

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

Loch Duart Salmon
with petits pois à la française

Chocolate & Raspberry Tart

Coffee, Tea and Petits Fours

MENU B

60.00 per person

Endive, Roquefort & Walnut Salad

Coq au Vin with Creamed Mash

Apple Strudel
with Calvados Crème Chantilly

Coffee, Tea and Petits Fours

MENU E

85.00 per person

Crème du Barry Soup

Dressed Dorset Crab

Beef Wellington with Madeira Jus

The Wolseley Fruit Crumble

Coffee, Tea and Petits Fours

MENU C

65.00 per person

Severn & Wye Oak-Smoked Salmon

Roast Corn Fed Chicken
with morel cream sauce and potato rösti

Crème Brûlée

Coffee, Tea and Petits Fours

MENU D

75.00 per person

Croustade of Quail Eggs and Hollandaise

Fillets of Lemon Sole
with beurre noisette, capers & fine herbs

Raspberry Meringue Coupe

Coffee, Tea and Petits Fours

◆ *A cheese selection can be added to each menu for a supplement of 12.50 per person* ◆

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



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CHAMPAGNE AND SPARKLING

	Bottle	
Pommery Brut Royal NV	69.00	~
Camel Valley Brut 2015, Cornwall	69.50	~
Ayala Rosé Majeur NV	72.00	~
Hambledon Classic Cuvée Rosé NV, Sussex	74.00	~
Delamotte Blanc de Blancs Brut NV	79.00	~
Pol Roger Brut Réserve NV	82.00	~
Jacquesson Cuvée No. 741 Extra Brut NV	87.00	~
Bollinger Rosé NV	95.00	47.00 <i>half bottle</i>
Bollinger Grande Année 2007	120.00	~
Pommery Cuvée Louise 2004	185.00	~
Pol Roger Cuvée Sir Winston Churchill 2006	175.00	~
Krug Grande Cuvée	225.00	115.00 <i>half bottle</i>

WINE LIST

White	Bottle
Sauvignon Blanc 2018, Gaillac	26.50
Château Haut Rian Semillon/Sauvignon 2017, Bordeaux	28.50
Vignes d'Oc Chardonnay 2018, Languedoc	29.50
Bianco di Custoza 2018, Monte del Fra, Veneto	32.00
Muscadet de Sèvre et Maine 'Sur Lie' 2017, Jean-François de Grand Mouton, Loire	34.00
Valençay Sauvignon Blanc/Chardonnay 2017, Sébastien Vaillant, Loire	39.50
Mâcon Villages 2017, Joseph Drouhin, Bourgogne	43.00
Sauvignon de Touraine 2018, Domaine Guy Allion, Loire	44.00
Côtes du Rhône Blanc 'Les Becs Fins' 2017, Tardieu Laurent	46.00
Albariño 'Abadia de San Campio' 2018, Bodegas Terras Gaud, Rías Baixas	47.50
Kamptal Grüner Veltliner 'Terrassen' 2017, Bründlmayer	49.00
Saint Véran 2017, Domaine de la Croix Senaillet, Bourgogne.	52.00
Pinot Grigio 2017, Franz Haas, Alto Adige	53.00
Riesling d'Alsace 'Les Grandes Lignes' 2017, Domaine Léon Boesch	54.00
Chablis 2017, Domaine Gilles et Nathalie Fèvre	56.00
The Wolseley Selection Sancerre 2017, Domaine André Dezat, Loire	57.00
Pouilly Fuissé 'Vieilles Vignes de Solutré' 2018, Domaine des Gerbeaux, Bourgogne.	60.00
Soave 'La Rocca' 2016, Pieropan, Veneto	72.00
Gewürztraminer Grand Cru 'Osterberg' 2015, Domaine Mittnacht Frères, Alsace	74.00
St. Aubin 1er Cru Vieilles Vignes 2016, Domaine Larue, Bourgogne	78.00
Condrieu 'Les Vallins' 2016, Domaine Christophe Blanc, Rhône	80.00
Meursault Charles Maxime 2016, Domaine Latour-Giraud, Bourgogne	82.00
Riesling Grand Cru 'Lorcher Krone' 2017, Eva Fricke, Rheingau	86.00
Chassagne Montrachet 1er Cru 'Les Vergers' 2016, Domaine Philippe Colin, Bourgogne.	105.00
Puligny Montrachet 1er Cru 'Les Referts' 2016, Domaine Bachelet-Monnot, Bourgogne	135.00
Corton Charlemagne 2015, Vincent Girardin, Bourgogne	175.00
Rosé	
Rosé de Triennes 2017, IGP Méditerranée, Provence	42.00
Umathum Rosa 2017, Burgenland	53.50
Sancerre Rosé 2017, Domaine Sylvain Bailly, Loire	56.00
Domaines Ott Rosé 2017, Clos Mireille, Côtes de Provence	69.50

