



FOOD FOR THOUGHT

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



CORPORATE EVENTS

0141 420 5008 | glasgowsciencecentre.org



CORPORATE EVENTS

FOOD FOR THOUGHT

THE PACKAGE

£55 + VAT Per Person 250 + guests

£58 + VAT Per Person 151 - 250 guests

£60 + VAT Per Person 100 - 150 guests

- 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 would like to add on a cash bar, there will be a minimum spend of £300 + VAT. The difference will be invoiced after the event if not met.

WHY CHOOSE THE ORDINARY?

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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.

DESSERTS

BIG BANG

Chocolate mousse, hazelnut cream, raspberry sorbet and hazelnut biscuit.

EARTH

Chocolate mousse, pistachio cream, blackberry sorbet pistachio crumb.

LUNAR

White chocolate delice, black sesame sponge, apricot ice cream.

SOLAR

Vanilla cheesecake, carrot cake, orange 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. (£5.00 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, crème fraiche, parmesan crisp.