

# THE MENU

We do not have a full kitchen on site, so dishes are prepared in advance. All guests will receive the standard (meat-eaters) menu unless we are informed otherwise at least **3 weeks in advance**.

## STANDARD MENU

### Starter

Home-dried tomato salad with brie and bruschetta\*

### Main

Roast turkey, pigs in blankets, and stuffing\* with cranberry sauce and a thyme and cranberry jus.

### Dessert <sup>VE,V</sup>

Chocolate orange tart with cocoa crumb\*, orange gel, and cinnamon cream

\* Contains gluten



Our catering team will happily accommodate allergies and intolerances if we are able to let them know at least **3 weeks in advance**.

It is the responsibility of guests to inform the National Justice Museum of any specific requirements, allergies, or intolerances (for example, gluten-free) at least **3 weeks ahead** of the event.

Please get in touch with our team via email on [hospitality@nationaljusticemuseum.org.uk](mailto:hospitality@nationaljusticemuseum.org.uk)

## HINTS & TIPS

Don't wait in a queue at the bar! Instead, have your drinks waiting at your table to accompany your meal.

**Our pre-order drinks menus will be available from September 2026.**