

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.*

*All our set menus include on arrival a selection of crisps, almonds, choux de fromage
and The Wolseley bread sticks.*

MENU A

60.00 per person

Avocado Vinaigrette (vg)

Fishcakes 'Arlington'
with a lobster bisque sauce
buttered new potatoes (v)
seasonal vegetables (v)

Apple Strudel (v)
calvados crème chantilly

Coffee, Tea and Petits Fours

MENU C

77.50 per person

Endive, Pear and Forme d'Ambert Salad

Fillet of Lemon Sole 'Grenobloise'
buttered new potatoes (v)
seasonal vegetables (v)

Crème Brulée

Coffee, Tea and Petits Fours

MENU B

70.00 per person

Severn & Wye Oak-Smoked Salmon

Poulet Roti with marsala cream sauce
buttered new potatoes (v) - seasonal vegetables (v)

Chocolate & Orange Truffle Torte (v)

Coffee, Tea and Petits Fours

MENU D

95.00 per person

Cream of White Onion Soup (v)

Dorset Dressed Crab

*Beef Wellington with Madeira Jus
or

*Roast Fillet of Beef with Madeira Jus
buttered new potatoes (v) - seasonal vegetables (v)

The Wolseley Fruit Crumble

Coffee, Tea and Petits Fours

**Choice to be made prior to booking.*

CHRISTMAS MENU

Available for lunch and dinner bookings in December only.

85.00 per person

'Severne & Wye' Oak-Smoked Salmon

Norfolk Roast Bronze Turkey
roast potatoes, apricot & pistachio stuffing, pigs in blankets,
honey-roasted carrots and parsnips, buttered brussels sprouts, cranberry jus

Christmas Pudding with brandy butter
or

Fig & Apple Sticky Toffee Pudding Baileys ice cream

Coffee & Mince Pies

(v) Vegetarian • (vg) Vegan

◆ *A cheese option can be added to each menu for a supplement of 15.50 per person.* ◆

*Please note our menus change seasonally.
Please inform your server if you have any food allergies or special dietary needs.*

