



The WOLSELEY

INTERNATIONAL WOMEN'S DAY MENU

Monday 2nd to Sunday 8th March

*This menu has been created by our chefs **Theodora Pantiru** and **Kostantina Apostolopoulou**, and the cocktails by **Yordanka Nikolova** from The Wolseley and **Kateryna Hetmanska** from Manzi's.*

For every cocktail and dish sold from this menu we will be donating £1 to Women for Women International, to support women and girls affected by war.

COCKTAILS

Petit Cosmo

14.50

*ketel one citron vodka,
fair kumquat liqueur,
cranberry juice,
lime juice*

Blush Petals 0.0%

10.00

*everleaf mountain,
orgeat syrup, lemon juice,
noughty non-alcoholic
sparkling rosé*

Peach Collins

14.50

*tanqueray gin, fair
elderflower liqueur, peach
purée, lemon juice, sugar,
fever-tree soda water*

STARTER

Burrata and Tomato Consommé 14.50

croutons and basil oil

MAIN

Roast Lamb Cutlets 41.95

caramelised baby carrots, pea purée, sour cherry jus

DESSERT

Passion Fruit Pavlova (v) 9.50

passion fruit couli and vanilla diplomat

To learn more about the power of Women for Women International, visit womenforwomen.org.uk

Charity number 1115109

*Please inform your server if you have any food allergies or special dietary needs.
Prices include VAT - A discretionary 15% Service Charge will be added to your bill.
All gratuities are managed independently.*