

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

59.50 per person

Avocado Vinaigrette (vg)

Cold Poached Salmon
pickled cucumber and mayonnaise

Citrus Fruit Tart (v)

Coffee, Tea and Petits Fours

MENU B

67.00 per person

Spinach, Watercress & Goats' Curd Tart (v)

Coq au Vin *with creamed potatoes*

Apple Strudel (v)
calvados crème chantilly

Coffee, Tea and Petits Fours

MENU C

72.50 per person

Severn & Wye Oak-Smoked Salmon

Poulet Roti
bacon & sage rösti, morel sauce

*Chocolate & Raspberry Marquise (v)

Coffee, Tea and Petits Fours

MENU D

79.50 per person

Croustade of Quail Eggs and Hollandaise (v)

Fillet of Lemon Sole 'Grenobloise'

Crème Brûlée (v)

Coffee, Tea and Petits Fours

MENU E

87.50 per person

Crème Vichysoise (v)

Dressed Dorset Crab

*Beef Wellington with Madeira Jus
or

*Roast Fillet of Beef with Madeira Jus

The Wolseley Fruit Crumble (v)

Coffee, Tea and Petits Fours

**Choice to be made prior to booking.*

(v) Vegetarian • (vg) Vegan • *Gluten and dairy free.

◆ *A cheese option can be added to each menu for a supplement of 15.50 per person.* ◆

*Please note our menus change seasonally.
Please inform your server if you have any food allergies or special dietary needs.*



THE WOLSELEY PRIVATE ROOM

CHAMPAGNE AND SPARKLING WINES

	Bottle
Prosecco Superiore Ca'Morlin Conegliano e Valdobbiadene	57.75
Pommery Brut Royal NV	78.00
Camel Valley Brut 2019, Cornwall	78.00
Ayala Rosé Majeur NV	82.00
Hambledon Classic Cuvée Rosé NV, Hampshire	84.00
Delamotte Blanc de Blancs Brut NV	89.25
Pol Roger Brut Réserve NV	92.50
Billecart-Salmon Rosé NV	103.00
Bollinger Grande Année 2014	149.25
Pommery Cuvée Louise 2004	207.50
Pol Roger Cuvée Sir Winston Churchill 2013	212.50
Krug Grande Cuvée	257.25

WINE LIST

White	Bottle
Les Fleurs de Montblanc 2021, Pays d'Oc	31.50
Château Haut Rian Semillon/Sauvignon 2021, Bordeaux	33.25
Vignes d'Oc Chardonnay 2021, Languedoc	34.50
Bianco di Custoza 2021, Monte del Fra, Veneto	36.50
Muscadet de Sèvre et Maine 'Sur Lie' 2020, Jean-François de Grand Mouton, Loire	40.00
Viognier 2020, l'Ostal, Languedoc	43.75
Grüner Veltliner 2021 'Lois' Loimer, Niederösterreich	44.75
Valençay Sauvignon Blanc/Chardonnay 2021, Sébastien Vaillant, Loire	47.00
Sauvignon de Touraine 2021, Domaine Guy Allion, Loire	50.00
Macon Uchizy 2020, Domaine Talmard, Bourgogne	52.50
Camel Valley 'Bacchus' 2021, Cornwall, England	53.00
Albariño 'Abadia de San Campio' 2021, Bodegas Terras Gaud, Rías Baixas	54.75
Vouvray Sec 2020, Didier Champalou, Loire	55.75
Saint Véran 2020, Domaine de la Croix Senaillet, Bourgogne	60.00
Pinot Grigio 2021, Franz Haas, Alto Adige	61.00
Riesling d'Alsace 'Les Grandes Lignes' 2019, Domaine Léon Boesch	62.00
Chablis 2020, Domaine Gilles et Nathalie Fèvre, Bourgogne	64.75
The Wolseley Selection Sancerre 2021, Domaine André Dezat, Loire	66.25
Rully Blanc 'Clos Folie' 2019, Domaine de la Folie, Bourgogne	67.50
Pinot Blanc 'Seeberg' 2020, Prieler, Burgenland	68.25
Pouilly Fuissé 2020 'Vieilles Vignes', Domaine des Deux Roches, Bourgogne	74.75
Soave 'La Rocca' 2020, Pieropan, Veneto	82.00
Gewürztraminer Grand Cru 'Osterberg' 2017, Domaine Mittnacht Frères, Alsace	84.00
Riesling 2018, 'Hattenheimer Wisselbrunnen', Spreitzer, Rheingau	87.25
Condrieu 'Les Vallins' 2019, Domaine Christophe Blanc, Rhône	90.00
Meursault 'Vieilles Vignes' 2017, Vincent Girardin, Bourgogne	95.00
Puligny Montrachet 1er 'La Garenne' 2020, Domaine Larue	115.00
Chassagne Montrachet 1er Cru 'Les Chaumées' 2019, Domaine Philippe Colin, Bourgogne	136.50
Corton Charlemagne 2017, Vincent Girardin, Bourgogne	212.50
Rosé	Bottle
Rosé de Triennes 2020, IGP Méditerranée, Provence	49.50
Chiaretto Rosa dei Frati, Ca dei Frati, Lombardia 2021	60.00
Domaene Gobelsburg Rosé 2021, Niederösterreich	61.00
Sancerre Rosé 2021, Domaine Sylvain Bailly, Loire	65.25
Domaines Ott Rosé 2021, Clos Mireille, Côtes de Provence	82.00



