



Whitelee
Windfarm
visitor centre

Evening *Menu*





What's on Offer

Your Choice	Page 03
Scots Tapas	Page 04
Digital Buffet	Page 05
Bionic Buffet	Page 06
Dinner Menu	Page 08
Canapés	Page 10
Snack Bowls	Page 11
Special Requirements	Page 11
Venue Hire	Page 12
Chair Hire	Page 12



Your Choice

We'll do our utmost to ensure your event is a total success in many ways. 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 minimize 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 remains 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.

Menu Design

If you'd like something different from the choices in this menu pack, we'd be delighted to discuss bespoke and themed menus.

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

Scots Tapas

Sometimes you need your delegates to focus on the occasion but you still need to give them something special to eat. Our Scots tapas is just the ticket – delicious food offered in handy bowls by a squad of waiters circulating discretely through the throng.

3 Bowls/Finger bites	£13.50
4 Bowls/Finger bites	£18.00
5 Bowls/Finger bites	£21.50
6 Bowls/Finger bites	£23.00

Hot Selection

Scottish beef, mushroom and real ale topped with pastry

Traditional haggis, neeps and tatties with whisky cream

Traditional Mexican chilli with rice and crème fraîche

Roast Gressingham duck with a plum sauce and steamed rice

Smoked haddock and green pea risotto

Wild mushroom stroganoff (v)

Vegetarian cottage pie (v)

Roast pepper and tomato risotto with shaved parmesan (v)

Sweet and sour tofu with fine noodles (v)

Chickpea and mixed bean chilli with asparagus, haloumi and long grain rice (v)

Cold Selection

King prawns and cucumber salad with a light chilli dressing

Smoked chicken and crispy bacon Caesar salad

Tuna nicoise salad

Seared smoked Scottish salmon, roasted plum tomato and baby herb salad

Chicken and mango salad

Baby spinach, crumbled goats cheese and caramelised red onion marmalade (v)

Balsamic roasted vegetable Caesar salad (v)

Peppered feta cheese, beetroot and chard salad (v)

Scottish antipasto with a cheese toast ciabatta dipper (v)

Pleasure Pots - pots of ultimate indulgence

The Chocolatier, three layers of milk, dark and white chocolate mousse

Strawberries, fresh cream, crushed meringue and honey

Passion fruit and mango salad with amaretto syrup

Blueberry crème brulee

Pear and ginger cheesecake

Pumpkin and cinnamon pie

All prices are subject to confirmation at time of contract. Unless otherwise stated, prices are per person.

Turbine 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 an early evening meal.

6 Cold Items/Dessert items	£13.95
2 Hot Items & 4 Cold Items/Dessert items	£16.50
3 Hot Items & 4 Cold/Dessert Items	£18.50
4 Hot Items & 4 Cold/ Dessert Items	£20.50

Open Sandwich platter

(We will provide a mix of the sandwiches below)

Chicken and mango

Bacon and hummus

Roast beef and caramelised onion

Cream cheese with finely chopped celery and grated carrot (v)

Apple slaw (mix mayonnaise, lemon juice, grated cheese, apple and finely chopped spring onion) (v)

Hot

Pork and leek sausage glazed with

Arran whole grain mustard

Orkney crab cake with chilli salsa

Beetroot cured salmon on sour dough bread

Homemade haggis pakora with spicy yoghurt and tomato dip

Traditional roast beef (mini Yorkshire pudding, roast beef, roast potato and gravy)

Mini lamb burger with a red onion dip

Cheese and leek vegetarian sausages, spiced tomato chutney (v)

Vegetarian cottage pie topped with onion confit (v)

Cold

Corn fed chicken with heather honey and coriander mayonnaise

Garlic crouton with chilli and garlic olives, coriander and tomato salsa (v)

Figs wrapped in parma ham and stilton

Roast vegetable kebabs with a balsamic dressing (v)

Smoked rainbow trout, peppered Scottish mackerel terrine on rye bread

Chicken, shitake mushroom and tarragon tartlet

Mini Desserts

Mini lemon and lime tartlet

Tiramisu on a dark chocolate slate

Clootie dumpling topped with crushed honeycomb and whisky cream

Passion fruit shortcake with candied lime

Blueberry and white chocolate cheesecake

Organic dark chocolate brownie

All prices are subject to confirmation at time of contract. Unless otherwise stated, prices are per person.



