

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.

With responsible, ethical and environmental sourcing ever more important, we plan and deliver all our menus in accordance to our mission to minimise food waste.

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 for your event we have an allergen screen in our reception area 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 and our culinary team will work with you to ensure that we cater for all dietary requirements.

All rates are per person and exclusive of VAT

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Menu

All-Day Events Package (minimum numbers apply per room)

Lighter lunch event - £26.00

Morning Refreshments

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

Lunch

Choose a working lunch from a selection from our global kitchen examples below plus 3 add on items, served with tea, coffee, juice & water

Afternoon Refreshments

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

Working Lunch Options

Japanese

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 selection of bread from Paul Rhodes bakery

Indian

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 poppadum's and naan bread

British

Mustard crusted roast beef, gin cured smoked salmon, mushroom and chestnut wellington, grilled mushroom and fig salad, carrot and radicchio salad, roasted grape, butternut and kale salad, Farm house loaf

Vegan

Hazelnut, shitake and butternut salad, Chimichurri chickpeas and chicory salad, Not so classic Caesar with hemp seed parmesan, Beetroot, lentil and tahini salad, Cous cous salad with preserved lemon and olives. All served with chickpea roast with sticky glaze.

Our culinary team would be more than happy to create a bespoke working lunch for you, why not discuss this in more detail with your event coordinator.

Please select three per person; Additional items can be requested at £3.50 per item / person

Picante chorizo with aioli

Smokey BBQ chicken bites

Filo prawns with sweet chilli dip

Chef's choice seasonal arancini (v)

Mini vegetarian spring roll (vegan)

Bite size mini vegetarian quiche (v)

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

Spiced potato pakora with mango chutney (vegan)

Seasonal vegetable crudities with coriander & lemon hummus (vegan)

If you require a light lunch (this does not include the three additional finger bite options) and not the full package this can be provided at £20.00

Event Spaces at Wellcome Collection

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**wellcome
collection**

Event Spaces at Wellcome Collection

Menu

Full day conference event package - £41.25

Working breakfast:

Selection of mini Danish pastries and croissants (2 per person) Seasonal fruit bowl served with juice, water, freshly brewed coffee & a selection of tea.

Mid-morning refreshments

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

Lunch:

Standing two course fork buffet lunch served with juice, water, tea & coffee (examples menus below)

Afternoon refreshment

Freshly brewed Ethiopian coffee, selection of herbal, fruit and English Breakfast tea, still & sparkling water served alongside cakes.

Hot fork buffets example menu:

Example 1

Pan roasted cornfed chicken with forestierre sauce
Roasted salmon with burnt butter sauce
Wild mushroom and polenta terrine.
Curly kale with rapeseed oil dressing
Buttered baby potatoes
Selection of artisan breads
Jam roly polly with custard

Example 2

Pan roasted pork loin on chorizo stew
Grilled mackerel with spinach and pinenuts
Baked vegetable Briam
Fried butterbean and roasted peppers
Garlic sautéed greens
Rustic breads from Paul Rhodes
Filo and yoghurt cake

If you just require a hot fork buffet on its own, then this 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, 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 raisins and fruit lattice, mini croissants, vegan fruit muffin alternate available.

Seasonal fruit bowl

Selection of juices

Savoury feast - £7.50

A selection of three different savoury pastries:

Chorizo pastry roll

Bacon & cheddar fold

Vegetarian sausage rolls (v)

Vegan feta and sundried tomato savoury muffin (vegan)

Served with tomato ketchup & Brown sauce and

Spicy breakfast beans & crusty bread (v)

Healthy basket £6.25

A selection of:

Goji berry granola or chocolate granola served with set Greek yoghurt (v)

Banana and chocolate wholemeal muffin (vegan available)

Seasonal smoothies (vegan)

Seasonal fruit bowl

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



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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: **£3.50**

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

Sliced Fruit Platter: **£4.50**

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 served with jam & clotted cream. (Example menu)

- Roast beef, horseradish & watercress
- Smoked salmon, chive & lemon crème fraîche
- 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.

Naughty but nice treats: £5.80

A selection of mini individual sweet treats.

