

LUNCH & DINNER MENUS

We welcome parties up to 12 guests to select dishes from your chosen menu on the day, whilst a pre-order is required for larger parties.

MENU A £65

STARTER

Avocado Vinaigrette (vg)

Chopped Chicken Salad

Wild Mushroom Soup (v)
with truffle oil



MAIN

Grilled Spatchcock Chicken, Salsa Verde

Seared Mackerel
with celeriac remoulade

Aubergine & Chickpea Curry (vg)

*main course is served with a selection of french beans
with paprika butter and mash*



DESSERT

Spiced Chocolate & Vanilla Crème Brûlée (v)

Carrot Cake (v)

Coupe Café Liégeois' (v)



Coffee, Tea and Petit Fours

MENU B £75

STARTER

Superfood Salad (vg)

Steak Tartare
with seeded paillassou

Oak Smoked Salmon
with shallots and capers



MAIN

Grilled Spatchcock Chicken, Salsa Verde

Whole Baked Sea Bass
roast tomato & caper sauce

Twice-baked Soufflé (v)

*main course is served with a selection of french beans
with paprika butter and mash*



DESSERT

Apple Strudel (v)
with whipped cream

Sacher Torte (v)

Coupe Exotic (vg)
passion fruit and banana sorbet with pineapple compote



Coffee, Tea and Petit Fours

OPTIONAL UPGRADES

Canapé Selection
3 items £12.00 per person

Additional Cheese Course
£15.00 per platter

v - vegetarian | vg - vegan ~ Please note our menus change seasonally ~ 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, Brasserie Zédel, Colbert, Fischer's,
Soutine, Bellanger, Manzi's
www.thewolseleyhospitalitygroup.com

LUNCH & DINNER EVENT MENUS

We welcome parties up to 12 guests to select dishes from your chosen menu on the day, whilst a pre-order is required for larger parties.

MENU C £85

STARTER

Goats' Cheese & Lyonnaise Onion Tart (v)

Steak Tartare

King Prawn & Avocado Cocktail



MAIN

Rump of Lamb

potato & celeriac dauphinoise and glazed carrots

Whole Baked Sea Bass

roast tomato & caper sauce

Wild Mushroom Stroganoff (v)

with herb-buttered spätzle

*main course is served with a selection of french beans
with paprika butter and mash*



DESSERT

Coupe Mont Blanc (v)

vanilla and chestnut ice cream with crushed meringue

Baked Vanilla Cheesecake (v)

Chocolate Mousse (v)

with orange compote



Coffee, Tea and Petit Fours

MENU D £95

STARTER

Seared Scallops

cauliflower & brioche purée, citrus dressing



MAIN

Filet au Poivre

with peppercorn sauce

or

Tranche of Halibut

cavolo nero, caviar & champagne sauce

*main course is served with a selection of french beans
with paprika butter and mash*



DESSERT

Coupe Poire Belle Hélène (v)

or

Apple Strudel (v)

with vanilla ice cream (vegan alternative available)



Coffee, Tea and Petit Fours

OPTIONAL EXTRAS

Canapé Selection
3 items £12.00 per person

Additional Cheese Course
£15.00 per platter

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