

The logo for Science Gallery, consisting of the word "SCIENCE" in white capital letters inside a black circle.The logo for Science Gallery, consisting of the word "GALLERY" in white capital letters inside a black rectangle.The logo for King's College London, featuring the text "KING'S College LONDON" in white serif font on a black background.A large black horizontal bar with the text "SCIENCE GALLERY EVENTS" in white, bold, sans-serif capital letters, centered across the middle of the image.

SCIENCE GALLERY EVENTS

A yellow horizontal bar with the text "CORPORATE HIRE" in black, bold, sans-serif capital letters, positioned at the bottom left of the image.

CORPORATE HIRE

A yellow horizontal bar with the text "CANAPES & DRY SNACKS MENU" in black, bold, sans-serif capital letters, positioned at the bottom right of the image.

CANAPES & DRY SNACKS 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](tel:02078486999) or 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

CANAPES

OPTION ONE

COLD

Chargrilled Vegetable Terrine with Red Pepper Coulis (VE)(GF)

Slow Roasted Cherry Tomato, Balsamic Mayo & Basil Bruschetta (VE)

Pickled Cucumber, Cream Cheese & Breakfast Radish (VE)

Manchego & Green Olive Tortilla with Paprika Aioli (V)(GF)

£19 per person



OPTION TWO

HOT

Smoked Paprika & Chive Potato Cake with Aioli (VE)(GF)

Frank's Buffalo Chicken, Lime Sour Cream & Spring Onions

COLD

Chargrilled Vegetable Terrine with Red Pepper Coulis (VE)(GF)

Slow Roasted Cherry Tomato, Balsamic Mayo & Basil Bruschetta (VE)

£22 per person

SWEET CANAPES £3.75 EACH

Summer Berries Cheesecake Tart (V)

Mini Macaroon Selection (GF)

Chocolate brownie & Toasted Peanuts (VE)(GF)

CANAPES

OPTION THREE

HOT

Smoked Paprika & Chive Potato Cake with Aioli (VE)(GF)

Frank's Buffalo Chicken, Lime Sour Cream & Spring Onions

Polenta Bite, Balsamic Mayo & Sundried Tomato (VE)(GF)

COLD

Chargrilled Vegetable Terrine with Red Pepper Coulis (V)(GF)

Manchego & Green Olive Tortilla with Paprika Aioli (V)(GF)

Watermelon, Marinated Feta & Serrano Ham Skewer (GF)

£24 per person

OPTION FOUR

HOT

Chickpea, Corn & Spring Onion Fritter with Curry Mayonnaise (VE)(GF)

Frank's Buffalo Chicken, Lime Sour Cream & Spring Onions

Smoked Paprika & Chive Potato Cake with Aioli (VE)(GF)

Polenta Bite, Balsamic Mayo & Sundried Tomato (VE)(GF)

COLD

Chargrilled Vegetable Terrine with Red Pepper Coulis (V)(GF)

Manchego & Green Olive Tortilla with Paprika Aioli (V)(GF)

Watermelon, Marinated Feta & Serrano Ham Skewer (GF)

Gochujang Tiger Prawns Cocktail on Charcoal Tartlet (Supplement £1)

£30 per person

DRY SNACKS

Our dry snacks are perfect for posh table nibbles. Served as portions for ten guests.

Nocellara olives
All butter cheese twists
Vegetable crisps

£21.00

