

The Wolseley Private Room BREAKFAST MENU

ON ARRIVAL

Mixed Viennoiserie (v)

Pain aux raisins, croissant au beurre, pain au chocolat served with butter & preserves

MENU A £25

Guests to choose on the day

Creamed Porridge Oats, Fruit Compote (v)

Lemon Yogurt, Granola & Fruit Compote (v)

Crispy Bacon & Fried Egg Roll

Mashed Avocado & Confit Tomato (vg)
on toast

Fried Duck Egg, Bubble & Squeak & Wild Mushrooms (v)

The Wolseley Pancakes (v)
with berries

MENU B £35

Please select 6 dishes for your guests to choose from on the day

Creamed Porridge Oats, Fruit Compote (v)

Lemon Yogurt, Granola & Fruit Compote (v)

Crispy Bacon & Fried Egg Roll

Mashed Avocado & Confit Tomato (vg)
on toast

Fried Duck Egg, Bubble & Squeak & Wild Mushrooms (v)

The Wolseley Pancakes (v)
with berries

Eggs Benedict or Eggs Florentine (v)

Smoked Salmon & Scrambled Eggs

The Wolseley's English Breakfast scrambled eggs with bacon, sausage, baked beans, tomato, black pudding & mushroom

The Wolseley English Breakfast Tea 5.95
Americano Coffee 6.50
Jugs of Fresh Juices 22.50



PLATEAU FRUITS DE SAISON (v) —

£26.75 per platter

A selection of seasonal fresh fruit served with fresh jersey pouring cream

v - vegetarian | vg - vegan ~ Please note our menus change seasonally We can cater for dietary requirements and kindly ask to be advised in advance ~ Please inform us of any food allergies. Prices include VAT.



The Wolseley Private Room

3 FOR £10.50

Tartine of Quails' Egg and Mushrooms (v)

Smoked Salmon Blini with Horseradish Cream

Goujon of Haddock
with Tartare Sauce and Potato Crisps

Tomato & Caramelised Onion Tart (v)

Crostini Salmon Rillettes

The Wolseley Fishcake and Lobster Mayonnaise

Crispy Beetroot Chips and Cured Goats' Cheese (v)

Dressed Dorset Crab, Avocado & Toasted Brioche

SWEET

Mini Raspberry Eclair

Chocolate & Orange Truffle torte

Strawberry Tartlet

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The Wolseley Private Room LUNCH & DINNER MENUS

We welcome parties of up to 10 guests to select dishes from your chosen menu on the day, whilst a pre-order is required for larger parties.

MENU A £70

STARTER

Green Asparagus and Goats' Cheese Tart (v)Quinoa and Superfoods Salad (vg)Scotch Oak Smoked Salmon

MAIN

The Wolseley Fishcakes

Roast Corn Fed Chicken pommes gaufrette and sauce diable

Cauliflower and Chickpea Makhani (vg) with basmati rice and crispy shallots

with new potatoes and green beans

DESSERT
Lemon Meringue Éclair
Crème Brulée
Sachertorte

Tea, Coffee and Petit Fours

MENU B £75

STARTER

Scotch Oak Smoked Salmon

Ham Hock Terrine cornichons and grain mustard

Heritage Beetroot and Goat's Curd Salad (v)

MAIN

Roast Corn Fed Chicken
pommes gaufrette and sauce diable

Fillet of Wild Sea Bass with Braised Fennel with a citrus dressing

Souffle Suisse (v)
gem heart salad

with new potatoes and green beans

DESSERT
Chocolate & Orange Truffle Torte
Raspberry Clafoutis
Crème Brulée

Tea. Coffee and Petit Fours

OPTIONAL EXTRAS

Canapé Selection 3 items £10.50 per person

Additional Cheese Course £15.50 per platter

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The Wolseley Private Room LUNCH & DINNER MENUS

We welcome parties of up to 10 guests to select dishes from your chosen menu on the day, whilst a pre-order is required for larger parties.

MENU C £85

STARTER

Scotch Oak Smoked Salmon

Avocado Vinaigrette Salad (vg)

Dressed Dorset Crab

MAIN

Fillet of Lemon Sole "Grenobloise" capers, lemon and croutons

Entrecote Steak with a Peppercorn Sauce

Gnocchi, Wild Mushrooms, Hazelnuts & Tarragon (vg)

with new potatoes and green beans

DESSERT

The Wolseley Battenberg
Baked Vanilla Cheesecake
Chocolate Éclair

Tea, Coffee and Petit Fours

MENU D £97.50

PRE STARTER

Crème du Barry (v)

STARTER

Dressed Dorset Crab

MAIN

Fillet Steak au Poivre*

or

Beef Fillet Wellington*

with new potatoes and green beans

DESSERT

- Walsalay Fruit Crum

The Wolseley Fruit Crumble with vanilla crème anglaise

or

Chocolate Éclair

Tea, Coffee and Petit Fours

*Choice to be made prior to booking – 48 hours' notice required – minimum of 7 guests

OPTIONAL EXTRAS

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Additional Cheese Course £15.50 per platter

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