

FIRST CLASS CATERING BY ARAMARK



AEROSPACE
BRISTOL



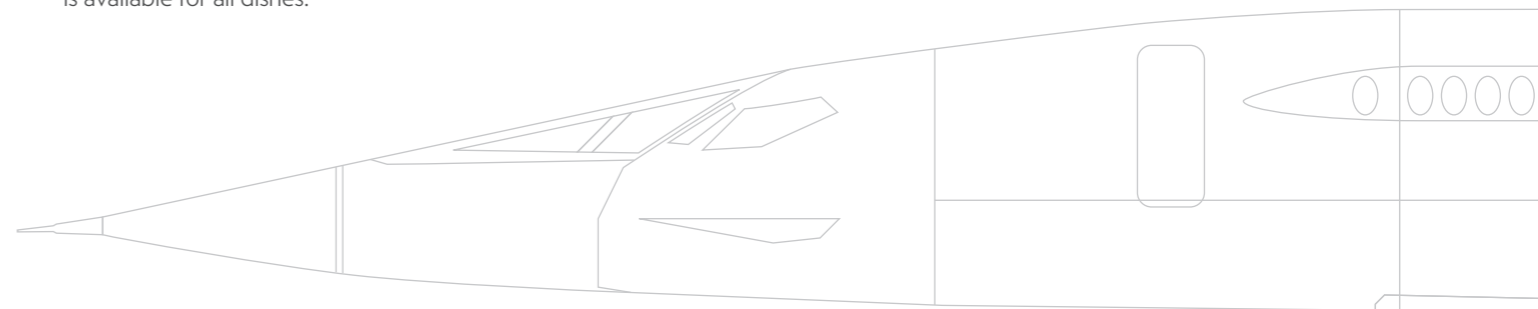
Catering & Service

Events at Aerospace Bristol are catered by Aramark, and we are delighted to share the following delicious food and drink options with you. Good food is at the heart of good events and we take pride in delivering only the very best.

The subsequent sample menus offer a flavour of the freshly made dishes our chefs create, using only the finest seasonal ingredients.

Of course, we believe in tailoring your event to you. That's why we're happy to provide bespoke quotations and services as required.

Special dietary requirements, such as gluten free, are catered for, and vegetarian alternatives are offered on all menus. Allergen information is available for all dishes.





Sample Menus

Canapés

Your choice of six or more items from the following selection.

Vegetarian

- Crispy brie with peach and red onion salsa
- Leek and goat's cheese wrapped in filo
- Sweet potato wedges with crème fraîche
- Red pepper muffin with tapenade and mascarpone
- Goat's cheese fritter with roasted capsicum sauce
- Tofu and vegetable Kofta with yoghurt dipping sauce
- Orange marinated mozzarella on a fennel wafer
- Water melon, cantaloupe and haloumi with fresh mint pesto
- Chilled tomato and basil soup shots
- Mushroom and red pepper crostini
- Banon gorges – cheese wheel wrapped in chestnut or grape leaves tied with raffia

Meat

- Petit croque monsieur
- Malton Meatballs with basil infused tomato sauce
- Fig, Serrano and mango skewers
- Marinated chicken in honey sesame and ginger brochette
- Swede and bacon cakes with dill sauce
- Mini rosti topped with roast beef and celeriac remoulade
- Hoi sin lamb skewers
- Chorizo, asparagus and parmesan crostini
- Suffolk ham with asparagus
- Foie gras with summer truffle
- Confit duck parcels
- Orange and rosemary pork brochette with smashed apple sauce
- Fois gras with spiced pear and saffron chutney on brioche



