



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, pain au raisin
and croissant aux amandes

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

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) 16.95

Pancakes or French Toast
with bacon 16.95 | *with seasonal berries* (v) 19.75

Bagel, Smoked Salmon, Cream Cheese 19.50

Eggs Benedict *large* 21.50 *or* Eggs Florentine (v) *large* 21.95 *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 5.95 ~ 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, The Wolseley City, The Delaunay, Brasserie Zédel, Colbert, Fischer's, Soutine, Bellanger, Manzi's
www.thewolseleyhospitalitygroup.com



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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 Beef Tartar, Capers & Cornichons



The Wolseley Fishcake and Lobster Mayonnaise



Crispy Beetroot Chips and Cured Goats' Cheese (*v*)



Dressed Dorset Crab, Avocado & Toasted Brioche

SWEET

Mini Lemon Meringue Éclair



Chocolate & Orange Truffle torte



Red Velvet Cake

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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 & Goats' Cheese Tart (*v*)
with baby watercress and tapenade
- Quinoa and Superfoods Salad (*vg*)
- Severn & Wye Oak Smoked Salmon

MAIN

- The Wolseley Fishcakes
with a lobster bisque sauce
- Roast Corn Fed Chicken
tomate farcie, pommes boulangère and jus rôti
- Cauliflower & Romanesco Rajma Curry (*v*)
with basmati rice and coriander

SIDES

new potatoes and green beans

DESSERT

- Lemon Meringue Éclair
- Crème Brulée
- Sachertorte

Tea, Coffee and Petit Fours

MENU B £75

STARTER

- Severn & Wye Oak Smoked Salmon
- Ham Hock Terrine
*pain de campagne, cornichons
and celeriac remoulade*

Heritage Beetroot and Goats' Curd Salad (*v*)

MAIN

- Roast Corn Fed Chicken
tomate farcie, pommes boulangère and jus rôti
- 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
- Vanilla Mille-Feuille
- Crème Brulée

Tea, Coffee and Petit Fours

OPTIONAL EXTRAS

Canapé Selection
3 items £10.50 per person

Additional Cheese Course
£15.50 per platter

v - vegetarian | vg - vegan - Please note our menus change seasonally. Gluten free options can be offered on request. All desserts are vegetarian. We can cater for dietary requirements and kindly ask to be advised in advance - Please inform us of any food allergies. Prices include VAT.

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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

Severn & Wye 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, Green Asparagus, Girolle
Mushrooms & Superstraccia *(vg)*



SIDES

new potatoes and green beans



DESSERT

The Wolseley Battenberg

Raspberry Clafoutis
with vanilla crème anglaise

Vanilla Mille-Feuille



Tea, Coffee and Petit Fours

MENU D £97.50

PRE STARTER

Crème du Barry *(v)*
with blue cheese gougères



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.

2 COURSES £65 PER PERSON

3 COURSES £75 PERSON

STARTER

Severn & Wye Oak Smoked Salmon

or

Green Asparagus & Goats' Cheese Tart (v)
baby watercress and tapenade



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

Vanilla Mille-Feuille

or

Crème Brûlée

OPTIONAL EXTRAS

Canapé Selection
3 items £10.50 per person

Additional Cheese Course
£15.50 per platter

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