



# 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.*

THE WOLSELEY HOSPITALITY GROUP

*The Wolseley, The Wolseley City, The Delaunay, Brasserie Zédel, Colbert, Fischer's, Soutine, Bellanger, Manzi's*  
[www.thewolseleyhospitalitygroup.com](http://www.thewolseleyhospitalitygroup.com)



# 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

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  
v - vegetarian | vg - vegan - Please note our menus change seasonally. Gluten free options can be offered on request.  
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