



### **SCIENCE GALLERY EVENTS**



# 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 30th September 2024

## LIGHT LUNCH MENU

### **FINGER FOOD**

COLD Gremolata Courgette, Feta & Micro Coriander (VE)(GF)

Cherry Tomato, Marinate Bocconcini & Basil (V)(GF)

#### **OPEN SANDWICH**

COLD Gochujang TigersPrawns, Chive Sour Cream on Baguette

Charred Red Pepper, Courgette & Jalapenos Hummus Wrap (VE)

Lemon Thyme Roasted Chicken, Baby Gem & Paprika Mayonnaise on Multiseed.

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

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



