

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

65.00 per person

Avocado Vinaigrette (vg)

Roast Fillet of Cod

palourde clam & tiger prawn chowder
buttered new potatoes - seasonal vegetables

Crème Brûlée

Coffee, Tea and Petits Fours

MENU B

75.00 per person

Severn and Wye Oak-smoked Salmon

Roast Anjou Chicken

fondant potato, buttered savoy cabbage, jus rôti
buttered new potatoes - seasonal vegetables

Chocolate & Orange Truffle Torte

Coffee, Tea and Petits Fours

SAMPLE DECEMBER MENU

85.00 per person

Severn & Wye Smoked Salmon

Norfolk Roast Bronze Trukey

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

Christmas Pudding with Brandy Butter

Fig & Apple Sticky Toffee Pudding and Baileys Ice Cream

Coffee, Tea and Mince Pies

MENU C

85.00 per person

Smoked Duck Breast Salad

curly endive, poached egg and croutons

Fillet of Lemon Sole 'Grenobloise'

buttered new potatoes
seasonal vegetables

Apple Strudel

with calvados crème chantilly

Coffee, Tea and Petits Fours

MENU D

97.50 per person

Leek and Potato soup (v)

Dorset Dressed Crab

*Beef Wellington with Madeira Jus

or

*Roast Fillet of Beef with Madeira Jus

creamed mash-seasonal vegetables

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 15.50 per person.* ◆

Please note our menus change seasonally.

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



🌀 White Wine 🌀

	Glass <small>175ml</small>	Bottle
Les Fleurs de Montblanc 2022, Pays d'Oc	9.75	34.75
Château Haut Rian Semillon/Sauvignon 2022, Bordeaux	10.50	36.50
Vignes d'Oc Chardonnay 2022, Languedoc	11.50	40.75
Bianco di Custoza 2022, Monte del Fra, Veneto	12.00	43.00
Muscadet 'Sur Lie' 2022, Jean-François de Grand Mouton, Loire	13.00	46.00
Viognier 2022, 'French Ambush', Languedoc	13.25	48.50
Grüner Veltliner 2022 'Lois' Loimer, Niederösterreich	14.25	52.00
Valençay Sauvignon Blanc/Chardonnay 2022, Sébastien Vaillant, Loire	15.50	55.00
Sauvignon de Touraine 2022, Domaine Guy Allion, Loire	16.00	59.00
Côtes du Rhône Blanc 2022, Famille Perrin	16.25	60.00
Macon Uchizy 2022, Domaine Talmard, Bourgogne	17.00	62.00
Bacchus 2022, Camel Valley, Cornwall, England	17.25	63.00
Albariño 'Abadia de San Campio' 2022, Bodegas Terras Gauda, Rías Baixas	18.00	64.00
Vouvray Sec 2022, Didier Champalou, Loire	18.50	65.00
'Holdaway' Sauvignon Blanc 2022, Blank Canvas, Marlborough	19.25	69.00
Saint Véran 2021, Domaine de la Croix Senaillet, Bourgogne	19.75	70.00
Pinot Grigio 2022, Franz Haas, Alto Adige	20.25	72.00
Riesling d'Alsace 'Les Grandes Lignes' 2022, Domaine Léon Boesch	21.00	72.00
Etna Bianco 2022, Graci, Sicilia	21.25	73.00
Chablis 2022, Domaine Gilles et Nathalie Fèvre, Bourgogne	21.50	75.00
The Wolseley Selection Sancerre 2021, Domaine Dezat, Loire	21.75	76.00
Pinot Blanc 'Seeberg' 2022, Prieler, Burgenland	~	79.00
Pouilly Fuissé 2021 'Vieilles Vignes', Domaine des Deux Roches, Bourgogne	23.50	86.00
Soave 'La Rocca' 2021, Pieropan, Veneto	~	93.00
Gewürztraminer Grand Cru 'Osterberg' 2017, Domaine Mittnacht Frères, Alsace	~	96.00
Riesling 2018, 'Hattenheimer Wisselbrunnen', Spreitzer, Rheingau	~	98.00
Condrieu 'Les Vallins' 2021, Domaine Christophe Blanc, Rhône	~	102.00
Montagny Mont-Cuchot 1er Cru 2021, Domaine Berthenet, Bourgogne	~	108.00
Puligny-Montrachet 'Les Meix' 2020, Domaine Borgeot, Bourgogne	~	140.00
Chassagne-Montrachet 1er Cru 2018, Maison Caroline Lestimé, Bourgogne	~	165.00
Corton Charlemagne 2021, Vincent Girardin, Bourgogne	~	250.00

FEATURED PRODUCER

Famille Perrin, Southern Rhône

Famous for their 200 hectare Châteauneuf-du-Pape estate Château de Beaucastel, the Perrin family also own the négociant brand Famille Perrin which sources grapes from throughout the Rhône Valley.

