £25 inc VAT per person
Wine Pairings £25 inc VAT per person

*Pre-booking required

Availability:

Friday 11th December
Saturday 12th December

TO BOOK:

HIRETHERAILWAYMUSEUM.COM
EVENTS@RAILWAYMUSEUM.ORG.UK
01904 686226

MENU

Starter

House-cured gravlax, caper mayo, dill and cucumber salad, pickled shallot dressing, saffron crisp **(GF)**

Pressed ham hock and leek terrine, celeriac and apple rémoulade, toasted sourdough

Beef consommé, paysan vegetables, ox cheek tortellini

Chargrilled avocado, chickpea and Mediterranean vegetable cassoulet, cucumber and spinach salad **(VE) (GF)**

Roasted butternut squash risotto, spicy pumpkin seeds, parmesan crisp **(V) (GF)**

Dessert

Christmas pudding, brandy sauce, fondant holly

Chocolate orange

Black forest yule log on winter forest floor

Passion fruit and white chocolate cheesecake, clementine sorbet and clementine crisps

Spiced plum panna cotta and vegan shortbread **(VE) (GF)**

Yorkshire Cheese Board*

Mrs bells blue, Swaledale goats, Wensleydale and Yorkshire brie all served with Christmas spiced apple chutney, celery sticks & water biscuits

*Supplement cost – £11 for two, £22 for four or £33 for six guests

Main

Ballotine of turkey, wrapped in savoy cabbage and pancetta, pork and cranberry stuffing, pigs in blankets, chateaux potatoes and pan-roast turkey jus

Slow cooked beef brisket, horseradish mash, parsnip crisp and red wine jus **(GF)**

Roasted maple-glazed pork tender loin, black pudding and pulled pork bonbon, sage mash and calvados jus

Sea bass, shellfish bouillabaisse, saffron potatoes, chive oil

Wild mushroom, brie and spinach filo tart, sweet potato fondant, white wine cream sauce **(V)**

Aubergine cannelloni, filled with a dice ratatouille topped with a pepper Provençal **(VE)**

All served with a seasonal vegetable side dish - Honey roasted parsnip and carrots, glazed sprouts and sautéed fine beans with shallots

(GF) - Gluten Free

(V) - Vegetarian

(VE) - Vegan

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