Please select two from the list below, one cake per person:

- Mixed mini doughnuts
- Mini raspberry teacake
- Flourless chocolate cake
- Treacle tart
- Mini scones with cream and jam
- Vegan banana bread

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

Gluten free cakes and vegan options are available on request prior to your event (minimum of 72 hours)



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Afternoon snacks

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

- Snack Essentials Thai Spicy Mix
- Penn State Sour Cream and Chive
- Walker's Sunbites Sweet Chilli Multigrain Snacks
- Peanuts
- BBQ crunch crackers
- Big Mix Savoury Snacks

Eastern Platter: £7.50

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

Italian Platter: £7.50

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





Event Spaces at Wellcome Collection Menu

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 weekly chef choice menu to ensure you receive the freshest and most delicious food. All lunches are served with juice, water, tea & coffee.

Classic Deli sandwiches £13.50

(Example Menu)

Roast chicken salad

Classic BLT

Smoked salmon, cream cheese & cucumber

Prawn mayonnaise & crisp lettuce

Free range egg mayonnaise & watercress (v)

Two cheese & red onion chutney (v)

Gourmet Deli sandwiches £16.75

(Example Menu)

San Danielle, mozzarella & basil

Harissa roast chicken, roast peppers & baby gem

Crayfish tails, lime & chilli dressing

Smoked mackerel pate, baby watercress & horseradish

Grilled vegetables & black olives tapenade (vegan)

Curried tofu, mango salsa & bitter leaf (vegan)

Add a finger bite item at £3.50 per item

Picante chorizo with aioli

Smokey BBQ chicken bites

Filo prawns with sweet chilli dip

Chef's choice seasonal arancini (v)

Mini vegetarian spring roll (vegan)

Bite size mini vegetarian quiche (v)

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

Spiced potato pakora with mango chutney (vegan)

Seasonal vegetable crudities with coriander & lemon hummus (vegan)

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 at £6.00

Sliced fruit platter at £4.50 or a fruit bowl (two pieces per person) at £3.50

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Event Spaces at Wellcome Collection

Menu

Sandwich Lunch Menus continued

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

Soup and 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 quarters 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. Served with juice, water, tea & coffee, along with crisps and a fruit bowl.

(Example menu)

Sandwiches, two quarters per person:

Slow roasted beef, horseradish cream and baby watercress.

Smoked mackerel pate with wild rocket and preserved lemon.

Curried tofu with mango chutney and shredded iceberg.

Soup:

Classis celeriac veloute finished with truffle oil.

Served with homemade thyme scented croutons.

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Evening Events

Light finger bites (Minimum numbers of 12 apply) – served buffet style

These are ideal for a post conference snack menu:

Please choose one of the themes below or for a bespoke menu please contact your event coordinator.

6 items per person at £17.50

8 items per person with juices and Vivreau filtered water at

£24.50 Dessert options available upon request

Spanish

Mini picante chorizo & saffron aioli

Roasted pepper and saffron croquette (v)

Deep fried olives

Deep fried sardines

Spanish tortilla/omelette (v)

San Danielle, mozzarella & basil

Stuffed mini peppers with cheese (v)

Calamari, chilli salt, black pepper mayonnaise

British

Chunky triple cooked chips and homemade ketchup(vegan)

Seasonal mini quiche (v)

Braised beef with red wine and cauliflower.

Bubble and squeak croquette (v)

Prawn Marie rose cups toast points

Coronation chicken, lettuce spoon

Pressed ham terrine with apricots.

Mini jacket potatoes, vegan cheese crumb (vegan)

American

Deep fried crab claws

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

Pulled jack fruit slider, house slaw (vegan)

Buffalo chicken bites, blue cheese dip

Buffalo cauliflower bites (vegan)

Creole spiced shrimp

Mini steak and cheese sandwich

Mini sloppy joes on brioche bun.

Indian

Vegetarian samosas (vegan)

Chicken tikka bites

Poppadums' (vegan)

Vegetable pakoras (vegan)

Malay paneer (v)

Curried beef on fried lotus root

Naan bread strips

Chilli and lime prawns

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



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Event Spaces at Wellcome Collection Menu

Canapés

These items are designed to be eaten in one bite while standing during network events. As you will see from the wide selection below some are more substantial than others are, so think about having a good 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. Bespoke menus will happily be provided by our culinary team on request.

