



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

Roasted Leek, Squash & Comté Tart (v)

with crispy kale

Quinoa and Superfoods Salad (vg)

Oak Smoked Salmon



MAIN

The Wolseley Fishcakes
with a lobster bisque sauce

Grilled Spatchcock Chicken
celeriac fondant and black cabbage purée

Cauliflower & Chickpea Makhani (vg)
saffron basmati rice and crispy shallots



SIDES

new potatoes and green beans



DESSERT

Tiramisu Éclair

Crème Brulée

Sachertorte



Tea, Coffee and Petit Fours

MENU B £75

STARTER

Oak Smoked Salmon

Pâté en Croûte
port jelly, gherkins and dijon mustard

Heritage Beetroot and Goats' Curd Salad (v)



MAIN

Grilled Spatchcock Chicken
celeriac fondant and black cabbage purée

Roast Fillet of Cod
clams, white bean stew and rainbow swiss chard

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

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, Roasted Squash, Superstraccia
and Watercress & Sage Pesto (*vg*)

—

SIDES

new potatoes and green beans

—

DESSERT

The Wolseley Battenberg

Poached Plum Clafoutis

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

Gnocchi, Roasted Squash, Superstraccia
and Watercress & Sage Pesto (*vg*)

—

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.
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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