



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 and jus rôti

Cauliflower & Romanesco Rajma Curry (v)
with basmati rice and coriander

SIDES

new potatoes and green beans

DESSERT

Cherry 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 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



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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, Heritages Tomatoes,
Superstraccia, Olives & Basil (*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

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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