Château de Beaucastel was first established in 1549 and has been run by the Perrin family for five generations.

It is one of the few producers to use to use all thirteen authorised grape varieties.

	Glass <small>175ml</small>	Bottle
Côtes du Rhône Blanc 2022, Famille Perrin	16.25	60.00
Vacqueyras 2022 'Les Christins', Perrin & Fils.	22.00	78.00
Châteauneuf-du-Pape 2020, Château de Beaucastel	~	215.00



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🌀 Rosé Wine 🌀

	Glass <small>175ml</small>	Bottle
Rosé de Triennes 2022, IGP Méditerranée, Provence	14.75	54.00
Sancerre Rosé 2022, Domaine Sautereau, Loire	19.75	70.00
'Whispering Angel' Rosé 2022, Château d'Esclans, Côtes de Provence	22.00	78.00
Domaines Ott Rosé 2022, Clos Mireille, Côtes de Provence	~	92.00

🌀 Red Wine 🌀

	Glass <small>175ml</small>	Bottle
Vignes d'Oc Rouge 2022, Languedoc	9.75	34.75
Moulin de Gassac 'Classic' 2022, Hérault	10.50	36.50
Cabernet Sauvignon 2021, Domaine de Mont d'Hortes, Languedoc	11.50	40.75
Corbières 2020, Château la Bastide, Languedoc	12.75	46.00
Pinot Noir 'La Muse de Cabestany' 2022, Pays d'Oc	13.25	48.50
Château La Grave Singalier 2019, Bordeaux Supérieur	14.25	52.00
Ribeiro Santo 2020, Carlos Lucas, Dao	15.25	54.00
Cheverny Gamay-Pinot Noir 2022, Salvard, Loire	15.75	56.50
Valpolicella 2022, Allegrini, Veneto	16.00	59.00
Cahors Malbec 'Cuvée Juline' 2018, Domaine La Bérangeraie	16.50	61.00
Côtes du Rhône Rouge, Domaine La Soumade 2020, André Roméro	17.00	62.00
Le Bourgogne Pinot Noir 2022, Domaine Chanson	18.50	65.00
Rioja Reserva 2018, Bodegas Izadi	18.75	67.00
Shiraz 2019, Hartenberg, Stellenbosch, South Africa	19.25	69.00
Brouilly 2021, Château de Pierreux, Beaujolais	19.50	69.50
Barbera d'Alba 2022, G.D. Vajra, Piemonte, Italy	20.25	72.00
The Wolseley Selection Médoc 2012, Château La Tour de By, Bordeaux	22.00	78.00
Le Volte dell'Ornellia' 2021, Ornellia, Toscana	22.50	80.00
Gigondas 'Les Fouilles' 2020, Domaine Burle, Southern Rhône	22.75	82.00
Ribera del Duero Corimbo 2018, Bodegas La Horra	23.50	86.00
Spatburgunder 'Malterdinger' 2020, Bernard Huber, Baden	~	92.00
Beaune 1er Cru Clos du Roi 2020, Domaine Chanson	~	98.00
Barbaresco 2018, Cascina Roccalini, Piemonte	~	102.00
Pauillac de Lynch Bages 2018, Bordeaux	~	106.00
Château-neuf-du-Pape 2018, Domaine du Vieux Télégraphe, Rhône	~	118.00
Brunello di Montalcino 2018, Poggio San Polo, Tuscany	~	130.00
Côte Rôtie 'Cuvée Ampodium' 2017, Domaine René Rostaing, Northern Rhône	~	140.00
Gevrey-Chambertin 'Vieilles Vignes' 2019, Domaine Géantet-Pansiot, Bourgogne	~	150.00
Nuits-Saint-Georges 1er Cru 'Les Vaucrains' 2018, Domaine Henri Gouges, Bourgogne	~	195.00
Bolgheri Superiore 2018, Ornellaia, Toscana	~	290.00
Château Montrose 2010, 2ème Cru Classé, St Estèphe, Bordeaux	~	295.00

FEATURED RED WINE PRODUCER

Allegrini, Valpolicella, Italy

The Allegrini family estate is located in the heart of Valpolicella Classico. Although they have been growing grapes here for several centuries, Giovanni Allegrini was the first to bottle wines from the family's vineyards. It continues as a family run estate to this day. From the 2007 vintage, the forward thinking Allegrini's sacrificed the Classico status to bottle under screwcap to prevent cork taint. They continue to be produce world-class wines and are at the forefront of Valpolicella's quest for quality.

