



The Wolseley Private Room

BREAKFAST MENU

Choose up to a maximum of 6 dishes from the selection below.

Your server will take the order from the party on the day.

TO SHARE

Mixed Viennoiserie (v) 5.95 *per item*
cannalés bordelaise, croissant au beurre,
pain au chocolat and pain au raisin
served with butter and preserves

Plateau de Fruits de Saison (v) (vg)
30.00 *per plate*
a selection of the best available
seasonal fresh fruit

COLD BREAKFAST

Yoghurt Pots 7.50

mango, banana & chia seed 11.50

lemon yoghurt, granola & fruit compote 11.75

HOT BREAKFAST

Creamed Porridge Oats, Fruit Compote (v) 10.50

Crispy Bacon Roll 11.50

with fried egg 13.75

Mashed Avocado with Confit Tomato on Wholemeal Toast (vg) 14.50

Bubble & Squeak, Wild Mushrooms and a Fried Duck Egg (v) 15.95

Pancakes or French Toast

with bacon 16.75 | *with seasonal berries* (v) 19.50

Bagel, Smoked Salmon, Cream Cheese 19.50

Eggs Benedict *large* 21.00 *or* Eggs Florentine (v) *large* 21.75 *or* Eggs Royale *large* 23.00

Smoked Salmon and Scrambled Eggs 22.50

Smoked Haddock Kedgree, Poached Egg 25.50

The English 24.50

Scrambled Eggs, with Bacon, Sausage, Baked Beans,
Tomato, Black pudding, and Mushroom

Unfortunately we are unable to provide variations to the stated composition.

The Wolseley English Breakfast Tea 5.50 ~ Americano Coffee 6.50

Jugs of Fresh Juices 22.50

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 HOSPITALITY GROUP

The Wolseley City, The Delaunay, Brasserie Zédel, Colbert, Fischer's, Soutine, Bellanger, Manzi's

www.thewolseleyhospitalitygroup.com



The Wolseley Private Room

CANAPÉS

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)

Oak Smoked Salmon



MAIN

The Wolseley Fishcakes
with a lobster bisque sauce

Roast Corn Fed Chicken
pommes gaufrette and sauce diable

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



SIDES

new potatoes and green beans



DESSERT

Raspberry Éclair

Crème Brulée

Sachertorte



Tea, Coffee and Petit Fours

MENU B £75

STARTER

Oak Smoked Salmon

Ham Hock Terrine
cornichons and grain mustard

Heritage Beetroot and Goats' 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



SIDES

new potatoes and green beans



DESSERT

Chocolate & Orange Truffle Torte

Strawberry Millefeuille

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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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

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, Heritage Tomatoes,
Superstraccia, Olives & Basil *(vg)*



SIDES

new potatoes and green beans



DESSERT

The Wolseley Battenberg

Baked Vanilla Cheesecake

Strawberry Millefeuille



Tea, Coffee and Petit Fours

MENU D £97.50

PRE STARTER

Soupe au Pistou *(v)*



STARTER

Dressed Dorset Crab



MAIN

Beef Fillet Wellington*
(minimum of 6 guests)

Fillet Steak au Poivre

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



SIDES

new potatoes and green beans



DESSERT

The Wolseley Fruit Crumble
with vanilla crème anglaise

Baked Vanilla Cheesecake



Tea, Coffee and Petit Fours

OPTIONAL EXTRAS

Canapé Selection
3 items £10.50 per person

Additional Cheese Course
£15.50 per platter

**Choice to be made prior to booking – 48 hours' notice required – minimum of 6 guests
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SUNDAY ROAST MENU

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

£75 PER PERSON

STARTER

Scotch Oak Smoked Salmon

or

Green Asparagus and Goats' Cheese Tart (v)



MAIN

Roast Sirloin of Herefordshire Beef

roast potatoes, honey roasted root vegetables, Yorkshire pudding & a red wine jus

or

Cauliflower Gratin

green beans, roast potatoes, root vegetables & vegetarian gravy (v)



DESSERT

Strawberry Millefeuille (v)

or

Crème Brûlée (v)



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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