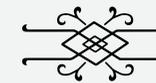




The WOLSELEY *City*

PRIVATE DINING



The WOLSELEY City



The Wolseley City proudly stands alongside its elder sibling, yet it possesses its own unique identity. The interior design embraces symmetrical aesthetics, a timeless monochromatic colour palette, and opulent architectural embellishments. However, while its namesake draws inspiration from the Far East, The Wolseley City's influences are rooted in Egyptian motifs and references, creating a distinctive and captivating ambiance.

Situated on King William Street just by Monument Square, the restaurant offers two private dining rooms that can be seamlessly combined into a larger, more spacious setting, ideal for hosting exclusive lunches, dinners, or gatherings with colleagues and friends.

68 KING WILLIAM STREET, LONDON EC4N 7HR
FOR AVAILABILITY AND FURTHER INFORMATION,
PLEASE EMAIL US AT
PDR.CITY@THEWOLSELEY.COM
WWW.THEWOLSELEYCITY.COM/PRIVATEDINING

The ROOM

The Lombard private dining room can accommodate up to 12 seated guests and the Clement private dining room can accommodate up to 9 seated guests. Alternatively, when combined the rooms can seat up to 24 guests for larger celebrations or meetings. Both rooms come fully equipped with state-of-the-art audiovisual technology, including recessed flat-screen televisions in each.

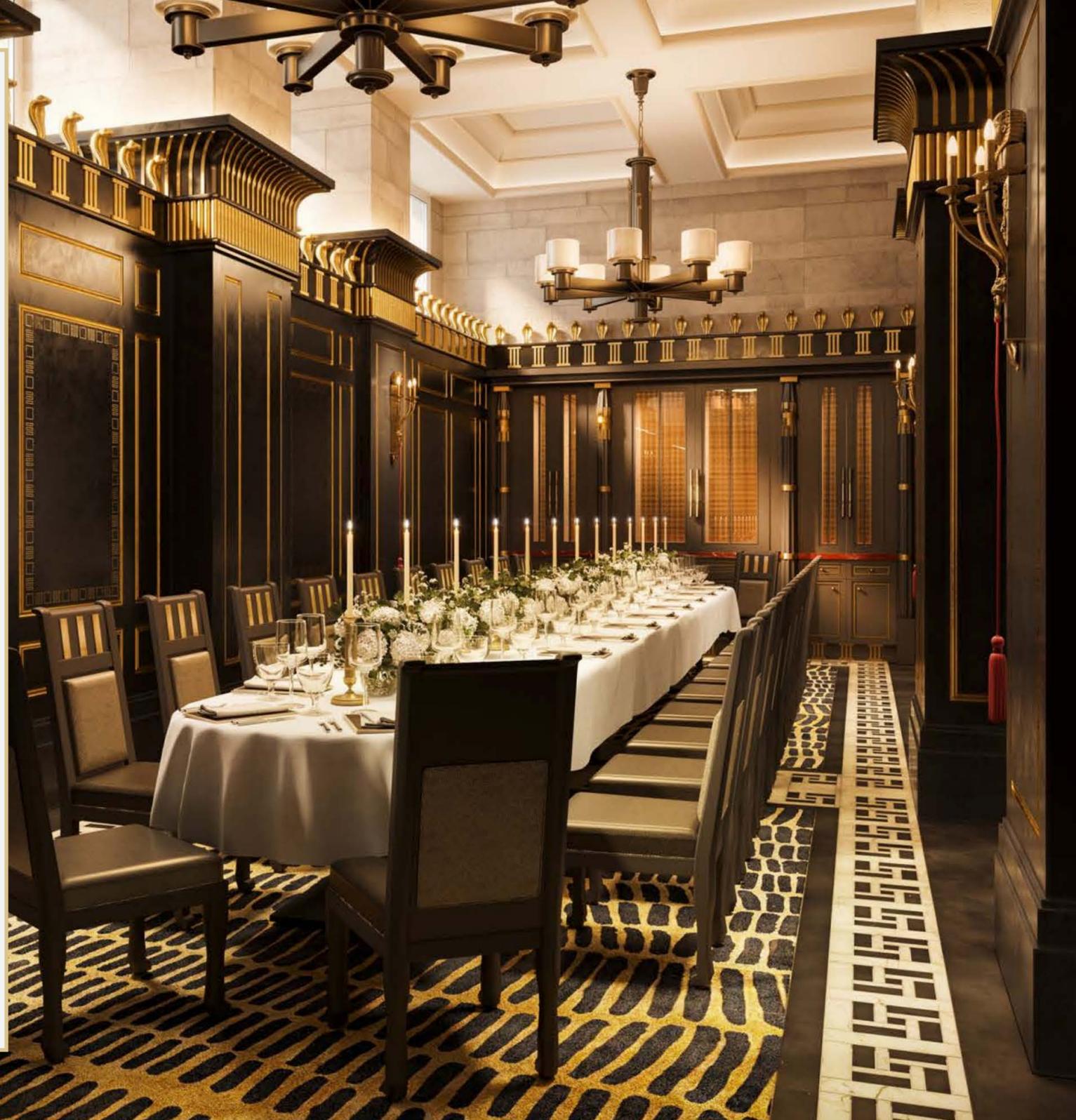
Available to hire for breakfast, lunch and dinner*, we can be flexible on timings and will liaise with you on what works best for your event.

