

THE WOLSELEY PRIVATE ROOM

*We kindly ask for you to select one of the below set menus, to be served to all your guests
We can cater for dietary requirements in addition to the one set menu
and ask to be advised of these in advance*

MENU A

55.00 per person

Avocado Vinaigrette

Cold Poached Loch Duart Salmon,
Cucumber and Mayonnaise

Caramelised Apple Tart

Coffee, Tea and Petits Fours

MENU B

60.00 per person

Endive, Roquefort & Walnut Salad

Coq au Vin with Creamed Mash

Manjari Chocolate Tart

Coffee, Tea and Petits Fours

MENU E

85.00 per person

Crème Vichyssoise

Dorset Crab with an Avocado Puree

Beef Wellington with Madeira Jus

Mixed Summer Berry and Apple Crumble

Coffee, Tea and Petits Fours

MENU C

65.00 per person

Severn & Wye Oak-Smoked Salmon

Roast Anjou Chicken
with Ratatouille

Crème Brûlée

Coffee, Tea and Petits Fours

MENU D

75.00 per person

Croustade of Quail Eggs and Hollandaise

Fillet of Brill, Champagne Beurre Blanc

Lemon Meringue Coupe
*lemon curd & yoghurt ice cream, crumbled lemon
drizzle cake and meringue, with whipped cream*

Coffee, Tea and Petits Fours

A cheese selection can be added to each menu for a supplement of 11.50 per person

Please note our menus change seasonally

Please inform your server if you have any allergies we need to be aware of



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CHAMPAGNE

	Bottle
Pommery Brut Royal NV	66.00
.	33.00 <i>half</i> 132.00 <i>magnum</i>
Ayala Rosé Majeur NV	70.00 -
Delamotte Blanc de Blancs Brut NV	77.00 -
Pol Roger Brut Réserve NV	77.00 -
Jacquesson Cuvée No. 739 Extra Brut NV	82.00 -
Bollinger Rosé NV	95.00 47.00 <i>half bottle</i>
Pol Roger 2006	97.00 -
Bollinger Grande Année 2007	136.00 -
Pommery Cuvée Louise 1999	144.00 -
Pol Roger Cuvée Sir Winston Churchill 2000	175.00 -
Krug Grande Cuvée	195.00 97.00 <i>half bottle</i>

WINE LIST

White & Rosé

	Bottle
Château Haut Rian Semillon/Sauvignon 2016 Bordeaux	25.50
Bianco di Custoza 2015 Monte del Fra, Veneto	29.00
Muscadet de Sèvre et Maine 'Sur Lie' 2015 Jean-François de Grand Mouton	33.00
Chardonnay du Pesquié 2016 Paul Chaudière, Rhône	36.00
Valençay Sauvignon Blanc/Chardonnay 2016 Sébastien Vaillant	39.50
Côtes du Rhône Réserve 2016 Mont-Redon.	41.00
Mâcon Villages 2015 Joseph Drouhin	42.00
Rosé de Triennes 2016 IGP Méditerranée, Provence	42.00
Sauvignon de Touraine 2016 Domaine Guy Allion	43.00
Kamptal Grüner Veltliner 'Terrassen' 2015 Bründlmayer	46.00
Albariño 'Abadia de San Campio' 2016 Bodegas Terras Gaud, Rías Baixas	47.50
Saint Véran 2015 Domaine de la Croix Senaillet	49.00
Pinot Grigio 2016 Franz Haas, Alto Adige	51.00
Riesling d'Alsace 'Les Grandes Lignes' 2015 Domaine Léon Boesch	52.00
Chablis 2014 Domaine Jean Dauvissat	53.50
Umathum Rosa 2016 Burgenland	53.50
Sancerre 'Les Perriers' 2016 Domaine André Vatan	55.00
Riesling 2014 Dr. H. Thanisch, Mosel	55.00
Pouilly Fuissé 'Vieilles Vignes de Solutré' 2015 Domaine des Gerbeaux	58.00
Montagny 1er Cru 2014 Jean-Marc Boillot	65.00
Gewürztraminer Grand Cru 'Osterberg' 2011 Domaine Mittnacht Frères.	69.00
Clos Mireille 'Coeur de Grain' Rosé 2015, Domaines Ott, Côtes de Provence	69.50
Riesling Grand Cru 'Lorcher Krone' 2014 Eva Fricke, Rheingau	80.00
'Terre Alte' 2015 Livio Felluga, Colli Orientali del Friuli	84.00
Condrieu 'Côte Chatillon' 2015 Domaine Patrick & Christophe Bonnefond	91.00
Chassagne Montrachet 1er Cru 'Clos St Jean' 2011 Domaine Paul Pillot	93.00
Puligny Montrachet 1er Cru 'Les Referts' 2014 Domaine Bachelet-Monnot	101.00
Corton Charlemagne Grand Cru 2005 Domaine Bonneau du Martray	149.00