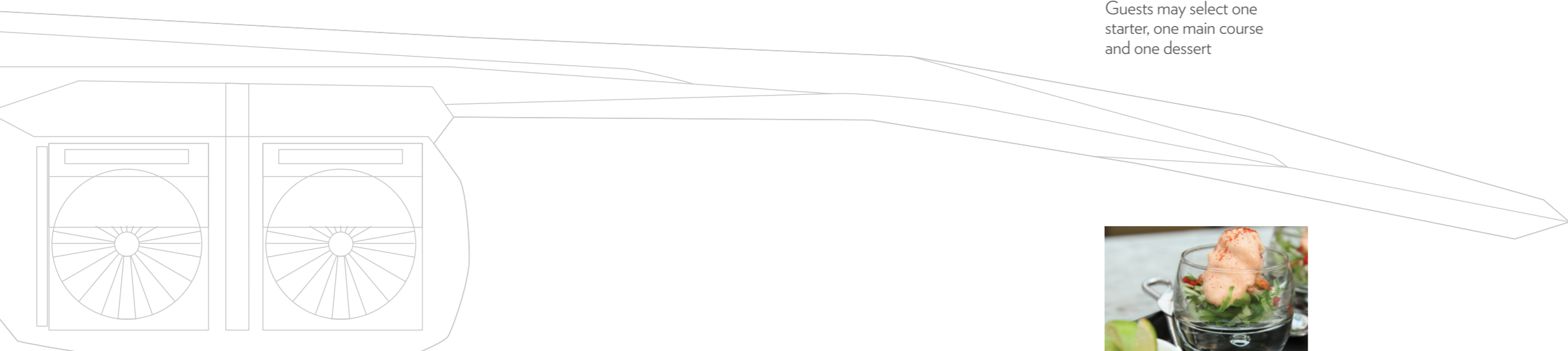
Fish

- Parmesan and chilli shortbread with pesto and tiger prawn
- Spicy salmon pattie with mango, lime and mint salsa
- Smoked trout on a crispy croute with boiled quail egg and parmesan
- Curried tiger prawn with mango
- Marinated scallop in lime and lemon grass
- Teriyaki salmon with sweet chilli dip
- Lobster tempura
- Scallop cheviche
- Blinis with caviar
- Chargrilled salmon marinated in orange, tarragon and citrus hollandaise
- Tuna and sweet potato cake with roasted garlic mayonnaise
- Grilled swordfish and pineapple kebab with green curried pesto
- Smoked haddock on chive blini with horseradish cream and baby balsamic beetroot

Dessert

- Exotic fruit kebab with marshmallow
- Lemon posset tart with blueberries
- Chocolate brownie
- Pecan nut tart
- Passion fruit brulee
- Baked strawberry and balsamic cheesecake
- Plum and mint wonton
- Rum and dark chocolate mousse
- Mango and cinnamon samosa
- Mini cherry tartlet with vanilla custard sauce





Mach Two Dinner

Guests may select one starter, one main course and one dessert



Mach One Dinner

Guests may select one starter, one main course and one dessert

Starter

- Scottish smoked salmon filled with fresh salmon and avocado
- Rich and fine chicken liver with thick buttered toast
- Braised mussels with parsley sauce
- Salad of brown shrimps, with lemon dressing
- Warm grilled goat's cheese with olives and tomatoes (v)
- Cream of celeriac soup with white truffle oil (v)

Main

- Spiced Rutland chicken on tossed green beans
- Marinated organic salmon with watercress sauce
- Chump of English lamb with hot pot potatoes
- Roast rib eye of Scottish beef, Yorkshire pudding and roast gravy
- Breast of Norfolk turkey with cranberry and orange stuffing
- Wild mushroom risotto with balsamic dressing (v)

Dessert

- White chocolate and raspberry trifle
- Summer pudding with blackcurrant sauce and clotted cream
- Gingerbread terrine with whisky sauce
- Lemon tart with raspberry sauce
- Fruit vacherin with Chantilly ice

Starter

- Warm confit of duck with lentil dressing
- Salad of seared scallops, salmon and squid with a pepper salsa
- Gravalax and tea marinated salmon with keta and avruga caviars
- Suffolk ham, potato and chicken salad with rocket, young spinach and coriander
- Terrine of chicken and baby leeks with a tomato and basil dressing
- Classic brown shrimp cocktail
- Warm goat's cheese salad with raspberry vinaigrette (v)

Main

- Roast breast of corn fed chicken, stuffed with basil served with wild mushrooms
- Marinated chump of lamb with a mint and redcurrant jus
- Braised rump of beef with honeyed parsnips and horseradish cream
- Roasted cushion of salmon with a leek, salsify and prawn ragout
- Loin of Highland venison with pickled carrots, walnuts and roast gravy
- Roast monkfish wrapped in bacon with a mussel casserole
- Roasted tomato, pine nut and rocket tart (v)

Dessert

- Vanilla French toast with pineapple and strawberries
- Dark chocolate tart with blackcurrant cream
- Banana cheesecake with caramel ice cream
- Warm pancake with marinated cherries and cherry ice cream
- Chocolate and hazelnut terrine
- Strawberry and rhubarb meringue

Finger Buffet

Great for standing events, finger buffets include a round of sandwiches plus three hot choices, three cold choices and two desserts; all served with orange juice and mineral water.

A minimum of 10 covers.



