FIRST CLASS CATERING BY ARAMARK
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

Vegetarian
- Crispy brie with peach and red onion salsa
- Leek and goat's cheese wrapped in filo
- Sweet potato wedges with creme fraiche
- 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
- Watermelon, 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, Semina 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
- Hoisin 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
- Foie gras with spiced pear and saffron chutney on brioche

Fish
- Parmesan and chilli shortbread with pesto and tiger prawn
- Spicy salmon patty with mango, lime and mint salsa
- Smoked trout on a crispy croute with boiled quail egg and parmesan
- Curried tiger prawn with mango
- Marinated scallops in lime and lemon grass
- Teriyaki salmon with sweet chilli dip
- Lobster tempura
- Scallop ceviche
- 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 curry pesto
- Smoked haddock on crème 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 brûlée
- 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 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 panley 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
- Warm confit of duck with lentil dressing
- Warm grilled goat’s cheese salad with rocket, young spinach and coriander
- Classic brown shrimp cocktail

**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

Mach Two Dinner

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

**Starter**

- Warm confit of duck with lentil dressing
- Salad of seared scallops, salmon and squid with a pepper salsa
- Gravlax and tea marinated salmon with keta and arugula caviars
- Suffolk ham, potato and chicken salad with rocket, young spinach and coriander
- 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, salify and prawn ragout
- Loin of Highland venison with pickled carrots, walnuts and roast gravy
- Roast monkfish wrapped in bacon with a mussel casserole

**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
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.

**Finger Buffet**

**Cold / Sandwich**
- Open continental style
- Assorted traditional finger sandwiches
- Mini rustic rolls with a selection of fillings

**Vegetarian**
- Crudites, corn chips and guacamole
- Vegetable tempura with dipping sauce
- Celeriac and stilton tart
- Chargrilled vegetable brochette with basil pesto
- Cap risonito cake with truffle essence
- Caramelised apple, celery and blue cheese croute
- Vegetable dim sum with a coriander and chili syrup

**Healthy**
- Poached salmon and yoghurt barquette
- Pastrami on roasted bread; onion chutney
- Olive and feta skewer
- Steamed chicken skewers; sweet chili sauce
- Mini baked potatoes with poached shrimps
- Smoked chicken and mango filo tarts
- Piquillo pepper chutney crostini

**Indulgent**
- Thai salmon wraps
- Roasted red pepper and pesto palmers
- 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 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
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
- Pommé Pariolenne
- 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
- Maze red chicken served with a Jacqueline sauce
- Goat’s cheese, tomato and red pesto cappelletti
- Gratin dauphinois
- Watercress salad with pear & blue cheese
- New potato salad with a grain mustard & balsamic dressing
- Mango délice
- Fresh fruit salad

Free range egg slow poached, olive oil potato purée, lentils, tomato emulsion
Cornish crab & langoustine ravioli, cauliflower mouseline, brown shrimp beurre noisette
Church view beef fondant potato, ratatouille, dhioggia 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

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 enquiries about our outdoor events.
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.

**Children’s Parties**

All include antipasto of carrot, celery and cucumber sticks with dipping sauce

All dishes include a choice of a side dish

**Example Menu**

**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
- Fleure Millesime Cave de Fleure 2013 75cl - France
- Chateau Lamarthe 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 Poupoul de Pinet Coteaux du Languedoc 2014 75cl - France
- Satelitte Sauvignon Blanc 2014 75cl - New Zealand
- Sancerre Blanc Domaine de la Chezatte 2013 75cl - France
- Chablo Bernard Legland 2013 75cl - France

**Rosé**
- 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
- Jeo 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”