



# SCIENCE GALLERY EVENTS



**CORPORATE HIRE**

**SKEWERS AND SLIDERS 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](mailto: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

# SKEWERS & SLIDERS

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## SKEWERS

### HOT

- Crispy Polenta Bites, Paprika Aioli & Chives (VE) (GF)
- Pea, Mint & Parmesan Arancini (VE)
- Chimichurri Tiger Prawns & Lime (GF)

### COLD

- Gochujang Salmon & Kimchi with Lime Crème Fraiche
- Gremolata Courgette, Feta & Micro Coriander (VE) (GF)
- Charred Cherry Tomato, Marinate Bocconcini & Basil (V)(GF)

## OPEN SLIDERS

### HOT

- B.B.Q Pork, Spring Onions & Coriander
- Buffalo Chicken, Baby Gem & Chive Sour Cream
- Beyond Burger Slider with Onion Marmalade & Pickle (VE)

### COLD

- Moroccan Spiced Falafel, Red Pepper & Jalapenos Hummus Wrap (VE)
- Tomato & Cucumber Raita Taco (VE)(GF)
- Serrano Ham, Cherry tomato with Figs & Apples Chutney

Choose six items for £38 per person. Additional skewers and sliders are £6.00 per item.

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## **SWEET OPTIONS**

Passion Fruit Pavlova & Raspberries (GF)

Peanut Butter Brownie, Vanilla Cream & Peanut Crumble (VE)(GF)

Maple Roast Pineapples with Chillies & Lime (VE)(GF)

Priced at £6.00 per item. Sweet options are in addition to the menu of six items.

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

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