

Event Spaces at Wellcome Collection

Menu

Our new season brochure allows greater flexibility for both clients and the culinary team. It allows us to provide you with seasonal, fresh and delicious food of a very high quality.

We keep the corporate responsibility message at the forefront, working with an innovative but simple food reduction system, Winnow which monitors food waste at every event and allows us to engineer menus accordingly, therefore ensuring that your event is as sustainable as possible. We are happy to provide you with further information on this.

Using our allergen system Tasnow, we can ensure that each and every menu has a comprehensive list of allergens, ensuring client safety and reassuring our guests. Of course, should you have any further requests or dietary requirements, we are happy to assist.

We have been on a journey with our menus and are continuously working on ways to improve them, with ethical sourcing, sustainability and reducing our footprint on the planet at the heart of our menus.

We aim to delight and amuse with bespoke menus from our culinary team, delivered in an innovative way, so please let us know if you have a specific theme in mind for your experience with us at the Wellcome Collection Event Spaces.



Allergen awareness is a fundamental part of our commitment to keeping customers safe, however our menu items are prepared in an environment where gluten and nuts are present.

On the day of your event we have an allergen screen in our reception where delegates can view the days menus to check what allergens are present in each dish.

Should you have any questions about any dietary requirements, please speak to a member of the team who will be happy to help you. Our culinary team will work with you to ensure that we cater for all dietary requirements.

Event Spaces at Wellcome Collection

Menu

All-Day Events (minimum numbers apply per room)

Lighter lunch event - £26.00

Morning beverage tray including freshly brewed fair-trade coffee, selection of fair-trade organic teas, biscuits and Vivreau filtered water.

Seasonal chef's choice cold buffet (example menus below) with selection of proteins and salads. Examples below plus three finger bite options served with juice & water. **Menus can be sent in advance of your event on request.**

Afternoon beverage tray, including freshly brewed fair-trade coffee, selection of fair-trade organic teas, cakes and Vivreau filtered water

Example 1

Satay pork fillet with mango salsa, seared tuna with sesame crust and wasabi ponzu, shitake and spring onion pancake with sticky soy, wheat noodles with julienne vegetables and sesame dressing, salad of pickled cucumber, Japanese red cabbage salad, selection of pickled vegetables and ginger and selection of bread from Paul Rhodes bakery

Example 2

Grilled chicken tikka skewers, stir fried coconut prawns, Paneer and spiced cauliflower, Red onion and tomato salad with coriander, Indian carrot and currant salad, mini onion bhaji, selection of dips and chutneys, all served with fresh poppadm's and naan bread

Please select three; additional items can be requested at £3.00 per item / person

Mini Cumberland sausages with wholegrain mustard

Smokey BBQ chicken bites

Salt and pepper prawns

Chef's choice seasonal arancini (v)

Mushroom gyoza (v)

Bite size mini vegetarian quiche (v)

Bocconcini mozzarella, vine cherry tomato & smoky Salamanca olive skewers (v, gf)

Spiced vegetable samosa (vegan)

Seasonal vegetable crudities with coriander & lemon hummus (vegan, gf)



If you require a light lunch and not the full package this can be provided at £20.00.

All rates are per person and exclusive of VAT

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Full day conference event - £41.25

Working breakfast:

Selection of mini Danish pastries and croissants (2 per person), vegan fruit muffins available. Seasonal fruit bowl, fruit juice, freshly brewed fair-trade coffee, selection of fair-trade organic teas and Vivreau filtered water

Mid-morning beverages;

Freshly brewed fair-trade coffee, selection of fair-trade organic teas, biscuits and Vivreau filtered water

Lunch:

Standing 2 course hot fork buffet served with juice, tea, and coffee (for examples see below)

Afternoon beverages;

Freshly brewed fair-trade coffee, selection of fair-trade organic teas, afternoon cakes and Vivreau filtered water

Hot fork buffets example menu:

Example 1

Braised beef with pearl onions
Grilled mackerel with pine nuts
Pea and shallot gnocchi
Roasted butternut squash
Creamy mashed potato
Selection of artisan breads
Apple crumble with custard

Example 2

Lamb kleftiko
Braised squid with olive and tomato
Vegetable moussaka
Oregano potatoes
Feta salad
Rustic breads from Paul Rhodes
Lemon and polenta cake with yoghurt

If you just require a hot fork buffet then is available at £29.00.



