

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

Home Cured Salmon

Home cured salmon, served with cucumber, dill and aioli

Chicken Liver Pate

Chicken liver pate, with farmhouse breads and an apple and cider chutney

Pressed Chicken Terrine

Slices of chicken, portobello mushrooms and tarragon terrine, wrapped in bacon, with apple and cider chutney, served with seasonal leaves and an aged balsamic dressing

Roast Pear and Stilton Tart (V)

Roast pear and Stilton tart served with seasonal leaves with a red onion confit

Watermelon, Rocket, Orange and Walnut salad (V)

Watermelon, rocket, orange and walnut salad, served with feta cheese and a mint dressing

Roast Plum Tomato Soup (V)

Roast plum tomato and basil soup topped with rustic croutons

Eastern Spiced Butternut Squash Soup (V)

Eastern spiced butternut squash and roast capsicum soup served with rustic croutons

Main Courses

Blade of Beef

Blade of beef braised in red wine, thyme and garlic. Accompanied with a wild mushroom sauce. Served with a fondant potato and seasonal vegetables

Roasted Duck Breast

Roasted duck breast, with an orchard fruit sauce
Served with a fondant potato and roasted root vegetables

Roast Breast of Chicken

Pan fried chicken filled with sundried tomato, mozzarella and basil, served with a white wine velouté and served with a fondant potato and seasonal vegetables

Roast Fillet of Pork

Roast fillet of pork filled with apple and stilton, wrapped in bacon, accompanied with cider sauce
Served with a fondant potato and seasonal vegetables

Pot Roast Rump of Lamb

Pot roast tender rump of lamb served in a cooking liquor of red wine, rosemary, garlic and red currants
Served with a fondant potato and seasonal vegetables

Fillet of Salmon

Fillet of salmon accompanied with white wine, crab and dill butter sauce
Served with a fondant potato and seasonal vegetables

Baked Fillet of Cod

Baked fillet of cod wrapped in cured bacon, served with a chorizo, lentil and rosemary cassoulet
Served with baby potatoes and seasonal vegetables

Butternut Squash and Sage Lasagne (V)

Layers of homemade pasta sheets, accompanied by roasted butternut squash and seasonal vegetables, with a sage and parmesan topping, served with a rocket salad and extra virgin olive oil

Mushroom Celeriac and Feta Strudel (V)

A puff pastry strudel stuffed with couscous, mushroom, celeriac, thyme and feta cheese, drizzled with a cauliflower cream

Baked pepper (Vegan)

Baked bell pepper filled with a puy lentil, spinach, black olives and broccoli served with a tomato ragout

Desserts

Mango and vanilla delice

*White chocolate and Bailey's truffle torte

Classic lemon tart

French apple flan served with warm crème anglaise

Belgian dark chocolate truffle torte

Individual cassis cheesecake

*Contains gelatine – Vegetarian can be available (pre-ordered only)

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)