

SCIENCE GALLERY

KING'S  
College  
LONDON

# SCIENCE GALLERY EVENTS

**CORPORATE HIRE**  
**BREAKFAST MENU**

# HELLO

Created by our Head Chef, Wilfrid Droillard, the menus have been designed with local and seasonal produce to offer the best quality, flavour and presentation.

Should you wish to discuss your upcoming event please contact our friendly events team on **020 7848 6999** or [hire@london.sciencegallery.com](mailto:hire@london.sciencegallery.com)

Prices shown are per person and exclude VAT.  
All dietary requirements can be catered for.

This menu is valid until 30th September 2024



# BREAKFAST

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## **CLASSIC BREAKFAST MENU**

Fresh Fruit Platter

Selection of Mini Danish Pastries (V)

Twinings Tea

Freshly Brewed Coffee

Mineral Water

Freshly Squeezed Fruit Juices

£15 per person

## **PREMIUM BREAKFAST MENU**

Fresh Fruit Platter

Coconut & Chia Seed Pot with Fresh Summer Berries & Flake Almonds (VE)(GF)

Selection of Mini Danish Pastries (V)

Poached Salmon, Chives Crème Fraiche on open Focaccia

Banana, Strawberry & Vanilla Smoothie (VE) (GF)

Twinings Tea

Freshly Brewed Coffee

Mineral Water

Freshly Squeezed Fruit Juices

£22.50 per person

(VE) - Vegan, (V) - Vegetarian, (GF) - Gluten Free

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# BREAKFAST

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## **ADDITIONAL BREAKFAST ITEMS per person**

**Ham & Cheese Focaccia Melt £4.00**

**Wiltshire Bacon or Cumberland Sausage Bap  
£3.70**

**Portobello Mushroom & Cheese Focaccia  
Melt (V) £3.70**

**Smashed Avocado, Slow Roast Tomato &  
Pumpkin Seed on Multiseed (VE) £3.70**

**Smoked Salmon & Chive Tart £4.75**

**Upgrade Fruit Bowl to Seasonal Cut Fruit  
Platter £3.50**

**Banana, Strawberry & Vanilla Smoothie (VE)  
(GF) £3.70**



(VE) - Vegan, (V) - Vegetarian, (GF) - Gluten Free

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