

EDIBLE CHEMISTRY

- Choose elegant light lunches and sumptuous multi-course dinners.
- Or draw on our experience providing delicious practical refreshments and working lunches for when the heat is on.
- Browse pretty canapés and tasty finger foods to complement the conversations at cocktail parties. All to a five star standard.

GET IN TOUCH

0141 420 5008 | glasgowsciencecentre.org



GLASGOW
**SCIENCE
CENTRE!**

Glasgow Science Centre is a registered charity SC030809

MADE TO ORDER

Bespoke for you

If you'd like something different from these menus, we'd be delighted to discuss bespoke and themed options.

We also offer a choice of special wines, spirits and liqueurs.

By choosing us you've made a great decision, supporting our charitable mission and selecting an exciting and unconventional venue.

Our food is sourced locally, prepared with skill and passion and served in a way that supports the aims of the occasion.

Our procurement and recycling policies help to minimise our carbon footprint and managing all key aspects in house gives us control of quality. We aim to operate smoothly in the background, ensuring that you and your event remain centre-stage.

HAPPY HENS

We always use poultry products that come solely from free-range chickens, including any mayonnaise or egg products that we may use for ingredients.

We will only use suppliers who can provide total traceability so that to the best of our ability we can ensure that all our meat and poultry come from ethical farms.

BREAKFAST



GRAB 'N' GO

Freshly baked mini pastries (v) 2 per person	£2.30
Selection of freshly cut (v) seasonal fruits	£2.10
Scottish pancakes with preserves (v)	£2.35
Scottish charcuterie and local cheese platter	£3.90

WARM FILLED BREAKFAST ROLLS

Traditional Glasgow breakfast rolls served with freshly brewed tea or coffee, and made to order with the following fillings:

Free-range scrambled eggs (v)	
Grilled Ayrshire back bacon	
Scottish Lorne sausage	
Tattie scone (v)	
Scottish haggis	
Stornoway black pudding	
Per person	£4.75

(v) VEGETARIAN

ALL PRICES EXCLUDE VAT

REFRESHMENTS



HOT & COLD DRINKS

Freshly brewed tea and coffee	£2.30
Mocktails choose from:	£3.65
Morning Honey banana, honey, milk, oats and yogurt	
Middy Blues blueberries, yogurt and orange juice	
Still or sparkling mineral water	£3.35
Ice cold fruit juice – per litre Orange, apple and cranberry	£3.65

HAVE A BREAK, HAVE A CAKE

Mini loaf bites and tray bakes	£2.60
Homemade scones (v) served with a selection of luxury jams and clotted cream	£3.10
Biscuit selection (v)	£1.55
Traditional handmade all butter shortbread (v)	£1.80

WORKING LUNCH



A choice of delicious freshly cut sandwiches and finger foods designed to give you flexibility to accommodate a wide variety of tastes and preferences.

Choose 6 sandwich fillings & 3 other items £19.15

Your working lunch also includes:

Fruit juice
Still and sparkling water

SANDWICHES

GSC club

Hot smoked Orkney salmon with horseradish mayonnaise

Honey roast Ayrshire ham salad

Rare Scotch beef and Arran grain mustard

Whisky and salt cured gravlax with dill mayonnaise

GSC pastrami and beetroot relish

Cajun chicken and lime yogurt

Scottish mature cheddar with spiced apple chutney (v)

Free-range egg and cress (v)

Beef tomato, mozzarella and basil pesto (v)

Spicy houmous, roast red pepper and rocket (v)

HOT

Homemade soup with rustic bread (v)

Bite sized haggis bon bon with pinhead oatmeal
Vegetarian haggis also provided (v)

Smoked haddock fishcake with tartare sauce

Cajun spiced chicken and lime mayonnaise

Leek and Mull cheddar tartlet (v)

Mini creamy mushroom and herb bridle (v)

King prawn with sweet chilli sauce

COLD

Mediterranean breads with tzatziki, houmous and a selection of flavoured oils (v)

Little gem leaf, chicken caesar and shaved parmesan

Caramelised shallot and stilton tart (v)

Chicken liver parfait with toasted brioche

Whisky cured Shetland salmon with horseradish

(v) VEGETARIAN

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BOWL FOOD

Sometimes you need your delegates to remain focused on the occasion but you still need to give them something special to eat. Our bowl food is just the ticket – delicious food offered in handy bowls by a team of waiting staff circulating discreetly through the throng.

