

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

57.50 per person

Avocado Vinaigrette

Fillet of Salmon

watercress velouté, cucumber & dill

Baked Lemon Meringue Tart

Coffee, Tea and Petits Fours

MENU B

65.00 per person

Heritage Tomato, Basil & Shallot Salad

Coq au Vin *with creamed potatoes*

Apple Strudel

calvados crème Chantilly

Coffee, Tea and Petits Fours

MENU C

70.00 per person

Severn & Wye Oak-Smoked Salmon

Roast Corn-Fed Half Chicken

morels & Madeira sauce

Chocolate Pot de Crème

Coffee, Tea and Petits Fours

MENU D

77.50 per person

Croustade of Quail Eggs and Hollandaise

Fillet of John Dory

pickled wild mushrooms and samphire

Crème Brûlée

Coffee, Tea and Petits Fours

MENU E

85.00 per person

Minted Pea Soup
with Crème Fraîche

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 2018, Cornwall	72.50
Ayala Rosé Majeur NV	75.00
Hambledon Classic Cuvée Rosé NV, Hampshire	77.00
Delamotte Blanc de Blancs Brut NV	82.00
Pol Roger Brut Réserve NV	85.00
Billecart-Salmon Rosé NV	95.00
Bollinger Grande Année 2012	137.00
Pommery Cuvée Louise 2004	190.00
Pol Roger Cuvée Sir Winston Churchill 2009	195.00
Krug Grande Cuvée	235.00

WINE LIST

White	Bottle
Côteaux de l'Ardèche 'Les Terrasses' 2019, Rhône Blanc	28.50
Château Haut Rian Semillon/Sauvignon 2018, Bordeaux	29.75
Vignes d'Oc Chardonnay 2019, Languedoc	31.00
Bianco di Custoza 2020, Monte del Fra, Veneto	33.00
Muscadet de Sèvre et Maine 'Sur Lie' 2018, Jean-François de Grand Mouton, Loire	36.00
Viognier 2019, l'Ostal, Languedoc	39.00
Grüner Veltliner 2019 'Lois' Loimer, Niederösterreich	40.00
Valençay Sauvignon Blanc/Chardonnay 2019, Sébastien Vaillant, Loire	42.00
Sauvignon de Touraine 2020, Domaine Guy Allion, Loire	47.00
Macon Uchizy 2019, Domaine Talmard, Bourgogne	48.00
Côtes du Rhône Blanc 'Les Becs Fins' 2018, Tardieu Laurent	49.00
Albariño 'Abadia de San Campio' 2019, Bodegas Terras Gaud, Rías Baixas	49.75
Vouvray Sec 2019, Didier Champalou, Loire	51.00
Saint Véran 2019, Domaine de la Croix Senaillet, Bourgogne	55.00
Pinot Grigio 2019, Franz Haas, Alto Adige	56.00
Riesling d'Alsace 'Les Grandes Lignes' 2018, Domaine Léon Boesch	57.00
Chablis 2019, Domaine Gilles et Nathalie Fèvre, Bourgogne	59.00
The Wolseley Selection Sancerre 2019, Domaine André Dezat, Loire	59.75
Pinot Blanc 'Seeberg' 2019, Prieler, Burgenland	62.00
Pouilly Fuissé 2019 'Vieilles Vignes', Domaine des Deux Roches, Bourgogne	68.00
Soave 'La Rocca' 2018, Pieropan, Veneto	75.00
Gewürztraminer Grand Cru 'Osterberg' 2015, Domaine Mittnacht Frères, Alsace	77.00
Riesling 2016, 'Hattenheimer Wisselbrunnen', Spreitzer, Rheingau	80.00
Condrieu 'Les Vallins' 2017, Domaine Christophe Blanc, Rhône	83.00
Meursault Charles Maxime 2018, Domaine Latour-Giraud, Bourgogne	85.00
Puligny Montrachet 2018, 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 2020, IGP Méditerranée, Provence	44.50
Sancerre Rosé 2019, Domaine Sylvain Bailly, Loire	59.00
Chiarretto Rosa dei Frati 2020, Ca dei Frati, Lombardia	62.00
Domaines Ott Rosé 2020, Clos Mireille, Côtes de Provence	72.00



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WINE LIST

Red

	Bottle
Vignes d'Oc Rouge 2019, Languedoc	28.50
Moulin de Gassac 'Classic' 2019, Hérault	29.75
Cabernet Sauvignon 2019, Domaine de Mont d'Hortes, Languedoc	31.00
Le Sabounet, Vin de France, Domaine Roger Sabon, Southern Rhône	33.00
Corbières 2018, Château La Bastide, Languedoc	36.00
Château La Grave Singalier 2018, Bordeaux Supérieur	40.00
Ribeiro Santo 2019, Carlos Lucas, Dao	42.00
Valpolicella 2019, Allegrini, Veneto	44.00
Cahors Malbec 'Cuvée Juline' 2016, Domaine La Bérangeraie	45.00
Côtes du Rhône Domaine La Soumade 2018, André Roméro	47.50
Le Bourgogne Pinot Noir 2018, Domaine Chanson	52.00
Rioja Reserva 2016, Bodegas Izadi	53.00
Brouilly, Château de Pierreux 2019, Beaujolais	54.00
Rosso di Montalcino 2018, Tenuta di Argiano, Tuscany	55.00
The Wolseley Selection Médoc 2011, Château La Tour de By, Bordeaux	59.00
Gigondas 'Les Fouilles' 2018, Domaine Burle, Southern Rhône	65.00
Mercrey Vieilles Vignes 2018, Domaine Raquillet, Bourgogne	67.00
Ribera del Duero Corimbo 2015, Bodegas La Horra	69.00
Spatburgunder 'Malterdinger' 2016, Bernard Huber, Baden	73.00
Beaune 1er Cru 'Teurons' 2015, Domaine Chanson, Bourgogne	79.00
Pauillac de Lynch Bages 2016, Bordeaux	85.00
Châteauneuf-du-Pape 2014, Domaine du Vieux Télégraphe, Rhône	95.00
Brunello di Montalcino 2015, Poggio San Polo, Tuscany	105.00
Côte Rôtie 'Cuvée Ampodium' 2012, Domaine René Rostaing, Northern Rhône	115.00
Gevrey Clos Prieur 2018, Domaine Marc Roy, Côtes de Nuits, Bourgogne	120.00
Château Croix de Labrie 2014, Saint Emilion Grand Cru	145.00
Barolo Le Vigne Sibi et Paucis 2008, Sandrone, Piedmont	295.00

DESSERT WINE

	Glass 100ml	Bottle
Coteaux du Layon 2019, Château La Tomaze	8.75	56.00
Monbazillac 'Jour de Fruit' 2018, Domaine de l'Ancienne Cure	9.25	30.00 <i>half bottle</i>
Lieutenant de Château Sigalas Rabaud 2010, Sauternes	10.75	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	18.50	75.00 <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.

