



# INTERACTIVE DINING

IF ORDINARY ISN'T  
FOR YOU, COME WITH US.

**CORPORATE EVENTS**

0141 420 5008 | [glasgowsciencecentre.org](http://glasgowsciencecentre.org)



## CORPORATE EVENTS

# INTERACTIVE DINING

### THE PACKAGE

£50 + VAT Per Person 250 + guests

£51 + VAT Per Person 151 - 250 guests

£52 + VAT Per Person 100 - 150 guests

- Exclusive event space
- Glass of fizz on arrival
- Three course dinner with your choice of interactive dessert station. This can also be served to your table as a shared platter
- Half bottle of wine and water per person
- Full event management
- Complimentary car parking, Wi-Fi and cloakroom

### STARTERS

Gin cured salmon ceviche, compressed cucumber, lemon and dill gel.

Sweet pea panna cotta, asparagus, goats cheese mousse, charred vine tomato.

Potted house pâté, onion marmalade, rustic toast.

Salad of smoked chicken, celeriac and apple remoulade, cider dressing.

### 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.

### INTERACTIVE DESSERTS

#### TASTE OF TART

Build your own fruit tart and choose from a selection of our cream fillings and toppings to create your own bespoke tart.

#### TOTAL CHOCOLATE ECLIPSE

Smother a selection of marshmallow, cake, fruit and mini doughnut in a smooth and velvety milk chocolate fountain.

### MAIN COURSES

Rump of Grampian lamb, parsnip puree, roast hazelnuts, herb oil.

Corn fed chicken, truffled herb mousse.

Hake, caper, cherry tomato, olives.

Roast medallion of beef, slow cooked ox cheek, red wine and thyme essence.

### 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, crème fraiche, parmesan crisp.

## WHY CHOOSE THE ORDINARY?

### CORPORATE EVENTS

0141 420 5008 | [glasgowsciencecentre.org](http://glasgowsciencecentre.org)