3 bowls	£13.65
4 bowls	£18.25
5 bowls	£21.75



HOT

- Traditional stovies with oatcakes
- Haggis, neeps n tatties
Vegetarian haggis also provided (v)
- Chicken stroganoff
- Pea and ham risotto
- Lamb biryani
- Wild mushroom risotto (v)
- Penne pasta arrabiata (v)
- Mushroom stroganoff (v)

PLEASURE POTS

- Raspberry cranachan (v)
- Lemon and lime posset (v)
- Fruit crumble and chantilly cream (v)
- Tiramisu (v)
- Pina Colada verrine (v)
- Chocolate and orange mousse (v)

COLD

- Caesar salad (v)
- Pickled herring and cucumber salad and dill mustard dressing
- Roast vegetable salad with bocconcini and basil dressing (v)

(v) VEGETARIAN

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FINGER BUFFET



Pick up a gorgeous mouthful of Scotland's larder. Let your guests help themselves to a wide range of delicious sweet and savoury finger food as a light lunch or early evening meal.

6 sandwich fillings and 6 cold/dessert items **£16.00**

6 sandwich fillings, 2 hot and 4 cold/dessert items **£17.75**

6 sandwich fillings, 3 hot and 4 cold/dessert items **£20.70**

OPEN SANDWICH PLATTER

Hot smoked Orkney salmon with horseradish mayonnaise

Honey roast Ayrshire ham salad

Rare Scotch beef and Arran grain mustard

Whisky and salt cured gravlax with dill mayonnaise

Pastrami and beetroot relish

Cajun chicken and lime yogurt

Scottish mature cheddar with spiced apple chutney (v)

Free-range egg and cress (v)

Beef tomato, mozzarella and basil pesto (v)

Spicy houmous, roast red pepper and roquette (v)

HOT

Grilled prawns, garlic and parsley butter

Bacon cheeseburger crostini and tomato chutney

Bite sized Stornoway black pudding bon bon with apple dipping sauce

Leek and Mull cheddar tartlet (v)

Steak and ale pie

Bang bang chicken kebabs

COLD

Smoked chicken and bacon mini cone and wholegrain mustard

Smoked Applewood cheese and chilli puffs and tomato jam (v)

Salt and chilli king prawn with tangy dipping sauce

Smoked mackerel pâté on mini oatcakes

Mediterranean vegetable and goats' cheese tartlet (v)

Tapenade with garlic crouton (v)

MINI DESSERTS

Cloutie dumpling, Whisky cream (v)
Rich fruit pudding, topped with a whisky cream

Ecclefechan tartelette (v)
Butter pastry tart filled with sultanas, raisins, cherries and almonds

Dundee marmalade & Glayva cheesecake (v)

Raspberry, oats and honey (v)
Toasted oatmeal biscuit topped with a raspberry and honey cream

Strawberry and vanilla cone (v)

Chocolate, pecan and salted caramel brownie (v)

Coffee and mascarpone cream (v)

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CANAPÉS



These dainty and appetising morsels can be served to your guests as a delicious aperitif during a drinks reception, as a smart way to round off an evening or as a light snack during a break in the proceedings.

4 canapés	£9.70
6 canapés	£13.90
9 canapés	£19.15

HOT

Mini cheeseburger with tomato chutney

Tempura king prawn with sweet chilli dip

Salt and pepper thick cut chips with tomato ketchup (v)

Mini Yorkshire pudding with beef and horseradish

Mini pepperoni or cheese pizza

Hot and spicy chicken wing with soy and lime dipping sauce

COLD

Lemon thyme and garlic chicken skewer

Roast vegetable tartlet (v)

Orkney smoked salmon pâté and dill mustard mini cone

Strathdon blue cheese and red onion mini bagel (v)

Cajun spiced king prawn and lemon mayonnaise on crispy crouton

Cheese, leek and smoked ham tart

SNACK BOWLS

Selection of roasted and salted nuts (v)

