

SCIENCE

GALLERY

KING'S
College
LONDON

SCIENCE GALLERY EVENTS

CORPORATE HIRE

CANAPES MENU

HELLO

Created by our Chef Patron, Matthew Weston, 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

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



CANAPES

OPTION ONE

COLD

Brixham crab tart with watercress pesto

Citrus cured salmon with herb crème fraiche

Cheese gougères with mascarpone and truffle (V)

Chicken larb

£14 per person



OPTION TWO

HOT

Pea and olive arancini

Buttermilk chicken popcorn with sweet chilli dip

COLD

Cheese gougères with mascarpone and truffle (V)

Citrus cured salmon with herb crème fraiche

£17 per person

CANAPES

OPTION THREE

HOT

Broad bean, feta and mint empanada,
lemon yoghurt (V)

Crispy pigs head, black pudding and burnt
apple

Seared diver caught scallop, truffle and yuzu
dressing

COLD

Watermelon, feta and soy

Citrus cured salmon with herb crème fraiche

Chicken larb

£21 per person

OPTION FOUR

HOT

Broad bean, feta and mint empanada, lemon
yoghurt (V)

Buttermilk chicken popcorn, crispy skin with
sweet chilli dip

Pea and olive arancini

Seared diver caught scallop, truffle and yuzu
dressing

COLD

Brixham crab tart with watercress pesto

Watermelon, feta and soy

Cheese gougeres with mascarpone and truffle (V)

Pea puree, pork crackling and quails egg
crostini

£28 per person