

SCIENCE GALLERY

KING'S
College
LONDON

SCIENCE GALLERY EVENTS

CORPORATE HIRE
BOWL FOOD

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**

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

This menu is valid until 31st March 2024



BOWL FOOD

HOT

- Roasted Cauliflower, Squash & Courgette Laksa with Poppadom (VE)
- Roasted Cod, Charred Hispi Cabbage & Lemon Thyme Potato (GF)
- Wild Mushrooms, Spinach Gnocchi's & Pangrattato (VE)
- Smoked Paprika Beans & Courgette Pattie, Winter Slaw & Piri Mayonnaise (VE)(GF)
- Hoisin Chicken with Jasmine Rice, Toasted Sesame Seeds & Spring Onion

COLD

- Truffle Celeriac, Beets, Watercress & Parmesan Wafer (VE)
- Moroccan Spiced Falafel, Freekeh Tabbouleh & Radicchio Salad with Harissa Soya Yoghurt (VE)
- Spiced Sweet Potato, Quinoa, Baby Gem & Pomegranate with Sumac Dressing (VE)(GF)
- Chicken Satay, Oriental Noodles Salad & Coriander
- Poached Tiger Prawns Orzo Pasta, Kale Pesto & Pumpkin Seeds



BOWL FOOD

DESSERT

- Vanilla & Blackberries Cheesecake with Cinnamon crumble & Chocolate Crisp (VE)(GF)
- Sticky Toffee Pudding, Butterscotch Sauce (VE)(GF)

Choose 6 items £40 per person £8 additional