Chilli and garlic olives with crostini (v)

Roasted root vegetable crisps (v)

Tortilla chips with chunky salsa (v)

Wasabi peanuts (v)

Pitta bread slices with lemon and coriander houmous (v)

£4.95 per bowl
serves approximately 5 people



DESSERTS

Lemon meringue cone (v)

Raspberry macaron (v)

Chocolate and caramel chocolate cup (v)

Dundee marmalade & Glayva cheesecake (v)

(v) VEGETARIAN

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DINNER MENU

Sometimes you want to create a bespoke event, mixing and matching to suit a very particular brief. Start here with a choice of superb dinner courses and then add in other requirements as you need them to create your own 'made to measure' event.

Clients should select a set menu from the following options:

2 courses	£31.50
3 courses	£37.50



STARTERS

Confit Ayrshire ham terrine, pickled vegetables, peashoot and beetroot salad and Arran mustard dressing

Hot and cold smoked salmon rilette, caper and celeriac remoulade

Scottish charcuterie platter and a handmade chutney selection

Chicken liver parfait on a toasted brioche with red onion chutney

Organic Loch Fyne smoked salmon, micro herb salad, caper and lemon crème fraiche

Pressed duck, pistachio and raisin terrine and pear chutney

Haggis neeps and tatties, whisky cream and parsnip crisps

Mini mozzarella and confit cherry tomato salad, black olive tapenade, basil dressing (v)

Ripe cantaloupe, galia and watermelon with exotic fruits and passion fruit syrup (v)

SOUPS

Cullen skink

West Coast seafood and shellfish chowder

Cock-a-leekie

Lentil broth (v)

(v) VEGETARIAN

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DINNER MENU

VEGETARIAN

Roast butternut squash with wild mushrooms and herb gnocchi (v)

Roast mediterranean vegetables with tomato and herb fondue (v)

Warm feta cheese and black olive tart with basil oil (v)

Mushroom risotto with pesto and roasted pine nuts (v)

MAIN COURSE

Seared fillet of Aberdeen Angus beef, fondant potato, buttered greens with a Madeira jus

Roast rump of Perthshire lamb, dauphinoise potato, honey glazed carrot, celeriac puree with a red wine jus

Roast corn-fed chicken supreme, Stornoway black pudding, champ potatoes, roast root vegetables with a thyme scented jus

Herb crusted salmon pavé, crushed new potatoes, green beans and saffron beurre blanc

Steamed fillet of halibut, lemon and herb butter, pepperade and new potatoes

Perthshire lamb three ways; roast, shepherd's pie and ragout, carrot and turnip mash

Seared fillet of Aberdeen Angus beef, herb mash, mustard glazed carrot and parsnips with a green peppercorn sauce



DESSERTS

Blackberry, sour cream and lemon (v)
Blackberry mousse, sour cream pannacotta and lemon cake

Pear, crowdie and hazelnuts (v)
Poached pear, crowdie cream, pear sorbet and hazelnut crumb.

Rhubarb, vanilla and ginger (v)
Ginger sablée, vanilla crèmeux, rhubarb and apple compote, rhubarb mousse and rhubarb sorbet

Chocolate, peanut, caramel (v)
Chocolate ganache, peanut butter mousse and salted caramel ice cream

Chocolate, banana and pecan (v)
Chocolate delicie, banana parfait, pecan cream

Tiramisu (v)
Coffee, mascarpone and Amaretto

Raspberry, honey and oats (v)
Honey cream, oatmeal biscuit and raspberry sorbet

(v) VEGETARIAN

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DIETARY REQUIREMENTS

KOSHER MEALS

Price will be quoted on request and a minimum of 8 working days notice is required.



SPECIAL DIETARY REQUIREMENTS

If you have any special dietary requirements, such as allergies to nuts or require gluten free meals, please contact us. A minimum of 8 working days notice is required.

VEGETARIAN MENU GUIDELINES

Vegetarian food will be prepared for 10% of the final number of guests attending unless specified otherwise.

COCKTAILS

THEMED COCKTAILS

We can also theme a cocktail menu around your event.

£6.80 per person



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SEE THE RESULTS



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