THE WOLSELEY PRIVATE ROOM

WINE LIST

Red

Bottle

Vignes d'Oc Rouge 2020, Languedoc	31.50
Moulin de Gassac 'Classic' 2021, Hérault	33.25
Cabernet Sauvignon 2020, Domaine de Mont d'Hortes, Languedoc	34.25
Corbières 2018, Château La Bastide, Languedoc	39.75
Pinot Noir 'La Muse de Cabestany' 2021, Pays d'Oc	41.50
Château La Grave Singalier 2018, Bordeaux Supérieur	44.75
Ribeiro Santo 2020, Carlos Lucas, Dao	47.00
Valpolicella 2021, Allegrini, Veneto	49.00
Cahors Malbec 'Cuvée Juline' 2016, Domaine La Bérangeraie	50.00
Côtes du Rhône Domaine La Soumade 2019, André Roméro	52.50
Le Bourgogne Pinot Noir 2020, Domaine Chanson	56.75
Rioja Reserva 2018, Bodegas Izadi	57.75
Brouilly, Château de Pierreux 2021, Beaujolais	59.00
Rosso di Montalcino 2019, Tenuta di Argiano, Tuscany	60.00
The Wolseley Selection Médoc 2012, Château La Tour de By, Bordeaux	67.25
Gigondas 'Les Fouilles' 2019, Domaine Burle, Southern Rhône	71.50
Ribera del Duero Corimbo 2017, Bodegas La Horra	74.75
Spatburgunder 'Malterdinger' 2019, Bernard Huber, Baden	80.00
Beaune 1er Cru Clos du Roi 2017, Domaine Chanson	86.25
Pauillac de Lynch Bages 2017, Bordeaux	92.50
Châteauneuf-du-Pape 2015, Domaine du Vieux Télégraphe, Rhône	104.00
Brunello di Montalcino 2017, Poggio San Polo, Tuscany	114.50
Côte Rôtie 'Cuvée Ampodium' 2016, Domaine René Rostaing, Northern Rhône	126.00
Gevrey Chambertin 2019, Domaine Taupenot Merme, Bourgogne	131.25
Château Croix de Labrie 2014, Saint Emilion Grand Cru	157.50
Château Léoville Barton 2012. 2eme Cru Classé, St. Julien	191.25

DESSERT WINE

	Glass <i>100ml</i>	Bottle
Coteaux du Layon 2021, Château La Tomaze	9.75	61.00
Monbazillac 'Jour de Fruit' 2018, Domaine de l'Ancienne Cure	10.75	34.25 <i>375cl half bottle</i>
Lieutenant de Château Sigalas Rabaud 2013, Sauternes	12.00	40.50 <i>375cl half bottle</i>
San Emilio Pedro Ximenez, Lustau	12.25	70.00
Rasteau Vin Doux 2020, Domaine La Luminaille	13.50	71.00 <i>50cl</i>
Tokaji Aszú 2013, 5 Puttonyos, Tokaj Classic, Hungary	20.00	82.00 <i>50cl</i>

WATER

	Bottle
Kingsdown Still and Sparkling	3.50/5.25 <i>33cl/75cl</i>

All wines contain sulphites and some may contain allergens.

