

The WOLSELEY City

Private Dining

LUNCH & DINNER MENUS

We welcome parties of 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

Roasted Celeriac Soup *(v)*
cheese gougères and truffle oil

Heritage Beetroot, Fennel
and Orange Salad *(vg)*

Avocado Vinaigrette *(vg)*

MAIN

Confit of Duck

The 'Monument' Fish Pie

Aubergine Schnitzel *(vg)*

served with
served with new potatoes and green beans

DESSERT

Le Colonel *(vg)*
*two scoops of lemon sorbet, ketel one vodka
served with a lemon tuile*

Crème Brûlée

Apple Strudel
with chantilly cream (vegan alternative available)

Tea, Coffee and Petit Fours

MENU B £75

STARTER

Tarte à l'Oignon *(v)*
emmental cheese, lemon & thyme oil

Heritage Beetroot, Fennel
and Orange Salad *(vg)*

Oak Smoked Salmon

MAIN

Roast Anjou Chicken Breast
hispi cabbage, girolles and tarragon cream sauce

Seared Fillet of Scottish Salmon
wilted spinach and shellfish bisque

House-made Gnocchi *(vg)*
wild mushrooms, pine nuts and sage

served with
served with new potatoes and green beans

DESSERT

Chocolate & Salted Caramel Delice

Crème Brûlée

Le Colonel *(vg)*
*two scoops of lemon sorbet, ketel one vodka
served with a lemon tuile*

Tea, Coffee and Petit Fours

OPTIONAL EXTRAS

Canapés Selection
3 items £12.00 per person

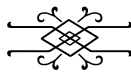
Additional Cheese Course
£15.50 per platter

All desserts are vegetarian

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



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MENU C £87.50

STARTER

Oak Smoked Salmon

Steak Tartare

Tarte à l'Oignon (v)
emmental cheese, lemon & thyme oil



MAIN

Veal Chop, Sage & Lemon
Madeira Butter

Roast Halibut, Sauce Grenobloise

Soufflé Suisse (v)

served with
served with new potatoes and green beans



DESSERT

Blackberry Cobbler
with vanilla ice cream

Apple Strudel
with chantilly cream (vegan alternative available)

Le Colonel (vg)
*two scoops of lemon sorbet, ketel one vodka
served with a lemon tuile*



Tea, Coffee and Petit Fours

MENU D £97.50

PRE STARTER

Roasted Celeriac Soup (v)
cheese gougères and truffle oil



STARTER

Dressed Dorset Crab

Tarte à l'Oignon (v)
emmental cheese, lemon & thyme oil



MAIN

Beef Wellington*
(for parties of 7 or more)

Fillet of Beef, Madeira Jus

Roast Fillet of Halibut 'Grenobloise'

served with
served with new potatoes and green beans



DESSERT

Crème Brûlée

Apple Strudel
with chantilly cream (vegan alternative available)



Tea, Coffee and Petit Fours

OPTIONAL EXTRAS

Canapés Selection
3 items £12.00 per person

Additional Cheese Course
£15.50 per platter

All desserts are vegetarian

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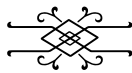
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Events

BOWL FOOD

Crudités (vg) 6.50
avocado hummus and lemon olive oil

House-made Gnocchi (vg) 6.50
wild mushrooms, sage and pine nuts

Chopped Chicken & Avocado Salad 8.50
micro basil and parmesan dressing

Kedgeree 8.50
smoked haddock and grated boiled egg

The Wolseley Fishcakes 8.50
with beurre blanc sauce

The Wolseley Cheeseburger 9.50
lettuce, tomato, gherkins and club sauce

Rump of Lamb 14.00
mash and minted peas

Braised Short-rib of Beef 14.00
with buttery mash potatoes

Lobster Roll 14.00
with thousand island dressing

LATE NIGHT SNACKS

The Wolseley Cheeseburger 9.50
lettuce, tomato, gherkins and club sauce

Roasted Vegetable & Avocado Sandwich (vg) 9.50
floured bap, julienne frites

Beer Battered Haddock 10.50
fries and tartare sauce

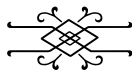
Tarte Flambée (v) 12.50
crème fraîche, wild mushroom and thyme

Flat Iron Steak Sandwich 12.50
sourdough bread, rocket and caramelised onions

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CANAPÉS MENU

Gravlax, Confit Potato and Honey Mustard 5.00

Endive, Fourme d'Ambert and Grape 4.00

Confit Duck Rillettes 4.00

Battered Scampi 5.00
with tartare sauce

Beetroot Tartare (vg) 4.00
with a beetroot crisp

Smoked Mackerel, Apple & Horseradish Tart 4.00

Smoked Salmon Blinis, Crème Fraîche, Lemon & Dill 4.00

Beef Short-rib Bon-Bons 5.00
with horseradish

Dorset Crab & Avocado 7.00
on brioche

Roasted Celeriac Soup (v) 5.00
cheese gougères and truffle oil

Crispy Fried Artichokes (vg) 5.00
with lemon bell pepper rouille

Crushed Avocado, Confit Tomato & Pumpkin Seeds (vg) 5.00
on seeded gluten free toast

Welsh Rarebit 5.00
on toasted sourdough croûte

Tomato, Basil & Onion Tart (vg) 4.00

Smoked Salmon Blinis with Oscietra Caviar 12.00

SWEET

Chocolate & Salted Caramel Delice (v) 5.00

Salted Caramel Tart (v) 5.00

Passionfruit Choux (v) 5.00

Banana & Date Brownie (vg) 5.00

Mixed Berry Pot (vg) 5.00

Peach Melba (v) 5.00

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