

THE WOLSELEY PRIVATE ROOM

*We kindly ask for you to select one of the below set menus, to be served to all your guests
We can cater for dietary requirements in addition to the one set menu
and ask to be advised of these in advance*

MENU A

55.00 per person

Avocado Vinaigrette

Cold Poached Loch Duart Salmon
with cucumber and mayonnaise

Raspberry Meringue Coupe

Coffee, Tea and Petits Fours

MENU B

60.00 per person

Endive, Roquefort & Walnut Salad

Coq au Vin *with creamed mash*

Apple Strudel
with calvados crème Chantilly

Coffee, Tea and Petits Fours

MENU C

65.00 per person

Severn & Wye Oak-Smoked Salmon

Roast Corn Fed Chicken Provençal

Manjari Chocolate Tart *with crème fraîche*

Coffee, Tea and Petits Fours

MENU D

75.00 per person

Croustade of Quail Eggs and Hollandaise

Fillet of John Dory
with pickled chanterelles and samphire

Lemon Brûlée

Coffee, Tea and Petits Fours

MENU E

85.00 per person

Chilled Heritage Tomato Soup

Dressed Dorset Crab

Beef Wellington with Madeira Jus
or

Roast Fillet of Beef with Madeira Jus

The Wolseley Fruit Crumble

Coffee, Tea and Petits Fours

◆ *A cheese option can be added to each menu for a supplement of 12.50 per person* ◆

Please note our menus change seasonally

Please inform your server if you have any food allergies or special dietary needs



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CHAMPAGNE AND SPARKLING

	Bottle
Pommery Brut Royal NV	69.00 ~
Camel Valley Brut 2015, Cornwall	69.50 ~
Ayala Rosé Majeur NV	72.00 ~
Hambledon Classic Cuvée Rosé NV, Sussex	74.00 ~
Delamotte Blanc de Blancs Brut NV	79.00 ~
Pol Roger Brut Réserve NV	82.00 ~
Jacquesson Cuvée No. 742 Extra Brut NV	87.00 ~
Bollinger Rosé NV	95.00 47.00 <i>half bottle</i>
Bollinger Grande Année 2008	120.00 ~
Pol Roger Cuvée Sir Winston Churchill 2006	175.00 ~
Pommery Cuvée Louise 2004	185.00 ~
Krug Grande Cuvée	225.00 115.00 <i>half bottle</i>

WINE LIST

White	Bottle
Sauvignon Blanc 2018, Gaillac	26.50
Château Haut Rian Semillon/Sauvignon 2017, Bordeaux	28.50
Vignes d'Oc Chardonnay 2018, Languedoc	29.50
Bianco di Custoza 2018, Monte del Fra, Veneto	32.00
Muscadet de Sèvre et Maine 'Sur Lie' 2017, Jean-François de Grand Mouton, Loire	34.00
Valençay Sauvignon Blanc/Chardonnay 2017, Sébastien Vaillant, Loire	39.50
Mâcon Villages 2017, Joseph Drouhin, Bourgogne	43.00
Sauvignon de Touraine 2018, Domaine Guy Allion, Loire	44.00
Côtes du Rhône Blanc 'Les Becs Fins' 2017, Tardieu Laurent	46.00
Albariño 'Abadia de San Campio' 2018, Bodegas Terras Gaud, Rías Baixas	47.50
Kamptal Grüner Veltliner 'Terrassen' 2018, Bründlmayer	49.00
Saint Véran 2017, Domaine de la Croix Senaillet, Bourgogne	52.00
Pinot Grigio 2018, Franz Haas, Alto Adige	53.00
Riesling d'Alsace 'Les Grandes Lignes' 2017, Domaine Léon Boesch	54.00
Chablis 2018, Domaine Gilles et Nathalie Fèvre, Bourgogne	56.00
The Wolseley Selection Sancerre 2017, Domaine André Dezat, Loire	57.00
Pouilly Fuissé 'Vieilles Vignes de Solutré' 2018, Domaine des Gerbeaux, Bourgogne	60.00
Soave 'La Rocca' 2016, Pieropan, Veneto	72.00
Gewürztraminer Grand Cru 'Osterberg' 2015, Domaine Mittnacht Frères, Alsace	74.00
St. Aubin 1er Cru Vieilles Vignes 2016, Domaine Larue, Bourgogne	78.00
Condrieu 'Les Vallins' 2016, Domaine Christophe Blanc, Rhône	80.00
Meursault Charles Maxime 2016, Domaine Latour-Giraud, Bourgogne	82.00
Riesling Grand Cru 'Lorcher Krone' 2017, Eva Fricke, Rheingau	86.00
Chassagne Montrachet 1er Cru 'Les Chaumées' 2015, Domaine Philippe Colin, Bourgogne	105.00
Puligny Montrachet 1er Cru 'Les Referts' 2016, Domaine Bachelet-Monnot, Bourgogne	135.00
Corton Charlemagne 2015, Vincent Girardin, Bourgogne	175.00
Chevalier-Montrachet Grand Cru 2010, Ch de Pul. Mont, Bourgogne	325.00
Rosé	
Rosé de Triennes 2017, IGP Méditerranée, Provence	42.00
Rosa dei Frati 2018, Riviera del Garda Classico, Lombardia	49.00
Umathum Rosa 2018, Burgenland	53.50
Sancerre Rosé 2018, Domaine Sylvain Bailly, Loire	56.00
Domaines Ott Rosé 2018, Clos Mireille, Côtes de Provence	69.50



