



The Wolseley Private Room

LUNCH & DINNER MENUS

We welcome parties of up to 10 guests to select dishes from your chosen menu on the day, whilst a pre-order is required for larger parties.

MENU A £70

STARTER

Asparagus & Goats' Cheese Tart *(v)*

Quinoa and Superfoods Salad *(vg)*

Oak Smoked Salmon



MAIN

The Wolseley Fishcakes
with a lobster bisque sauce

Roast Corn-fed Chicken
crushed new potatoes, crème fraîche and jus rôti

Cauliflower & Chickpea Makhani *(vg)*
saffron basmati rice and crispy shallots



SIDES

*green beans, sautéed peas
with broadbeans & pearl onions*



DESSERT

Strawberry & Elderflower Éclair

Crème Brulée

Sachertorte



Tea, Coffee and Petit Fours

MENU B £75

STARTER

Oak Smoked Salmon

Chicken Liver Parfait
toasted brioche and cherry jelly

Heritage Beetroot and Goats' Curd Salad *(v)*



MAIN

Roast Corn-fed Chicken
crushed new potatoes, crème fraîche and jus rôti

Pan-seared Fillet of Salmon
grilled cucumber and asparagus purée

Souffle Suisse *(v)*
gem heart salad



SIDES

*green beans, sautéed peas
with broadbeans & pearl onions*



DESSERT

Chocolate & Orange Truffle Torte

Vanilla Mille-Feuille

Crème Brulée



Tea, Coffee and Petit Fours

OPTIONAL EXTRAS

Canapé Selection
3 items £10.50 per person

Additional Cheese Course
£15.50 per platter

Creamed Mash

*v - vegetarian | vg - vegan - Please note our menus change seasonally. Gluten free options can be offered on request. 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, The Delaunay, Brasserie Zédel, Colbert, Fischer's, Soutine, Bellanger, Manzi's
www.thewolseleyhospitalitygroup.com*



The Wolseley Private Room

LUNCH & DINNER MENUS

We welcome parties of up to 10 guests to select dishes from your chosen menu on the day, whilst a pre-order is required for larger parties.

MENU C £85

STARTER

Oak Smoked Salmon

Avocado Vinaigrette Salad *(vg)*

Dressed Dorset Crab



MAIN

Fillet of Lemon Sole "Grenobloise"
capers, lemon and croutons

Entrecote Steak with Peppercorn Sauce

Gnocchi, Roasted Cauliflower Purée,
Broad Beans & Sun-dried Cherry Tomatoes *(vg)*



SIDES

*green beans, sautéed peas
with broadbeans & pearl onions*



DESSERT

The Wolseley Battenberg

Apricot Clafoutis
with vanilla crème anglaise

Vanilla Mille-Feuille



Tea, Coffee and Petit Fours

MENU D £97.50

PRE STARTER

Pea Soup *(v)*
crème fraîche and garlic croutons



STARTER

Dressed Dorset Crab



MAIN

Beef Fillet Wellington*
(minimum of 6 guests)

Fillet Steak au Poivre

Fillet of Lemon Sole "Grenobloise"
capers, lemon and croutons

Gnocchi, Roasted Cauliflower Purée,
Broad Beans & Sun-dried Cherry Tomatoes *(vg)*



SIDES

*green beans, sautéed peas
with broadbeans & pearl onions*



DESSERT

The Wolseley Fruit Crumble
with vanilla crème anglaise

Baked Vanilla Cheesecake



Tea, Coffee and Petit Fours

OPTIONAL EXTRAS

Canapé Selection
3 items £10.50 per person

Additional Cheese Course
£15.50 per platter

Creamed Mash

**Choice to be made prior to booking – 48 hours' notice required – minimum of 6 guests
v - vegetarian | vg - vegan - Please note our menus change seasonally. Gluten free options can be offered on request.
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, The Delaunay, Brasserie Zédel, Colbert, Fischer's, Soutine, Bellanger, Manzi's
www.thewolseleyhospitalitygroup.com*