All wines contain sulphites and some may contain allergens



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WINE LIST

Red

Bottle

Cabernet Sauvignon 2015 Domaine de Mont d'Hortes, Languedoc	25.50
Bobal Altas Tierras 2014 Viñas Viejas, Utiel-Requena	29.00
Valpolicella 2016 Allegrini, Veneto	34.00
Corbières Cuvée Classique 2016 Château Les Ollieux Romanis	37.00
Château La Grave Singalier 2014 Bordeaux Supérieur	41.00
Cahors 'Cuvée Juline' 2011 Domaine La Berangerie	42.00
Côtes du Rhône Domaine La Soumade 2015 André Roméro	43.00
Morgon 'Côte de Py' 2015 Domaine de la Chaponne	46.00
Rosso di Montalcino 2015 Tenuta di Argiano, Tuscany	47.50
Le Bourgogne Pinot Noir 2014 Domaine Chanson	49.00
Château Andron Blanquet 2011 Saint-Estèphe	51.00
Barbera d'Alba 2015 G.D.Vajra, Piedmont	53.50
Rioja Reserva 2012 Bodegas Izadi	55.00
Mercurey Vieilles Vignes 2015 Domaine Raquillet	56.00
Gigondas 2014 Domaine du Pesquier	58.00
Spätburgunder Weiler Schlipf 'CS' 2014 Claus Schneider, Baden	60.00
Ribera del Duero Corimbo 2012 Bodegas La Horra	61.00
Langhe Nebbiolo 2013 Roberto Voerzio, Piedmont	63.00
Château Haut Lagrange 2012 Pessac-Léognan	65.00
Beaune 1er Cru 'Teurons' 2013 Domaine Chanson	68.00
Chianti Classico Gran Selezione 'Vigna del Sorbo' 2013 Fontodi, Tuscany	80.00
Châteauneuf-du-Pape 2012 Domaine du Vieux Télégraphe	89.00
Brunello di Montalcino 2012 Conti Costanti, Tuscany	93.00
Gevrey Chambertin 'Clos Prieur' 2013 Domaine Marc Roy	98.00
Château Gloria 1998 Saint-Julien	120.00
Mazis Chambertin Grand Cru 2011 Domaine Maume	186.00
Ermitage 'Le Méal' 1997 M.Chapoutier	239.00
Vega Sicilia Unico 2007 Ribera del Duero	292.00

DESSERT WINE

	Glass <i>100ml</i>	Bottle
Coteaux du Layon 2015 Château La Tomaze	8.75	53.00
Monbazillac 'Jour de Fruit' 2013 Domaine de l'Ancienne Cure	9.25	28.50 <i>half bottle</i>
San Emilio Pedro Ximénez, Lustau, Jerez	10.00	58.00
Rasteau Vin Doux Naturel 2015 Domaine du Trapadis	11.50	51.50 <i>50cl</i>
Château de Malle 2005 Grand Cru Sauternes	15.00	56.00 <i>half bottle</i>
Tokaji Aszú 5 Puttonyos 2007 Oremus	17.50	75.00 <i>50cl</i>

WATER

	Bottle
Kingsdown Still and Sparkling	~ 3.50/4.50 <i>33cl/75cl</i>
Badoit	~ 4.50 <i>75cl</i>
Tap Water	~ <i>no charge</i>