Cold / Sandwich

Open continental style
Assorted traditional finger sandwiches
Mini rustic rolls with a selection of fillings

Vegetarian

Crudities, corn chips and guacamole
Vegetable tempura with dipping sauce
Celeriac and stilton tart
Chargrilled vegetable brochette with basil pesto
Cep risotto cake with truffle essence
Caramelised apple, celery and blue cheese croute
Vegetable dim sum with a coriander and chilli syrup

Healthy

Poached salmon and yoghurt barquette
Pastrami on roasted bread, onion chutney
Olive and feta skewer
Steamed chicken skewers sweet chilli sauce
Mini baked potatoes with potted shrimps
Smoked chicken and mango filo tarts
Piquillo pepper chutney crostini

Indulgent

Thai salmon wraps
Roasted red pepper and pesto palmiers
Smoked trout and fennel tartlets
Peppered roasted sirloin of beef with onion chutney
Chicken yakitori
Buffalo mozzarella and rocket wrapped in prosciutto ham
Spiced potato wedges with an aioli dip
Japanese style prawns with soya dipping sauce
Tuna lime and coriander sashimi
Skewered Moroccan spiced chicken
Teriyaki salmon

Bowl Food

All bowled food selections are served with fresh rustic bread, relishes and chutneys.

A minimum of 10 covers per item required.

Meat

Lamb tagine with cous cous
Beef stroganoff with braised herb rice
Thai chicken curry with basmati rice
Warm chicken caesar salad with parmesan twist
Cumberland sausage with whipped potatoes and caramelised red onion rings

Fish

Mixed fish chowder with granary cob
Tiger prawn and salmon linguine with fish cream sauce
Fish pie with cheesy mashed potato topping
Seafood paella
Warm seared tuna Niçoise with quail egg and black olive

Vegetarian

Wild mushroom risotto with parmesan cheese
Mediterranean vegetable ratatouille with penne pasta
Sweet and sour vegetables with braised rice
Stir fried vegetables with egg noodles and black bean sauce
Singapore noodles

Fork Buffet

With a choice of three varied menus, your guests certainly won't be disappointed with our delicious fork buffets.



Menu 1

Chargrilled tuna loin on a bed of spiced cous cous
Lancashire hot pot
Gruyère glazed vegetarian crêpes
Boulangère potatoes infused with thyme
Mixed baby leaves
Fennel, lemon & dill salad with garlic infused dressing
Roasted plum tomato salad
Lemon tart
Cheese selection

Menu 2

Fillet of cod baked with tomato, peppers and olives
Pan-fried guinea fowl supreme served with a Seville orange sauce
Fresh asparagus and saffron risotto
Pomme Parisienne
Watercress leaves with pear & blue cheese
New potato salad with a grain mustard & balsamic dressing
Greek salad with peppers, tomato, cucumber, olives & feta cheese
Raspberry crème brûlée
Fresh fruit salad

Menu 3

Fillet of Scottish salmon topped with champ potatoes on a bed of creamed leeks
Maize fed chicken served with a Jacqueline sauce
Goat's cheese, tomato and red pesto cappelletti
Gratin dauphinois
Roquette & parmesan
Celeriac & walnut salad bound in a lemon aioli
Crispy red cabbage with sultanas and orange dressing
Mango délice
Fresh fruit salad

Tasting Menu

Set menu of 6 courses

Free range egg slow poached, olive oil potato purée, lentils, tomato emulsion
Cornish crab & langoustine ravioli, cauliflower mousseline, brown shrimp beurre noisette
Church view beef fondant potato, ratatouille, chioggia beetroot, Merlot jus
Pavé of trout semi-cured, beluga lentils, lemon silk, potato galette, micro cress
Mango cannelloni vanilla, banana mousse, infused pineapple, passion fruit sorbet
English goat's cheese, pickled celery, shaved black truffle
Selection of Valrhona petit fours, tea and coffee infusion

Outdoor

Hog roasts are perfect for any event: from weddings to birthdays, private parties and corporate events.

If a hog roast is not your thing then we also offer scrumptious BBQ food for any occasion.

Please contact our team for further enquires about our outdoor events.



Children's Parties

It's difficult to imagine a more exciting children's party venue than Aerospace Bristol's huge Concorde hangar! Our kids' party package takes all of the stress out of planning and delivering a day to remember. We cater to little people's needs with a delicious party lunch on a decorated table, and a free gift for every child at the party!

Children's parties also include free entry, downloadable invites, 2 free adults per 10 children, and additional goodie bags available upon request. Minimum of ten children.