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Event Spaces at Wellcome Collection Menu

Breakfast

All breakfast menus are served with fresh fair-trade filter coffee, organic fair-trade teas and Vivreau still and sparkling water. Minimum numbers may apply.

We can cater for other types of breakfasts; should you wish to offer something different for your event then please talk to your event co-ordinator who would be more than happy to work with you on this.

Working breakfast £5.25

A selection of mini Danish pastries (2 per person):

Pain au chocolat, pain au raisin and fruit lattice, mini croissants, vegan fruit muffin alternate available.

Seasonal fruit bowl

Selection of juices

British breakfast baps £6.85:

1. Maple cured bacon with tomato chutney
2. Butchers sausage with fried onions
3. Smashed avocado with a fried egg.



Healthier cereals - £7.50:

Choice of:

1. Chocolate and coconut granola
2. Peanut butter granola
3. g/f granola

all with poached fruit, berry compote and half fat Greek yoghurt.

Vegan yoghurt available upon request.



Smoothies, seasonal and fresh - £4.00.

Add a smoothie to your breakfast for a healthy pick me up.

Examples smoothies include spinach, apple, kale & avocado or berries, pear, orange & banana

Shakshuka - £6.85:

Lightly spiced rustic tomato sauce baked with free range eggs and served with grilled sour dough from Paul Rhodes bakery



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Live well breakfast - £16.50:

- bircher muesli with dairy free milk and gluten free oats
- coconut yoghurt shots with chia seeds and agave
- green boost smoothie

Open bagels £11.50

please choose two options from the list, one item per person.

1. smoked salmon, cream cheese and chive with preserved lemon.
2. Beetroot and watercress with English marinated feta.
3. Honey roast ham, grilled field mushroom and wild rocket



Event Spaces at Wellcome Collection Menu

Lunch Menus – All lunches are served with a fruit bowl, juice, water, tea & coffee

Sandwich Lunch Menus

For all day meetings, lunch forms an important part of the offer, stimulating the brain ready for the afternoon activities.

We offer both sandwich platters and build your own buffets (see page 2) based on seasonality. Our talented and innovative culinary team create a weekly chef choice menu to ensure you receive the freshest and most delicious food. All lunches are served with juice, water, tea & coffee along with a fruit bowl.

Classic Deli sandwiches £13.50

(Example Menu)

Roast chicken salad
Smoked salmon, cream cheese & cucumber
Free range egg mayonnaise & watercress (v)
Hummus falafel and roasted vegetable(vg)

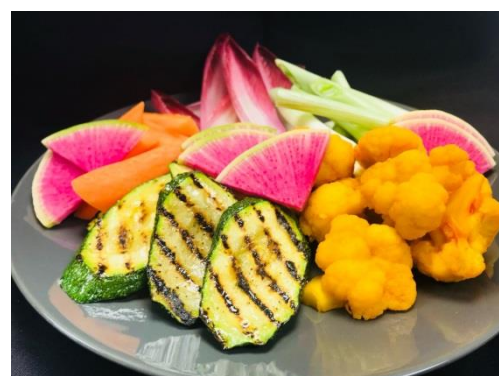
Gourmet Deli sandwiches £16.75

(Example Menu)

San Danielle, mozzarella & basil
Crayfish tails, lime & chilli dressing
Grilled vegetables & black olives tapenade (vegan)
Curried tofu, mango salsa & bitter leaf (vegan)

Add a finger bite item at £3.00 per item:

Mini cumberlands with wholegrain mustard
Smokey BBQ chicken bites
Salt and pepper prawns
Chef's choice seasonal arancini (v)
Mushroom gyoza (v)
Bite size mini vegetarian quiche (v)
Bocconcini mozzarella, vine cherry tomato & smoky Salamanca olive skewers (v, gf)
Spiced vegetable samosa (vegan)
Seasonal vegetable crudities with coriander & lemon hummus (vegan, gf)



Should you require a light lunch from page 2 this can be provided at £20.00

A selection of fine British cheeses all served with celery, caramelised walnuts and rustic chutney. £6.00

Sliced fruit platter at £4.50 or a fruit bowl at £3.50

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T 020 7611 2200 | 183 Euston Road, London NW1 2BE

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Menu

Soup and a Sandwich Lunch - £17.70

This provides the best of both with a selection of gourmet sandwiches made on Paul Rhodes freshly baked bloomers. Each guest receives two halves of sandwiches with the chefs choice of one meat, one fish and one vegetarian to select from. All served with the chefs soup of the day. This soup will always be vegetarian.

