

VENUE HIRE AT THE

National Space Centre



Dinner Menu

At the National Space Centre we are pleased to offer the following dinner options, designed by our head chef, for your evening meal.

Please choose one starter, one main course, one vegetarian option (pre ordered only) and one dessert for the whole of your party.

Starters

Soups

All served with rustic croutons

- Eastern spiced roast carrot, mango & coconut soup **(Vegan) (GF)**
- Vine roasted tomato and basil soup **(V)(GF)**
- Cream of roast cauliflower and local stilton soup **(V)(GF)**
- Minted split pea and ham hock soup **(GF)**
- Cream of butternut squash, harissa soup & chickpea soup **(Vegan)**

Cider Cured Salmon (GF)

Cider cured salmon, green apple & fennel slaw, dill & yogurt dressing

Tian of Poached Salmon & Crab (GF)

Tian of poached salmon & crab, pickled cucumber, roast red pepper & harissa dressing

Homemade Chicken Liver Parfait

Homemade chicken liver parfait served with pear chutney and rustic breads

Watermelon, Rocket, Grapefruit & Walnut Salad (V) (GF) (NUTS)

Seared watermelon, sweet & sour walnuts, pink grapefruit, rocket, orange gel, mint dressing, feta cheese

Smoked Cheese & Tomato Tart (V)

Smoked Cheese & tomato tart with red onion marmalade, aged balsamic and mixed cress

Duo of Melon (V) (Vegan) (GF)

Duo of melon with market fresh berries and a ginger & passion fruit syrup

Roasted Beetroot (V) (GF)

Roast beetroot with whipped goats cheese, blood orange, aged balsamic dressing, toasted pumpkin seeds and micro tarragon

Main courses

Pan Fried Chicken

Pan fried breast of chicken filled with fresh sage sausage meat, creamed potato, roast carrot, buttered savoy cabbage, triple onion & sherry sauce

Roast Breast of Chicken Supreme (GF)

Roast breast of chicken supreme served with champ potatoes, buttered greens & mushroom fricassee

Roast Rump of Lamb (GF)

Rosemary and garlic pot roasted rump of lamb, braised red cabbage, green beans, fondant potato, apricot and mint jus

Braised Ox Cheek (GF)

Red wine braised ox cheek, horseradish mash, roast heritage carrots, red wine jus

Slow Cooked Blade of Beef

Slow cooked blade of beef in beer, thyme & garlic, with fondant potato roasted carrot, tender stem broccoli, beer & onion gravy

Roast Fillet of Pork

Roast fillet of pork rolled in a black pudding crumb with roast potato, braised alliums, seeded mustard & apple jus

Baked Stuffed Fillet of Pork

Fillet of pork filled with stilton & red onion wrapped in smoked bacon, apple mash, carrot, buttered savoy cabbage, cider sauce

Pave of Salmon

Herb crusted pave of salmon, mash potato, carrots, green beans, chive & white wine cream sauce

Roast Loin of Cod

(only available for events up to 100 guests)

Roast cod loin, fondant potato, roast carrots, buttered cabbage, roasted garlic, tomato and parsley sauce

Grilled Red Mullet

(only available for events up to 100 guests)

Grilled red mullet, basil & citrus cous cous, roast ratatouille vegetables, red pepper and harissa emulsion

Roast Carrot & Sundried Tomato Tart (Vegan)

Roast carrot & sundried tomato tapenade tart with a basil crumb, fondant potato, seasonal green vegetables, seeded mustard & madeira sauce

Wild Mushroom and Feta Risotto (V) (GF)

Wild mushroom and feta risotto, topped with roast butternut squash, crispy sage, truffle oil

Moussaka (V) (GF)

Layers of roast vegetable, aubergine, potato and feta cheese with a rich tomato and puy lentil ragout topped with red Leicester bechamel served with dressed green salad

Something sweet

- Malted Milk & Irish cream tortes
- Citron tart & raspberry & prosecco compote (V)
- Raspberry crème Brule with shortbread biscuit (V)
- Sticky toffee pudding with butterscotch sauce & vanilla ice cream (V)
- Strawberry and truffle torte
- Individual Chocolate tart, seasonal berries and orange sauce (V)

Tea, Coffee and Mints

Optional Extras

A selection of English Farmhouse Cheeses, fruit chutney and Biscuits
(extra £5.95 + vat per person)

Coffee and petit fours (extra £2.00 + vat per person)