



## **National Space Centre Dinner Menu**

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)

Silky cauliflower and Leicestershire stilton volute accompanied with rustic croutons (v)

White bean and chorizo soup with rustic croutons

Fresh pea and ham hock soup finished with minted crème fraiche

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 accompanied with sundried tomato pesto (v)

Home cured salmon:



Slices of home cured salmon served with a cucumber and dill salad  
with Aioli

Crayfish and prawn cocktail:

Fresh crayfish tails and prawns served on a bed of rocket and seasonal leaves with a piquant lime and black pepper mayonnaise

Pressed chicken terrine:

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

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### MAIN COURSES

Roast Gressingham duck breast:  
Roasted duck breast served with an orchard fruit sauce

Roast tenderloin of pork:  
Roast tenderloin of pork filled with an apple and black pudding 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

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

Blade of beef:  
Braised blade of beef, topped with a pine nut and mushroom crust, served with a red wine jus

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



Baked salmon:

Oven baked salmon fillet with a pine nut crust accompanied with a cherry tomato compote

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**

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**DESSERTS**

Summer fruit pudding

Vanilla panacotta served with fresh strawberries and warm toffee sauce

Classic lemon tart

French apple flan served with warm crème anglaise

Belgian dark chocolate truffle torte

Mojito (rum and lime) cheesecake

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

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Tea, coffee and mints

or upgrade to

Please note: Menus are subject to change

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