(Example menu)

Sandwiches, two halves per person:

Lemon and thyme chicken with harissa mayonnaise
Prawn marie rose with crisp ice berg
Lovage pesto roasted mushroom with crumbled feta.

Soup:

Leek and potato soup with crisp potato garnish
Served with homemade thyme scented croutons.

Toasted sandwich lunch - £17.70 (maximum of 40 guests):

Choose two from the list below. 1 sandwich per guest.

1. Cumbrian air dried ham, Keens cheddar and gruyere with whole grain mustard.
2. Piquilio pepper, halloumi and nut free pesto.
3. Tuna and red onion with gruyere.

Served with a mixed leaf salad.

Add fries for an additional £3.50 per person

Add sweet potato fries for an additional £3.50 per person



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Menu

Burger slider buffet - £17.70:

Choose two burger options.

Two burgers per guest.

1. LDF beef burger
2. Buttermilk chicken burger
3. B12 vegan burger.

All served in brioche or vegan buns with coleslaw and potato salad.



Healthy lunch builder - £20.00:

Choice of two proteins from the list below.

1. Grilled thyme and lemon chicken.
2. Poached Loch Duart salmon.
3. Grilled halloumi with garlic and rosemary.
4. Sesame roasted tofu.



Choice of three salads from the list:

1. Shaved courgette, chilli and coriander with lemon dressing.
2. Roasted root vegetables with shaved cauliflower and pine nuts.
3. Mixed bean, kale, apple and caramelised shallot with apple cider dressing.
4. Roasted fig, blue cheese and radicchio with hazelnut dressing.
5. Toasted farro, butternut squash, pickled red onions and cranberries.
6. Shaved sprouts and chestnuts, maple dressing and pomegranate.
7. Blood orange, beetroot and fennel with crumbled goats cheese.
8. Curried roasted carrots with raisin and pine nuts

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Refreshments and snacks

Beverage Tray: Fair-trade fresh filter coffee, selection of fair-trade organic teas, biscuits and Vivreau filtered water (tea, coffee and biscuits): **£3.50**

Tea & Coffee Tray: Fair-trade fresh filter coffee, selection of fair-trade organic teas and Vivreau filtered water: **£3.00**

A fruit bowl (2 pieces of fruit per person): **£3.50**

Neal's Yard Cheeseboard (four seasonal cheeses), biscuits, grapes, caramelised walnuts, rustic apple & plum chutney: **£6.00**

Afternoon tea: £11.00

A selection of finger sandwiches (meat, fish & vegetarian option), mini individual cakes (2 per person) served with jam & clotted cream. (Example menu)

- Roast beef, horseradish & watercress
- Smoked salmon, chive & lemon crème fraiche
- Buckingham cucumber sandwich
- Mini scone, Battenberg slice & Coffee eclair

Served with fair-trade fresh filter coffee, selection of fair-trade organic teas and Vivreau filtered water.

Sweet treats: £5.80

A selection of mini individual sweet treats.

Please select from the list below:

- Mixed mini doughnuts
- Mini lemon drizzle
- Apricot and almond cake
- Bakewell tart
- Mini scones with cream and jam
- Vegan chocolate tart

Gluten free cakes and vegan options are available on request prior to your event.

Served with fair-trade fresh filter coffee, selection of fair-trade organic teas and Vivreau filtered water.

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Afternoon snacks

Table Snacks: A selection of five savoury snacks. Please select from the list below: **£6.50**

- Caramelised red onion & mixed nuts
- Peanuts
- BBQ crunch crackers
- Big Mix Savoury Snacks
- Salsa Baguettes
- Tomato & basil Savoury Snacks
- Kettle Crisps
- Vegetable Kettle Crisps



Eastern Platter: £7.50

- Mixed marinated olives (vegan, gf)
- Stuffed vine leaves (v)
- Grilled flat bread (v)
- Smoked aubergine dip (vegan, gf)
- Spinach falafel (vegan, gf)
- Pickled vegetables (vegan, gf)



Italian Platter: £7.50

- Grilled marinated vegetables (vegan, gf)
- Bocconcini mozzarella (gf)
- Nut free pesto dip (gf)
- Caper berries & cornichons (vegan, gf)
- Grissini bread sticks
- Caste Ivetrano olives (vegan, gf)



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Evening Events

Light finger bites (Minimum numbers of 12 apply)

These are ideal for a post conference snack menu.

