



# A TASTE OF SCIENCE DINNER WITH JOHN TORODE

Glasgow Science Centre, Thursday, October 20, 2011

The intertwined world of food and science is an exciting voyage of discovery. This menu aims to embrace the idea of experimenting and rule-breaking with flavours, and to present unconventional food combinations that will surprise and delight your palate. Enjoy.

## **James Watt's Seafood Steamer**

Blood orange and salt flake cured salmon, crayfish and white vinegar jelly with pea shoot, broad bean and fennel salad.

## **John Logie Baird's Sorbet Vision**

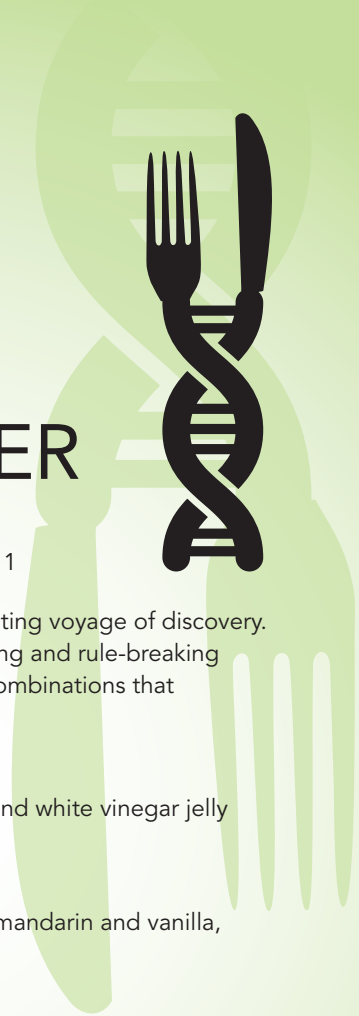
Watermelon, star anis and cassis sorbet encased in mandarin and vanilla, salted cinder toffee wafer.

## **Alexander Graham Bell's Lamb Calling**

Roast rump of lamb, butter poached Charlotte potato, black truffle, pickled chestnuts, artichoke hearts with caramelised red onion, anchovy and rosemary sauce.

## **Alexander Fleming's Cure-All Chocolate**

Chocolate ganache twist, lychee gel, black shortbread crumb, freeze dried raspberry and basil ice cream, lavender and vodka jelly, rose petal biscuit.



0141 420 5005

[www.glasgowsciencecentre.org](http://www.glasgowsciencecentre.org)  
[events@glasgowsciencecentre.org](mailto:events@glasgowsciencecentre.org)

*Glasgow Science Centre is run as a charity (SC025818) and by supporting this dinner you are helping us achieve our charitable and educational goals.*

