

## 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.



## LIGHT LUNCH MENU

## FINGER FOOD

COLD

Sweet Potato, Portobello Mushrooms & Parsley Pesto (VE)(GF)

Raz al Hanout Chicken, Charred Tomato with Harissa Mayonnaise & Coriander

## **OPEN SANDWICH**

COLD

Moroccan Spiced Falafel, Red Pepper & Jalapenos Hummus Wrap (VE)

Truffled Goat Cheese & Pickled Cucumber on Mini Baguette (V)

Avocado, Feta & Breakfast Radish on Multiseed (VE)

£24.00 per person for all five items. Served as a buffet style.