Example Menu

All include 'antipasto' of carrot, celery and cucumber sticks with dipping sauce
All dishes include a choice of a side dish

Mains

Hamburger with or without cheddar cheese
Three home-breaded chicken breast fillets with bbq sauce
Spaghetti with homemade tomato sauce
Grilled chicken breast plain or with bbq sauce
Fearless Frank's hot dog
6" hand-stretched pizza with cheese, vegetables or pepperoni

Sides

Shoestring fries
Garden peas

Dessert

Chocolate chip cookie
Ice cream sundae
Birthday cake

Wine List

Red

Alto Bajo Merlot Valle Central 2014 75cl - Chile
La Picoutine Carignan Grenache Vin de France 2013 75cl - France
Tasari Nero d'Avola 2013 75cl - Italy
La Serre cabernet Sauvignon 2012 75cl - France
Alamos Malbec 2014 75cl - Argentina
Fleurie Millesime Cave de Fleurie 2013 75cl - France
Chateau Lamartre St-Emilion Grand Cru 2011 75cl - France
Huia Pinot Noir 2012 75cl - New Zealand

White

Moonriver Pinot Grigio 2014 75cl - Hungary
Il Banchetto Bianco 75cl - Italy
Kudu Plains Chenin Blanc 2014 75cl - South Africa
Vinedos de la Posada Torrontes Fair-Trade/Organic 2013 75cl - Chile
Mas Puech Picpoul de Pinet Coteaux du Languedoc 2014 75cl - France
Satellite Sauvignon Blanc 2014 75cl - New Zealand
Sancerre Blanc Domaine de la Chezatte 2013 75cl - France
Chablis Bernard Legland 2013 75cl - France

Rosé Terre

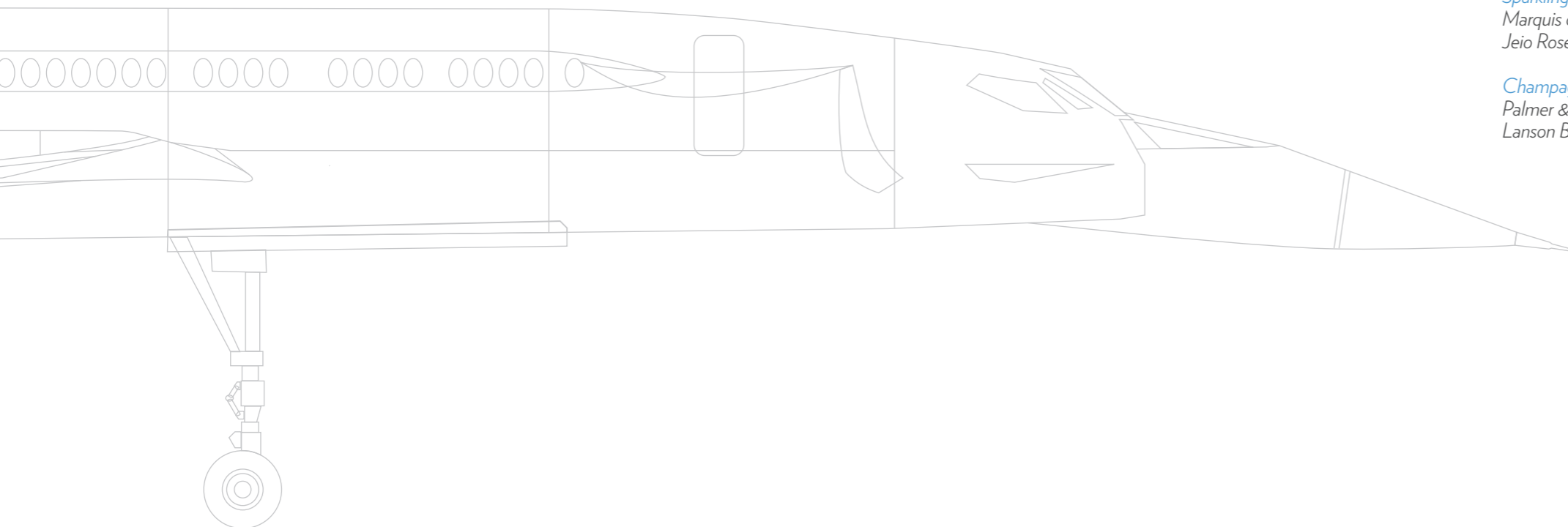
Forti Sangiovese Rosato 2013 75cl - Italy
La Serre Rosé de Syrah Vin de Pays d'Oc 2013 75cl - France

Sparkling

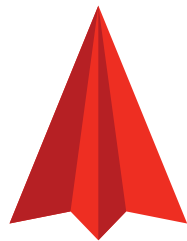
Marquis de la Tour Brut NV 75cl - France
Jeio Rose 75cl - Italy

Champagne

Palmer & Co Brut Reserve NV 75cl - France
Lanson Black Label NV 75cl - France



“It was a terrific experience to travel faster than a rifle bullet and drink Dom Perignon at the same time”



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