Please choose one of the themes below:

6 items per person at £17.50

8 items per person with juices and Vivreau filtered water at £24.50

Dessert options available on request.

Indian

Vegetarian samosas (vegan)

Chicken tikka bites (g/f)

Poppadums' (vegan)

Vegetable pakoras (vegan)

Malay paneer (v)

Curried beef fillet on fried lotus root (g/f)

Naan bread strips

Chilli and lime prawns (g/f)

American

Mini corn dogs (v)

Deep fried potato wedges, sour cream & chive (v)

Pulled pork slider, house slaw

Buffalo chicken bites, blue cheese dip

Buffalo cauliflower bites (vegan)

Creole spiced shrimp (g/f)

Mini New York bagel

Crab cakes, corn & spring onion salsa

British

Chunky triple chips and homemade ketchup (vegan)

Seasonal mini quiche (v)

Yorkshire & roast beef, horseradish cream

Bubble & squeak cakes (v)

Potted prawns with nutmeg and toast points

Coronation chicken, lettuce spoon (g/f)

Mini sausage & onion sandwich

Mini jacket potatoes, vegan cheese crumb (vegan)

Indian

Grilled khobez with hummus

Stuffed vine leaves

Zaatar spring rolls

Crispy lamb balls with lebneh

Selection of vegan falafel

Beef Safavid

Fried harissa chickpeas with aubergine on crisp

Sumac salmon skewers with preserved lemon.

Extra items can be added at **£3.50** per item



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Menu

Canapés

These items are designed to be eaten in one bite whilst standing during networking events. As you will see from the wide selection below some are more substantial than others are and it's a good idea to think about having a mix of fish, meat, and vegetarian. These are served around the room on platters to ensure that everyone gets a taste. We recommend a minimum of 8 canapés per person for an hour and a half reception, increasing in number as the service time goes on.

Canapés are single bite items best suited for formal drink receptions and networking events - innovative canapés contemporarily served

Appetizer before dinner **£18.75** (6 pieces)
Short reception – 1-2 hours: **£22.00** (8 pieces)
Longer reception of 2-3 hours **£25.50** (10 pieces)

Meat selection

Smoked chicken mousse, caramelised grape on brioche
Hoisin duck with crispy skin
Harissa lamb with pomegranate and saffron mayo (g/f)
Shaved beef on onion croute with English mustard



Fish selection

Grilled prawn marie rose on croute
Sesame crusted tuna with citrus caviar (g/f)
Chilli salted squid with saffron (g/f)
Seabass ceviche with coriander and avocado (g/f)



Vegetarian selection

Macaroni cheese bombs, with truffle and porcini (v)
Vegan quinoa fritter with pickled chilli and tomato chutney (vegan, g/f)
Chef's choice seasonal arancini
Harissa courgette toastie

Dessert Items

Mini American blueberry pancakes
Vegan chocolate mousse with raspberry (vegan, g/f)
Blackberry and white chocolate cheese cake
Lavender pavlova (g/f)

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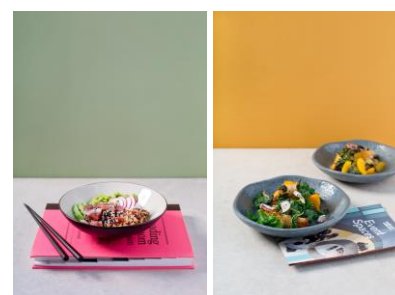
Menu

Bowl Food - £9.60 per bowl

This option is designed to give your guests the great quality of a hot fork buffet but with the simplicity of it being served in smaller portions, individually presented. You can choose as many or as few options as you like. We would recommend two bowls per guest as a minimum.

