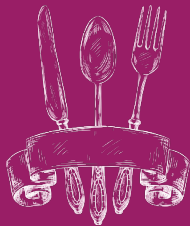


ROYAL SOCIETY
OF **CHEMISTRY**
at Burlington House
A Multi-Sensory Dining Experience



RSC Multi-Sensory Menu

Introduction

Available as an add-on to an existing event or as a separate private dining experience, our multi-sensory menu provides you and your guests with an unforgettable dining experience in which taste, sight, sound, touch and smell come together like you've never seen before.

Created in collaboration with our in-house caterers Houston & Hawkes, you and your guests can enjoy five distinct and delicious courses, each of which will focus on a specific sense designed to both enhance and challenge perceptions around them, as well as how they can work together to enhance the overall dining experience.

Alongside the incredible five-course menu, you and your guests will also be provided with story cards to help guide you through the dining experience, sharing insights behind each dish and encouraging discussion among all in attendance.



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Course 1 Sound

Seared Orkney scallops with a caviar and seaweed butter sauce, sea herbs and caviar

Course 2 Smell

Foraged wild mushroom and wild herb risotto with shaved black truffle, porcini mushroom powder and balsamic pearls
- served under a cloche filled with the smell of pine smoke

Course 3 Touch

Macadamia crusted loin of lake district farm lamb with caramelised celeriac puree, artichoke crisps and a potato, artichoke and braised lamb shoulder terrine



Course 4 Taste

Candied beetroot and blood orange gel with a warm goat's cheese croquette, candied walnuts, bitter leaves and blood orange segments



Course 5 Sight

Black forest gateaux dark chocolate sponge, macerated black cherries, black cherry sorbet, kirsch ganache and a dark chocolate feuilletine



Pricing is set at £130 per person + VAT, with a group size requirement of a minimum of 10 guests and a maximum of 50 guests. Please note that venue hire may include an additional cost.