

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

Confit Salmon
wilted spinach & sauce vierge

Treacle Tart, *crème fraîche*

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

Chicken Fricassée
with morels

Chocolate Pot du Crème

Coffee, Tea and Petits Fours

MENU D

75.00 per person

Croustade of Quail Eggs and Hollandaise

Fillet of John Dory
pickled wild mushrooms and samphire

Vanilla Brûlée

Coffee, Tea and Petits Fours

MENU E

85.00 per person

Pea & Watercress Soup
horseradish cream

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

**Choice to be made prior to booking*

◆ *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	72.00
Camel Valley Brut 2016, Cornwall	72.50
Ayala Rosé Majeur NV	75.00
Hambledon Classic Cuvée Rosé NV, Sussex	77.00
Delamotte Blanc de Blancs Brut NV	82.00
Pol Roger Brut Réserve NV	85.00
Jacquesson Cuvée No.742 Extra Brut NV	90.00
Billecart-Salmon Rosé NV	95.00
Bollinger Grande Année 2008	125.00
Pommery Cuvée Louise 2004	190.00
Pol Roger Cuvée Sir Winston Churchill 2008	195.00
Krug Grande Cuvée	235.00

WINE LIST

White	Bottle
Côteaux de l'Ardèche 'Les Terrasses' 2018, Rhône Blanc	27.50
Château Haut Rian Semillon/Sauvignon 2018, Bordeaux	29.00
Vignes d'Oc Chardonnay 2018, Languedoc	29.75
Bianco di Custoza 2018, Monte del Fra, Veneto	33.00
Muscadet de Sèvre et Maine 'Sur Lie' 2018, Jean-François de Grand Mouton, Loire	36.00
Viognier 2018, l'Ostal, Languedoc	39.00
Valençay Sauvignon Blanc/Chardonnay 2018, Sébastien Vaillant, Loire	42.00
Mâcon Villages 2018, Joseph Drouhin, Bourgogne	45.00
Sauvignon de Touraine 2018, Domaine Guy Allion, Loire	47.00
Côtes du Rhône Blanc 'Les Becs Fins' 2018, Tardieu Laurent	49.00
Albariño 'Abadia de San Campio' 2018, Bodegas Terras Gaud, Rías Baixas	49.75
Vouvray Sec 2018, Didier Champalou, Loire	51.00
Kamptal Grüner Veltliner 'Terrassen' 2018, Bründlmayer	52.00
Saint Véran 2018, Domaine de la Croix Senaillet, Bourgogne	55.00
Pinot Grigio 2018, Franz Haas, Alto Adige	56.00
Riesling d'Alsace 'Les Grandes Lignes' 2018, Domaine Léon Boesch	57.00
Chablis 2018, Domaine Gilles et Nathalie Fèvre, Bourgogne	59.00
The Wolseley Selection Sancerre 2018, Domaine André Dezat, Loire	59.75
Pouilly Fuissé 'Vieilles Vignes' 2018, Domaine des Gerbeaux, Burgundy	63.00
Soave 'La Rocca' 2017, Pieropan, Veneto	75.00
Gewürztraminer Grand Cru 'Osterberg' 2015, Domaine Mittnacht Frères, Alsace	77.00
Chablis 1er Cru 'Vaillons' 2018, Domaine Droin, Bourgogne	79.50
Condrieu 'Les Vallins' 2017, Domaine Christophe Blanc, Rhône	83.00
Meursault Charles Maxime 2017, Domaine Latour-Giraud, Bourgogne	85.00
Riesling Grand Cru 'Lorcher Krone' 2017, Eva Fricke, Rheingau	90.00
Puligny Montrachet 2017, Domaine Jacques Carillon, Bourgogne	110.00
Chassagne Montrachet 1er Cru 'Les Chaumées' 2017, Domaine Philippe Colin, Bourgogne	125.00
Corton Charlemagne 2015, Vincent Girardin, Bourgogne	180.00
Chevalier-Montrachet Grand Cru 2010, 'Château de Puligny Montrachet', Bourgogne	335.00
Rosé	
Rosé de Triennes 2018, IGP Méditerranée, Provence	44.50
Chiaretto 'Rosa dei Frati' 2018, Ca Dei Frati, Lombardia	55.00
Sancerre Rosé 2018, Domaine Sylvain Bailly, Loire	59.00
Domaines Ott Rosé 2018, Clos Mireille, Côtes de Provence	72.00