Meat

- Chicken palak curry with saffron basmati
- Confit pork with pease pudding and crispy onions
- Roasted lamb rump with pea puree and fondant potato
- Beef and black bean with green peppers and steamed rice



Fish

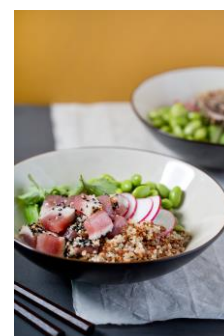
- Grilled mackerel with potato and olive salad
- Prawn masala with basmati rice
- Fried calamari, chilli salt, radish and spring onion salad with aioli.
- Pollock goujons with chunky chips and tartare sauce

Vegetarian

- Wild mushroom forestierre with braised brown rice
- Asian hot noodles with sticky aubergines.
- Butternut squash and sage ravioli
- Vegetable cannelloni with tomato sauce

Poke bowls - £9.60 per bowl:

- BBQ chicken, charred pineapple salsa and chipotle miso.
- Tempeh sambal, soy and chilli dressing with Asian greens and crispy onions.
- Yellow fin tuna, yuzu lemon, edamame and avocado.
- Seared beef, sesame dressing and pickled cabbage.
- Heritage tomato, avocado, cucumber and ume dressing.
- Napa cabbage, carrot, bean sprout and daikon



Event Spaces at Wellcome Collection

Menu

Fine dining dinners from £70.00 per person

This is an option to have a plated three course meal served to you and your guests in the setting of the Wellcome Collection. The menu will be created personally for you by our head chef. Standardly we would recommend a vegetarian starter for everyone then we will provide three main options; 1 meat, 1 fish and 1 vegetarian. Then everyone to have the same dessert.

Served with half a bottle of red or white wine per person.

Below is an example menu of the sort of fine dining options we can offer.

Example menu:

Starter

Wild mushroom and butternut tartin with lovage pesto.

Meat option

Confit pork, pease pudding, baby beetroot and rosemary jus

Fish option

Butter poached hake, pomme puree, crushed pea and brioche crumb

Vegetarian option

Beetroot gnocchi filled with goats cheese, wild rocket salad

Dessert

Lemon polenta sponge, lavender cream with mint and basil gel.

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Menu

[Drinks and wine list](#)

[Red wine selection, all prices are for 75cl bottle](#)

Merlot, Viñamar, 2017 Chile - £16.50

Smooth, juicy Merlot with a mocha twist

2016 Barbera Amonte, Volpi, Italy - £19.00

Vegan from Italy, with Lush red fruit flavours - elegant and smooth

2016 Podere Montepulciano d'Abruzzo, Umani Ronchi- Italy - £18.50

Vegan Medium bodied with a finely textured structure and ripe, plummy fruit

2016 Don David Malbec, El Esteco, Argentina - £22.00

Intense dark fruit flavours, rounded off with a hint of sweet spice

[Champagne and Sparkling wine selection, all prices per 75cl bottle](#)

NV Prosecco Extra Dry, Fiol, Italy - £25.00

Crisp, delicate fruit flavours with a refreshing fizz

NV Divina Cava, Pere Ventura, Spain - £22.00

Fresh and intense with a delicate, honey richness

NV Brut Baron De Marck Gobillard, France - £49.00

Bursting with apples and lemons with an elegantly balanced palate

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White wine selection, all prices per 75cl bottle

Pinot Grigio, Via Nova 2017 – Italy - £16.50
VeganJuicy fruit flavours, crisp and zesty on the finish

Free Run Steen Chenin Blanc, MAN Family Wines 2018 – South Africa - £19.00
Rich, tropical fruit flavours with great body. Accredited vineyard as environmentally sustains and socially responsible farmers by the SA Integrated Production of Wine (IPW) scheme and the SA Wine Industry Ethical Trade Association

Land Made Sauvignon Blanc, Yealands 2018 – New Zealand - £22.00
Bursting with tropical fruit flavours, produced from a carbon neutral winery and widespread adoption of low-impact winemaking style.

Picpoul de Pinet Les Prades, Caves de l'Ormarine 2017 – France - £25.50
Crisp citrus and floral aromas with a light, refreshing finish

Other drinks

Vivreau filtered still and sparkling water **£1.00 per bottle**

Juice per jug (cloudy apple, peach, lime, elderflower cordial) **£4.50 per jug**

Bottled beer - **£3.50 per bottle**

Jugs of Pimms - **£22.50 per jug**

Bespoke Cocktails and Mocktails available upon request

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