Energy Buffet

A wide choice of excellent food that looks as good as it tastes, displayed appealingly on buffet tables to let everyone load their plates with their favourites and take as much (or as little!) as they wish.

Classic Buffet **£21.95**

Includes 1 Hot Buffet, 1 Cold Buffet, 1 Vegetarian, 1 Salad and 1 dessert

add an extra dessert **+£2.00**

add an extra salad & dessert **+£4.00**

add an extra hot buffet dish, salad & dessert **+£6.00**

Cold Buffet

Sticky honey and lime marinated chicken, mango and coriander salsa

Scottish salmon steak with a hickory smoke marinade

Smoked haddock and bacon salad

Rustic carved ham with a bourbon and mustard glaze

Scottish mushroom and charwood smoked cheese frittata (v)

Vegetarian Buffet

Pumpkin and basil lasagne

Wild mushroom risotto with truffle oil and reggiano flakes

Vegetarian sausage hot pot

Butternut squash and porcini mushroom risotto

Lentil and vegetable roast with a chilli and tomato sauce

All prices are subject to confirmation at time of contract.
Unless otherwise stated, prices are per person.

Hot Buffet

Breast of chicken, brandy and paprika cream, mushrooms and peppers with herb infused rice

Loin of bacon, roasted with demerara and real ale with broad beans, baby corn and boulanger potatoes

Cottage pie with pea purée and horseradish mash

Traditional haggis, neeps and tatties, redcurrant and whisky sauce

Carved roast joint with all the trimmings, please choose one of the following – turkey, pork, ham, beef (£1.50 supplement) or lamb (£1.50 supplement)

Orange honey and mustard roast lamb with buttered Ayrshire new potatoes

West coast fishery pie, Arran mature cheddar mash and buttered savoy with back bacon

Crab and salmon fishcakes with sweet chilli aioli sauce

Pheasant and shallot casserole served with rosemary roast potatoes

Salads

Soft baby leaves with lemon vinaigrette
(included with all buffets)

Chilli lime and prawn salad

Crispy vegetable and cous cous salad (v)

Traditional homemade crunchy coleslaw (v)

Carrot, chickpea and orange salad (v)

Sweet and sour crunchy vegetable salad (v)

Puy lentil and roast tomato (v)

Desserts

Sticky toffee pudding with a vanilla custard

Rhubarb and custard tart

Lemon tart. We only use fresh lemon juice to make this tart - extra tart!

Chocolate profiteroles

Pear and ginger cheesecake

Warm white chocolate brownie served with Chantilly cream

Caramelised raspberry tart



Sit Down Menu

Make it simple for you and your guests by creating a superb 2 course lunch or dinner from the course choices below. Think you'll want to make more of a statement or have a hungry bunch? Then add a third course to ensure that they leave the table replete.

2-course **£27.50 per person**

3-course **£32.95 per person**

Menu price is based on round tables of 10.

Please ask for pricing details on other table configurations.

Starters

Citrus cured organic Loch Fyne smoked salmon with horseradish and lemon cream

Haggis, neeps and tatties, whisky cream and parsnip vegetable crisps

Gressingham duck salad with a marmalade dressing

Game pate served with brioche and onion marmalade

Trio of melon with a raspberry dressing (v)

Roast cherry tomato and asparagus salad with balsamic dressing (v)

Wild mushroom pâté with brioche and onion marmalade (v)

Main Courses

Roast John Dory with Puy lentils and a herb sauce

Roast breast of guinea fowl wrapped in pancetta with a tomato fondue

Rib eye steak marinated in bois boudrin - shallots, tomato, mustard, lemon balsamic and tarragon (£2.50 supplement)

Roasted monkfish with black olive and lemon sauce

Duck breast served with a port and raspberry sauce

Corn fed chicken breast stuffed with brie and apricots served with a citrus jus

Juniper and fennel rack of lamb with sherried orange jus

Poached fillet of salmon with a champagne and pink peppercorn cream

Scotch beef fillet steak served with a spiced raspberry sauce or a peppercorn and brandy cream (£4.00 supplement)

Please choose potatoes and vegetables to accompany your meal from the following:

Potatoes

Dauphinoise, gratin, crushed new potatoes, champit mash, herb mash, rosemary roast potatoes and fondant.

