

The background of the advertisement is a close-up photograph of several glass jars filled with a breakfast meal. Each jar contains layers of red fruit (likely strawberries), white yogurt, and golden-brown granola. A rainbow-colored spoon is inserted into one of the jars. The jars are arranged on a rustic wooden surface.

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

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

This menu is valid until 31st March 2024



BREAKFAST

CLASSIC BREAKFAST MENU

Fresh Fruit Bowl

Oat & Chia Bircher Muesli with Winter Berries Compote (GF) (VE)

Selection of Mini Danish Pastries (V)

Mini Cheddar & Sweetcorn Muffin (V)(GF)

Twinings Tea

Freshly Brewed Coffee

Mineral Water and Freshly Squeezed Fruit Juices

£25 per person

ADDITIONAL BREAKFAST ITEMS per person

Ham & Cheese Focaccia Melt £4.00

Wiltshire Bacon or Cumberland Sausage Bap £3.70

Seared Tofu & Roast Tomato Bap (VE) £3.00

Portobello Mushroom & Cheese Focaccia Melt (V) £3.70

Smoked Salmon & Chive Tart £4.75

Upgrade Fruit Bowl to Seasonal Cut Fruit Platter £3.50

Banana, Apples & Cinnamon Smoothie (VE) (GF) £3.70



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