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WINE LIST

Red

Bottle

Vignes d'Oc Rouge 2018, Languedoc	26.50
Cabernet Sauvignon 2017, Domaine de Mont d'Hortes, Languedoc	28.50
Le Sabounet, Vin de France, Domaine Roger Sabon, Southern Rhone	29.50
Château La Grave Singalier 2016, Bordeaux Supérieur	38.00
Valpolicella 2018, Allegrini, Veneto	42.00
Cahors Malbec 'Cuvée Juline' 2014, Domaine La Berangerie	43.00
Côtes du Rhône Domaine La Soumade 2017, André Roméro.	44.00
Morgon 'Côte de Py' 2017, Domaine de la Chaponne	46.00
Le Bourgogne Pinot Noir 2017, Domaine Chanson	49.00
Rioja Reserva 2014, Bodegas Izadi	50.00
Rosso di Montalcino 2017, Tenuta di Argiano, Tuscany	52.00
Barbera d'Alba 2017, G.D.Vajra, Piedmont	54.00
The Wolseley Selection Médoc 2011, Château La Tour de By, Bordeaux	56.00
Blafränkisch 2017, Heinrich, Burgenland	58.00
Gigondas 2016, Domaine Raspail Ay, Rhône	62.00
Mercurey Vieilles Vignes 2017, Domaine Raquillet, Bourgogne	64.00
Ribera del Duero Corimbo 2014, Bodegas La Horra	66.00
Chianti Classico 2016, Fontodi, Toscana	68.00
Château Haut Lagrange 2014, Pessac-Léognan, Bordeaux	70.00
Beaune 1er Cru 'Teurons' 2015, Domaine Chanson, Bourgogne	72.00
Marquis de Calon 2012, St. Estèphe, Bordeaux	75.00
Châteauneuf-du-Pape 2013, Domaine du Vieux Télégraphe, Rhône	89.00
Brunello di Montalcino 2013, Poggio San Polo	95.00
Gevrey Clos Prieur 2015, Domaine Marc Roy, Côtes de Nuits, Bourgogne	110.00
Château Grand Puy Lacoste 2008, 5eme Cru, Pauillac, Bordeaux.	130.00
Nuits St. Georges 1er Cru Clos de la Maréchale 2014, Domaine JF Mugnier	180.00
Ermitage 'Le Méal' 1997, M.Chapoutier, Rhône	250.00
Vieux Château Certan, 2001, Pomerol, Bordeaux	275.00

DESSERT WINE

	Glass 100ml	Bottle
Coteaux du Layon 2017, Château La Tomaze	8.75	53.00
Monbazillac 'Jour de Fruit' 2015, Domaine de l'Ancienne Cure	9.25	28.50 <i>half bottle</i>
Lieutenant de Château Sigalas Rabaud 2010, Sauternes	9.75	34.50 <i>half bottle</i>
Rasteau Vin Doux Naturel 2016, Domaine du Trapadis	12.50	64.00 <i>50cl</i>
Tokaji Aszú 5 Puttonyos 2010, Oremus, Hungary	18.50	78.00 <i>50cl</i>

WATER

	Bottle
Kingsdown Still and Sparkling	~ 3.50/4.50 <i>33cl/75cl</i>

All wines contain sulphites and some may contain allergens