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 (cold)

Crispy pulled lamb spring roll

Ham hock terrine with piccalilli (cold)

Cannon of beef with hollandaise and fondant potato



Fish selection

Grilled prawn marie rose en croute (cold)

Smoked mackerel mousse, ash cone, horseradish (cold)

Salmon blinis with mustard mayo and dill (cold)

Scallop ceviche with coriander (cold)



Vegetarian selection

Macaroni cheese bombs, with truffle and porcini (v)

Vegan beetroot hummus on fennel croute with baby sorrel (cold)

Chef's choice seasonal arancini

Endive and Roquefort with cranberry (cold)

Dessert Items

Mini American blueberry pancakes

Vegan chocolate mousse with raspberry (vegan) (cold)

Vanilla cheesecake, blackberry & cinnamon (cold)

Lavender pavlova (cold)



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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 and individually presented. You can choose as many or as few options as you like. We would recommend three bowls per guest as a minimum.

Meat

- Chicken makhana curry with fragrant rice.
- Cumberland sausage, pomme puree and onion gravy.
- Glazed ham, colcannon potato and mustard sauce.
- Braised lamb neck fillet, potato pave and thyme jus.
- Pan roasted duck breast, braised cabbage and redcurrants.
- Glazed beef cheek with celeriac mash and broad beans.

Fish

- Pan fried seabass, parsnip and vanilla puree and charred cauliflower.
- Blackened cod, wet polenta and ratatouille.
- Thai green prawn curry with jasmine rice.
- Fried calamari, chilli salt, radish and spring onion salad with aioli.
- Pan seared scallop with cauliflower puree and crispy shallots.
- Fish & chips with minted pea puree.

Vegetarian

- Wild mushroom stroganoff, steamed rice and fried gherkin
- Sweet and sour cauliflower with egg fried rice.
- Coconut broth with julienne vegetables.
- Asian hot noodles with sticky aubergines.
- Butternut squash and sage risotto finished with parmesan shavings.
- Vegetable lasagne with basil oil.

Dessert

- Sticky toffee pudding with clotted cream
- Passionfruit panacotta with mango sorbet.
- Traditional apple crumble with crème anglaise.
- Chocolate and pistachio brownie with vanilla ice cream
- Deconstructed raspberry cheesecake with basil gel.

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Menu

Fine dining dinners

Three course and half a bottle of wine per person - £70.00

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 menus 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 a meat, a fish and a vegetarian. Then everyone to have the same dessert.

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

Example menu:

Starter:

Heritage beetroot carpaccio, English marinated feta with a salad of pea shoots and baby watercress finished with a shallot and merlot vinegar dressing.

Mains:

Polenta and wild mushroom terrine served with charred broccoli and truffle cream.

Pan roasted duck breast, saffron fondant, crispy kale, braised cabbage puree, duck croquette and roasting juices.

Baked salmon, broad beans, pea and mint puree, truffle potatoes, caviar and sea herbs.

Desert:

Strawberry cheese cake, strawberry gel, basil sorbet and cracked pepper crisp.



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Drinks and wine list

Champagne and Sparkling wine selection, all prices per 72cl bottle and subject to availability.

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.

NV Classic Reserve, Hattingley Valley, UK - £58.00

Pale gold in colour with an abundance of fine bubbles with notes of baked apple on the nose and soft lemon sherbet on the palate.

2014 Hattingley Valley Rose, UK - £65.00

A classic varietal blend, the wine is a beautiful and delicate colour with an abundance of red fruit aromas

Red wine selection, all prices are for 75cl bottle and subject to availability

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

2017 Skaapveld Shiraz, MAN, South Africa - £19.00

Distinctive aromas of ripe plum and pepper spices

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

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

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White wine selection, all prices per 75cl bottle and subject to availability

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 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

Sandbar Bacchus, 2015 Lyme Bay UK - £35.00

Fresh and bright acidity with a complex and pronounced delivery of grapefruit, cut grass, elderflower and gooseberry flavours.

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**

Orange Juice at **£5.10 per jug**

Bottled beer (Mix of lager and Pale Ale) - **£3.50 per bottle**

Jugs of Pimm's - **£22.50 per jug**

Cocktails and Mocktails available upon request

All rates are per person and exclusive of VAT