FOOD FOR THOUGHT

IF ORDINARY ISN’T FOR YOU, COME WITH US.
**CORPORATE EVENTS**

**FOOD FOR THOUGHT**

### THE PACKAGE

<table>
<thead>
<tr>
<th>Guest Count</th>
<th>Price per Person</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>250+</td>
<td>£55 + VAT</td>
<td>£55 + VAT Per Person 250 + guests</td>
</tr>
<tr>
<td>151-250</td>
<td>£58 + VAT</td>
<td>£58 + VAT Per Person 151 - 250 guests</td>
</tr>
<tr>
<td>100-150</td>
<td>£60 + VAT</td>
<td>£60 + VAT Per Person 100 - 150 guests</td>
</tr>
</tbody>
</table>

- Exclusive event space
- Glass of fizz on arrival
- Three course dinner with tea and coffee
- Half bottle of wine per person
- Full event management
- Complimentary car parking, Wi-Fi and cloakroom

If you wish to have a cash bar, there will be a minimum spend of £300. This will only be invoiced after the event if not met.

### STARTERS

- Trio of Scottish salmon, shaved fennel salad, lemon gel, micro herb salad.
- Confit duck and apricot terrine, spiced mango puree, endive salad.
- Haggis, neeps and tatties, whisky sauce, parsnip crisps.
- Chicken liver parfait, plum and apple chutney, toasted brioche.

### VEGETARIAN STARTERS

- Heritage tomato, basil and black olive tart, spinach salad, mustard vinaigrette.
- Grilled pear, walnuts and Isle of Arran blue cheese, rocket salad, shallot vinaigrette.
- Vegetarian haggis, neeps and tatties, whisky sauce, parsnip crisps.
- Trio of ripe melon, aromatic chilli syrup, coconut sorbet.

### MAIN COURSES

- Scotch lamb three ways; roast rump, shepherd’s pie & confit shoulder, carrot and turnip mash, fine beans, rosemary jus.
- Slow braised blade of scotch beef, horseradish mash, roast root vegetables, thyme jus.
- Corn fed chicken filled with morel mushroom mousse, herb Duchess potato, buttered greens, café au lait.
- Seared fillet of Scotch roast beef, butter fondant potato, glazed roast root vegetables, burgundy jus. (£3.00 supplement)

### VEGETARIAN MAIN COURSES

- Caramelised shallot and thyme roasted butternut squash tarte tatin, toasted pine kernels.
- Pea and asparagus risotto, truffled mushrooms, pecorino.
- Roast polenta cake topped with garlic infused Mediterranean vegetables, pumpkin veloute, toasted cashew nuts, shaved parmesan and rocket.
- Wild mushroom and sweet potato tian, parsnip veloute, pesto, creme fraiche, parmesan crisp.

### DESSERTS

<table>
<thead>
<tr>
<th>Package</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>BIG BANG</td>
<td>Chocolate mousse, hazelnut cream, raspberry sorbet and hazelnut biscuit.</td>
</tr>
<tr>
<td>EARTH</td>
<td>Chocolate mousse, pistachio cream, blackberry sorbet pistachio crumb.</td>
</tr>
<tr>
<td>LUNAR</td>
<td>White chocolate delice, black sesame sponge, apricot ice cream.</td>
</tr>
<tr>
<td>SOLAR</td>
<td>Vanilla cheesecake, carrot cake, orange sorbet.</td>
</tr>
</tbody>
</table>

**WHY CHOOSE THE ORDINARY?**

**CORPORATE EVENTS**

0141 420 5008 | glasgowsciencecentre.org