All wines contain sulphites and some may contain allergens



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Red	Bottle
Vignes d'Oc Rouge 2017, Languedoc	26.50
Cabernet Sauvignon 2017, Domaine de Mont d'Hortes, Languedoc	28.50
Le Sabounet, Vin de France, Domaine Roger Sabon, Southern Rhone	29.50
Château La Grave Singalier 2016, Bordeaux Supérieur	38.00
Valpolicella 2017, Allegrini, Veneto	42.00
Cahors 'Cuvée Juline' 2012, Domaine La Berangerie	43.00
Côtes du Rhône Domaine La Soumade 2016, André Roméro	44.00
Morgon 'Côte de Py' 2017, Domaine de la Chaponne	46.00
Le Bourgogne Pinot Noir 2016, Domaine Chanson	49.00
Rioja Reserva 2014, Bodegas Izadi	50.00
Rosso di Montalcino 2017, Tenuta di Argiano, Tuscany	52.00
Barbera d'Alba 2016, G.D.Vajra, Piedmont	54.00
The Wolseley Selection Médoc 2011, Château La Tour de By, Bordeaux	56.00
Blaufränkisch 2016, Heinrich, Burgenland	58.00
Gigondas 2015, Domaine Raspail Ay, Rhône	62.00
Mercurey Vieilles Vignes 2017, Domaine Raquillet, Bourgogne	64.00
Ribera del Duero Corimbo 2014, Bodegas La Horra	66.00
Chianti Classico 2015, Fontodi, Toscana	68.00
Château Haut Lagrange 2014, Pessac-Léognan, Bordeaux	70.00
Beaune 1er Cru 'Teurons' 2015, Domaine Chanson, Bourgogne	72.00
Marquis de Calon 2012, St. Estèphe, Bordeaux	75.00
Châteauneuf-du-Pape 2012, Domaine du Vieux Télégraphe, Rhône	89.00
Brunello di Montalcino 2013, Poggio San Polo	95.00
Gevrey Clos Prieur 2015, Domaine Marc Roy, Côtes de Nuits, Bourgogne	110.00
Château Grand Puy Lacoste 2008, 5eme Cru, Pauillac, Bordeaux	130.00
Mazis Chambertin Grand Cru 2011, Domaine Maume Bourgogne	180.00
Ermitage 'Le Méal' 1997, M.Chapoutier, Rhône	250.00
Vieux Château Certan, 2001, Pomerol, Bordeaux	275.00

DESSERT WINE

	Glass 100ml	Bottle
Coteaux du Layon 2017, Château La Tomaze	8.75	53.00
Monbazillac 'Jour de Fruit' 2015, Domaine de l'Ancienne Cure	9.25	28.50 <i>half bottle</i>
Lieutenant de Château Sigalas Rabaud 2010, Sauternes	9.75	34.50 <i>half bottle</i>
Rasteau Vin Doux Naturel 2016, Domaine du Trapadis	12.50	64.00 <i>50cl</i>
Tokaji Aszú 5 Puttonyos 2008, Oremus, Hungary	18.50	78.00 <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>

