

## **Starters**

### **Heritage Tomato Salad**

*Chilled confit heritage tomatoes, bocconcini, baked focaccia crisp,  
basil gel and a balsamic dressing (V)*

### **Beetroot Salmon Gravavlax**

*Home cured Salmon, soused fennel, orange, cucumber and dill salad, baby beetroots,  
toasted sesame seeds, crushed pink peppercorns*

### **Carrot, Cumin and Red Lentil Soup**

*Topped with chilli croutons, fresh coriander (Vg)*

## **Mains**

### **Rosemary Roasted Lamb Rump**

*Served with paprika charred aubergine, rocket and garlic pesto, gnocchi, and baby spinach*

### **Feta and Red Onion Tartlet**

*Feta cheese, chickpea, caramelised red onion, marjoram filo tart with aubergine & tomato  
chutney, roasted red pepper and baby spinach new potatoes, tender stem broccoli (V)*

## **Desserts**

### **Passionfruit Mousse**

*Sitting on a vanilla sponge, decorated with fresh fruit and a red shortbread heart biscuit*

### **Dark Chocolate Truffle**

*Sitting on a biscuit base, encasing whole raspberries, and decorated with fresh fruit*

*Please let us know of any dietary requirements when booking.*

*Our Chef prepares all our menus in-house to ensure we cater for your needs. Allergen Menus  
are available upon request, please email [events@spacecentre.co.uk](mailto:events@spacecentre.co.uk)*

*V = Vegetarian, VG = Vegan, NF = Nut Free, GF = Gluten Free*