



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

Sun-dried Tomato Tart (v)
with a mozzarella mousse

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

Raspberry & Rose Éclair

Crème Brûlée

Sachertorte



Tea, Coffee and Petit Fours

MENU B £75

STARTER

Oak Smoked Salmon

Chicken Terrine
with fig chutney

Heritage Beetroot and Goats' Curd Salad (v)



MAIN

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

Pan-seared Fillet of Sea Bream
grilled cucumber and broccoli 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 Brûlée



Tea, Coffee and Petit Fours

OPTIONAL EXTRAS

Canapé Selection
3 items £10.50 per person

Additional Cheese Course
£15.50 per platter

Buttered
New Potatoes

*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



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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

Entrecôte 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

Gazpacho *(vg)*
with basil oil

—

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

Buttered
New Potatoes

**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.
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