

SCIENCE

GALLERY

KING'S
College
LONDON

SCIENCE GALLERY EVENTS

CORPORATE HIRE

FORMAL DINING 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.



FORMAL DINING

STARTER

Marinated heritage tomatoes, burrata, black olive, rye crisp (V)

Smoked salmon, shaved fennel, herb crème fraiche

Poached Label anglaise chicken, heritage vegetables, buttermilk

Charred leek, coconut, broad beans and roast onion (V)

MAIN COURSE

Cumbrian lamb, cracked wheat, spring greens, cauliflower

Roast cauliflower, Montgomery cheddar, smoked almonds, pickled raisins (V)

Salt baked vegetables, grelot onions, caper, raisin and truffle dressing (VE)

Seared halibut, girolles, grilled hispi cabbage, samphire



FORMAL DINING

DESSERT

Almond and olive oil cake, cherry compote, buttermilk

Roast apricot Tatin honey yoghurt and pistachio

Meringue, lemon curd, strawberries and mint

Baked chocolate tart, caramelised white chocolate

Selection of cheeses, pear, celery and crackers

Tea, coffee and petit fours

Three courses for £52 per person.
Additional courses available at £8 per person.