Vegetables

Green beans and buttered carrots, roast root vegetables, wilted greens, buttered Savoy cabbage, asparagus and sugar snaps

Vegetarian Main Course Alternatives

Butternut squash and porcini mushroom risotto
Asparagus and mascarpone risotto

Puy lentil and bell pepper cake, sweet chilli dressing

Pumpkin and basil lasagne

Spinach and ricotta cannelloni

Tomato and aubergine crumble

Dessert

Raspberry crème brûlée with Ayrshire shortbread

Pumpkin and cinnamon pie

Passion fruit and mango mess with caramel sauce

Cranachan

Apple pie with vanilla and ginger ice cream

Chocolate and pistachio mousse

Lemon and blueberry tart

Pear and ginger cheesecake

Strawberry torte with a champagne jelly

All prices are subject to confirmation at time of contract.
Unless otherwise stated, prices are per person.

Canapés

These dainty and appetizing 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	£7.95
6 Canapés	£11.95
9 Canapés	£16.95

Cold

Beetroot cured salmon blinis
Heather honey chicken skewer
Piri piri chicken with mango salsa
Pineapple and shrimp salad
Fig, stilton and Parma ham
Goat's cheese and tomato fondue on toast (v)
Baby peppers stuffed with tomato and cream cheese (v)
Wild mushroom pate on brioche (v)
Chunky herb chips with a sweet chilli dip (v)

Hot

Haggis tartlet with a whisky mash and a red onion confit
Toad in the hole with caramelised red onions
Mini sausages with a wholegrain mustard mash dip
Cajun breaded chicken skewers with honey mayonnaise
Smoked haddock and saffron mash
Mini lamb burger topped with a red onion confit
Vegetarian haggis tartlet with a whisky mash and a red onion confit (v)
Vegetarian bangers and mash with caramelised onions (v)
Asparagus and blue brie pancake (v)

Dessert

Rhubarb and custard
Mini Strawberry pavlova
Mini chocolate brownie topped with Chantilly cream
Home made macarons
Blueberry and white chocolate cheesecake
Lemon and mascarpone mousse
Pumpkin and cinnamon pie

Snack bowls

£3.55 per bowl (serves approximately 5 people)

Mini Poppadoms with spiced onions, mango chutney and lime chutney
A selection of roasted and salted almonds and nuts, pistachio and cashew nuts
Marinated olives
Dried fruits
Salted quails eggs
Roasted and seasoned root vegetable crisps
Tortilla chips with salsa
Wasabi peanuts
Wasabi peas
Pitta bread slices with lemon and coriander hummus

All prices are subject to confirmation at time of contract.
Unless otherwise stated, prices are per person.

Snack Bowls

Each of the snack bowls below serves approximately 5 guests

Root Vegetable Crisps (per bowl)	£3.50
A selection of roasted and salted nuts	£3.50
“Jelly belly” Jelly beans	£4.50
Kettle Chips (per bowl)	£3.50
Fresh Fruit bowl (per bowl)	£3.50

Beverages

Orange Juice (per litre)	£2.90
Apple Juice (per litre)	£2.90
Still Mineral Water (1litre bottle)	£2.90
Sparkling Mineral Water (1litre bottle)	£2.90

All prices are subject to confirmation at time of contract.
Unless otherwise stated, prices are per person.

Special Event

Requirements

Kosher Meals

Price will be quoted on request and a minimum of 5 working days notice is required.

Special Dietary Requirements

If you have any special dietary requirements, such as allergies to nuts or wheat or require gluten free meals, please contact us. A minimum of 5 working days notice is required.

Vegetarian Menu Guidelines

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



Venue Hire

Evening venue hire of the 'room with a view' café would be assessed for each event, please ask for further details.

Chair Hire

Chair Hire will be dependent on numbers required;
30 chairs approx £100

Get in Touch

0141 614 0851

www.whiteleewindfarm.co.uk
whitelee-enquiries@glasgowsciencentre.org

Good Works

Glasgow Science Centre is a charity (SC025818) and working with us helps achieve our charitable and educational goals.

Manned and Operated by  **glasgow
science
centre**