

National Space Centre Banqueting **Autumn/Winter Menu Selector**

Please choose one starter, one main course, one vegetarian option (pre ordered only) & one dessert for the whole of your party. Please contact the events team for advice on special dietary requirements

STARTERS

Eastern spiced butternut squash, yellow capsicum soup and devilled croutons (v)

Cream of potato, spinach and Wensleydale soup with rustic croutons (v)

White bean and chorizo soup with rustic croutons

Fan melon and soft fruits:

Fan of seasonal melon salad with compote of chilled seasonal fruits, ginger and mint syrup (v)

Goats cheese terrine:

Slice of goat's cheese and roasted vegetable terrine served with beetroot pesto (v)

Home cured salmon:

Home cured salmon served with a cucumber and dill salad accompanied with Aloli

Pressed chicken terrine:

Slice of chicken, tarragon and Portobello mushroom terrine served with a pot of red onion confit

MAIN COURSES

Honey roasted duck breast:
Honey roasted duck breast served with a port and cherry jus

Roast tenderloin of pork:
Roast tenderloin of pork filled with apple and mushroom farce, wrapped in cured bacon, served with honey and cider sauce

Roast beef and Yorkshire pudding:
Slices of thyme roasted Scottish beef with Yorkshire pudding served with red wine gravy

Baked Seabass:
Fillet of baked Seabass cooked with thyme, served with vermouth and woodland mushroom sauce

Pan Fried Chicken Breast:
Pan fried chicken breast filled with a sage and onion farce accompanied by a natural jus

Pot roast lamb rump:
Tender pieces of lamb served in a cooking liquor of red wine, rosemary, vegetables and garlic

Baked Salmon:
Oven baked salmon fillet with a pine nut crust accompanied with yellow pepper coulis

Lasagne of seasonal roasted vegetables:
Layers of homemade pasta sheets, roasted seasonal vegetables in a tangy tomato sauce topped with grated parmesan served with rocket salad and extra virgin olive oil (v)

Roast pepper and feta cheese:
Bell pepper filled with puy lentils, feta cheese, black olives, baby spinach and sundried tomatoes (v)

All main courses are served with seasonal potatoes and market vegetables

DESSERTS

Pannacotta served with apple and ginger compote

Classic lemon tart

French apple flan served with warm crème anglaise

Vanilla brulee baked cheese cake served with warm toffee sauce

Chocolate tart served with a raspberry milkshake shot

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

Coffee and mints

or

Coffee and homemade truffles (extra £2.00 + vat per person)

Please note:

Menus are subject to change