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WINE LIST

Red

Bottle

Vignes d'Oc Rouge 2018, Languedoc	27.50
Moulin de Gassac 'Classic' 2018, Hérault	29.00
Cabernet Sauvignon 2018, Domaine de Mont d'Hortes, Languedoc	29.75
Le Sabounet, Vin de France, Domaine Roger Sabon, Southern Rhône	32.00
Corbières 2017, Château La Bastide, Languedoc	36.00
Château La Grave Singalier 2016, Bordeaux Supérieur	40.00
Ribeiro Santo 2018, Carlos Lucas, Dao	42.00
Valpolicella 2018, Allegrini, Veneto	44.00
Cahors Malbec 'Cuvée Juline' 2014, Domaine La Bérangeraie	45.00
Côtes du Rhône Domaine La Soumade 2017, André Roméro.	47.50
Le Bourgogne Pinot Noir 2018, Domaine Chanson	52.00
Rioja Reserva 2015, Bodegas Izadi	53.00
Brouilly, Château de Pierreux 2018, Beaujolais	54.00
Rosso di Montalcino 2017, Tenuta di Argiano, Tuscany	55.00
Barbera d'Alba 2017, G.D.Vajra, Piedmont	57.00
The Wolseley Selection Médoc 2011, Château La Tour de By, Bordeaux	59.00
Gigondas 'Les Fouilles' 2017, Domaine Burle, Southern Rhône	65.00
Mercurey Vieilles Vignes 2017, Domaine Raquillet, Bourgogne	67.00
Ribera del Duero Corimbo 2014, Bodegas La Horra	69.00
Spatburgunder 'Malterdinger', Bernard Huber 2016, Baden	73.00
Beaune 1er Cru 'Teurons' 2015, Domaine Chanson, Bourgogne	77.00
Pauillac de Lynch Bages 2015, Bordeaux	83.00
Châteauneuf-du-Pape 2014, Domaine du Vieux Télégraphe, Rhône	92.00
Brunello di Montalcino 2014, Poggio San Polo, Tuscany	98.00
Côte Rôtie 'Cuvée Ampodium' 2012, Domaine René Rostaing, Northern Rhône	110.00
Gevrey Clos Prieur 2016, Domaine Marc Roy, Côtes de Nuits, Bourgogne	115.00
Château Grand Puy Lacoste 5eme Cru 2011, Pauillac	135.00
Nuits St.Georges 1er Cru Clos de la Maréchale 2014, Domaine JF Mugnier, Bourgogne	185.00
Barolo Le Vigne Sibi et Paucis 2008, Sandrone, Piedmont	295.00

DESSERT WINE

	Glass 100ml	Bottle
Coteaux du Layon 2017, Château La Tomaze	9.25	56.00
Monbazillac 'Jour de Fruit' 2015, Domaine de l'Ancienne Cure	9.75	30.00 <i>half bottle</i>
Lieutenant de Château Sigalas Rabaud 2010, Sauternes	10.25	36.00 <i>50cl</i>
San Emilio Pedro Ximenez, Lustau	11.00	64.00 <i>50cl</i>
Rasteau Vin Doux Naturel 2017, Domaine du Trapadis	13.00	68.00 <i>50cl</i>
Tokaji Aszú 5 Puttonyos 2010, Oremus, Hungary	19.50	80.00 <i>50cl</i>

WATER

Bottle

Kingsdown Still and Sparkling	~ 3.50/4.50 <i>33cl/75cl</i>
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All wines contain sulphites and some may contain allergens.

