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 cold buffet with selection of proteins and salads. Examples below plus three finger bite options served with juice & water
Afternoon beverage tray, including freshly brewed fair-trade coffee, selection of fair-trade organic teas, cakes and Vivreau filtered water.

If you would like to see a sample menu then please contact your events coordinator

Please select three of the below to complement your cold buffet; 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
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, 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

For sample menus then please contact your events coordinator, we are also more than happy to provide you with a bespoke menu tailored to your event.

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

All rates are per person and exclusive of VAT
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.

**Working breakfast £5.25**
A selection of mini Danish pastries (2 per person):
Pain au chocolate, 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

**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. Beetroots and watercress with English marinated feta.
3. Honey roast ham, grilled field mushroom and wild rocket
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.

Vegan options available.

All rates are per person and exclusive of VAT

**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.
Afternoon snacks

**Table Snacks**: A selection of five savoury snacks. Please select five from the list below: **£6.50**
- Caramelised red onion & mixed nuts
- Peanuts
- BBQ crunch crackers
- Big Mix Savoury Snacks
- Walkers Sun Bites
- Sour Cream & Chive baked pretzels
- 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)
Lunch Menus – All lunches are served with a fruit bowl, juice, water, tea & coffee

Sandwich LunchMenus

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 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)

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, caramalised walnuts and rustic chutney. £6.00

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

All rates are per person and exclusive of VAT
Event Spaces at Wellcome Collection

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 chef’s choice of one meat, one fish and one vegetarian to select from. All served with the chef’s soup of the day. This soup will always be vegetarian.

(Example menu)
Sandwiches, two quarters per person:
Lemon and thyme chicken with harissa mayonnaise
Prawn Marie rose with crisp iceberg
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. Piquillo 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

Bao Buns Builder, minimum of 10 and a maximum of 20 delegates - £17.75

This is a built to order Bao bun counter, consisting of a selection of meat and vegetarian. Two bao buns per guest.
- Crispy fried chicken, pickled cucumber and Okonomi sauce
- Crispy miso aubergine with choy sum and wasabi mayonnaise.
All accompanied with a crispy Chinese cabbage salad
Event Spaces at Wellcome Collection
Menu

Hot sandwich buffet option:

**Burger slider buffet - £17.70:**

Choose two burger options.

Two burgers per guest.

1. Lake District Farms beef burger
2. Buttermilk chicken 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 faro, 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.
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 £3.00 per item

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Event Spaces at Wellcome Collection

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www.wellcomecollection.org/eventsplaces
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)

All rates are per person and exclusive of VAT
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
- Pan roasted duck breast, juniper cabbage and thyme jus.
- Braised beef, red wine jus and pomme puree.

Fish
- Pan fried salmon, caper butter and carrot mash.
- Prawn masala with basmati rice
- Fishermans pie with petit pois.
- Pollock goujons with chunky chips and tartare sauce

Vegetarian
- Cabbage and potato cake, hollandaise and poached egg.
- Asian hot noodles with sticky aubergines.
- Butternut squash and sage ravioli
- Root vegetable stew and dumpling.

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
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.

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.
Drinks and wine list

Red wine selection, all prices are for 75cl bottle

**Skaapveld Shiraz, MAN Family Wine, 2017 - £18.50**
Distinctive aromas of ripe plum and pepper spices, mouth filling sweet red berry flavours.

**Don David Malbec, El Esteco, Argentina, 2016 - £22.00**
Intense dark fruit flavours rounded off with a hint of sweet spice.

**Melodias Malbec, Trapiche Argentina - £16.50**
Vegan, juicy, medium bodied wine with notes of ripe plums, black cherries and a touch of sweet spice.

**Barbera Amonte, Volpi Italy 2016 - £19.00**
Vegan from Italy, with lush red fruit flavors – elegant and smooth.

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 delicate with a delicate honey richness.

**NV Brut Baron De Marck Gobillard, France - £49.00**
Bursting with apples and lemons with elegantly balanced palate.

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Event Spaces at Wellcome Collection

Menu

**White wine selection, all prices per 75cl bottle**

**Pinot Grigio, Via Nova 2017, Italy - £16.50**
Vegan, juicy 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, New Zealand 2018 - £22.00**
Bursting with tropical fruit flavours, produced from carbon neutral Winery and widespread adoption of low-impact wine making 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**

**All rates are per person and exclusive of VAT**