



LONDON CORE REVIEW

OUR 3-DAY EVENT MENU

13-15 MAY
2026



**wellcome
collection**



Our coffee is carbon neutral and Rainforest Alliance Certified. Our fresh meat and cooked chicken is UK Red Tractor approved. Our extensive Meat Policy covers all other meats; which is almost exclusively UK Red Tractor on all fresh meat.

Our fruit and veg sourcing policy focusses on UK when in season and available – air freight is a last resort. We only ever use MSC (Marine Stewardship Council) approved fish. We focus on UK landed stock and only make exceptions upon client requests. We prefer to work with line-caught fish or hand-dived molluscs.

Our fresh eggs are only ever from the UK and free-range.

All Benugo manufactured products, from our cakes to our sandwich fillings are made with UK free-range eggs.

We use UK liquid dairy only and a large proportion of our milk is organic. The dairies we work with all ensure cattle producing our milk spend a large proportion of their time outdoors.



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SELECTION: **single** main course - up to 2 sides - desert for each of the 3 days

Day 1



MAIN

- Apricot harissa lamb and pine kernels meatballs, sesame seeds and mint cress: **Gluten Free** 
- Red Pepper hummus, pickled carrots, radish and baby spinach: **Gluten Free** 

SIDE

- Tabbouleh, bulgur wheat and herb salad, preserved lemon and olive oil dressing: **Gluten Free** 
- Fattoush, tomatoes and cucumbers, lettuce and herbs, sumac oil and crispy bread  

DESSERT

- Pavlova, meringue, summer berries, vanilla cream, lemon balm: **Gluten Free** 

Day 2



MAIN

- Pulled chicken, new potatoes, baby mozzarella, piquillo peppers, red pesto, basil: **Gluten Free**
- Butter bean and roasted piquillo pepper, shredded kale, lemon oil: **Gluten Free** 

SIDE

- Orzo pasta salad, courgette, green beans, sun-blushed tomatoes, basil pesto 
- Carrot and cabbage slaw, chipotle mayonnaise 

DESSERT

- Cheesecake, summer berry compôte, candied lemon   

Day 3



MAIN

- Hot-smoked salmon, roasted pepper and aubergine, rocket, balsamic dressing: **Gluten Free**
- Keen's Cheddar and leek tart, crispy leeks, capers: **Gluten Free** 

SIDE

- Madras-spiced roasted new potatoes, dill yoghurt dressing, coriander: **Gluten Free** 
- Couscous, apricots, preserved lemon, coriander, pomegranate seeds  

DESSERT

- Lemon posset, blueberry and elderflower jelly, poppy seed shortbread: **Gluten Free**   

MENU
INFORMATION



Gluten



Seeds



Vegetarian



Vegan

Kindly Note: Our Menu Choices are all Halal compliant & Non-Alcohol Based

Attendees are kindly requested to collect their food and beverages and engage with our esteemed sponsors in the William's lounge. Poseur standing tables will be provided in the exhibition room. Attendees may also participate in wetlabs organised by Corcym in the Dale Room during the various breaks throughout the three-day event.