	Glass <small>150ml</small>	Bottle
Valpolicella 2022	16.00	57.50
'Palazzo della Torre' 2019	17.25	62.00
'La Grola' 2019	~	75.00
Amarone della Valpolicella Classico 2019	~	110.00

❧ Lustau Sherry ❧

With a history dating back to 1896, Lustau is widely considered to be the most established and reliable estate in Jerez.

The Solera Reserva Range is composed of older stocks from selected houses.

	Glass <i>100ml</i>		Glass <i>100ml</i>
Puerto Fino, Solera Reserva	11.25	Los Arcos Amontillado, Solera Reserva	12.50
Papirusa Manzanilla, Solera Reserva	11.25	San Emilio Pedro Ximénez	14.25



Champagne and Sparkling Wines

	Glass <i>150ml</i>	Bottle <i>half</i>	Bottle	Magnum
Prosecco Superiore Ca'Morlin Conegliano e Valdobbiadene	15.25	~	68.00	~
Pommery Brut Royal NV	20.00	52.00	92.00	184.00
Camel Valley Brut 2020, Cornwall.	19.75	~	90.00	~
Ayala Rosé Majeur NV	20.50	~	94.00	~
Hambledon Classic Cuvée Rosé NV, Hampshire	~	~	99.00	~
Paul Bara Brut Reserve NV, Bouzy	~	~	102.00	~
Louis Roederer 'Collection 244'	24.00	~	108.00	~
Pol Roger Brut Réserve NV	~	~	109.00	~
Billecart-Salmon Rosé NV.	~	62.00	122.00	~
Ruinart Blanc de Blanc.	~	~	140.00	~
Bollinger Grande Année 2014	~	~	195.00	~
Pommery Cuvée Louise 2005	~	~	240.00	~
Pol Roger Cuvée Sir Winston Churchill 2013.	~	~	245.00	~
Krug Grande Cuvée.	~	155.00	300.00	~

❧ Champagne Cocktails ❧

French 75 20.00 ~ Alfonso 20.00 ~ Champagne Classic 20.00



Cocktails

Americano 14.00 ~ Aviation 15.75 ~ Brooklyn 15.75 ~ Gin & It 15.75
 Manhattan 15.00 ~ Margarita 15.25 ~ Negroni 15.00 ~ Old Fashioned 16.50
 Sidecar 15.25 ~ Whisky Sour 15.25 ~ White Lady 14.25

🌀 Dessert Wine 🌀

	Glass <i>100ml</i>	Bottle <i>half</i>	Bottle
Monbazillac 'Jour de Fruit' 2021, Domaine de l'Ancienne Cure	12.50	39.50 _{375ml}	~
Lieutenant de Château Sigalas Rabaud 2018, Sauternes	13.75	46.25 _{375ml}	~
San Emilio Pedro Ximenez, Lustau	14.25	~	80.00
Recioto della Valpolicella 2020, Corte Giara, Veneto	15.50	60.00 _{50cl}	~
Tokaji Aszú 2013, 5 Puttonyos, Tokaj Classic, Hungary	23.00	92.00 _{50cl}	~

🌀 Port 🌀

	Glass <i>100ml</i>
Fonseca Unfiltered LBV Port 2018	12.50
Fonessa <i>10 year old tawny</i> Port	15.25
Fonseca Vintage Port 1992.	23.00

Armagnac

Clos Martin VSOP *8 year* 14.00 ~ Baron de Sigognac *20 year* 20.25

Cognac

Martell VSOP 14.25 ~ Maxime Trijol VSOP 14.00

Hine Rare VSOP 14.75 ~ Hennessy XO 25.25

🌀 Calvados 🌀

Camut <i>6 year</i>	14.00
Dupont 1988	18.50
Lemorton Domfrontais <i>15 year</i>	22.75

Eaux de Vie

Poire Williams 13.50 ~ Kirsch d'Alsace 14.50 ~ Marc de Gewürztraminer 14.00

Marc de Bourgogne 14.00 ~ Grappa di Nosiola Pilzer 16.00

All Spirits are served in 50ml measures.

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