The spaces are also fully wheelchair accessible. While there's no room hire charge, a minimum spend* starting from £350 will apply.

Additionally, please note that we provide small bouquets of seasonal flowers as part of our standard offering. If you'd like larger arrangements, we'd be delighted to arrange them for you upon request.

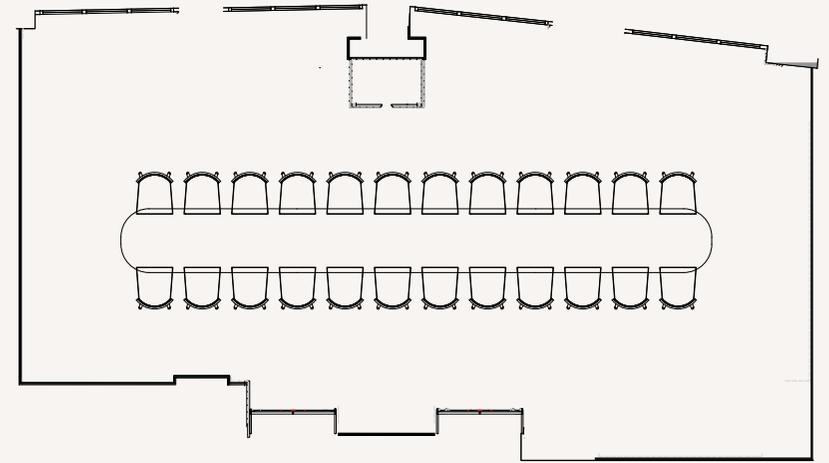
*PLEASE SPEAK TO OUR RESERVATIONS TEAM TO ENQUIRE ABOUT AVAILABILITY

*THE MINIMUM SPEND IS THE MINIMUM AMOUNT REQUIRED TO TAKE THE ROOM AND NOT A TOTALLY INCLUSIVE PACKAGE PRICE.

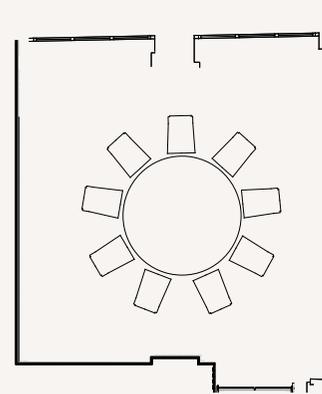




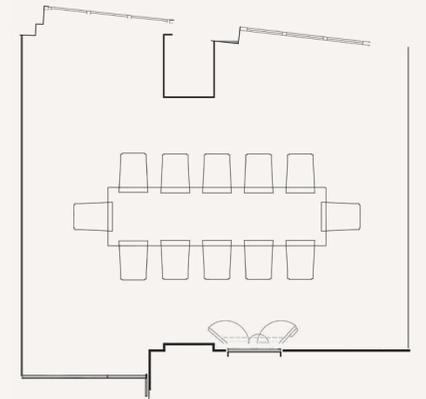
The CAPACITIES



THE COMBINED ROOM - *up to 24 people*



THE CLEMENT ROOM - *9 people*



THE LOMBARD ROOM - *12 people*

The MENU

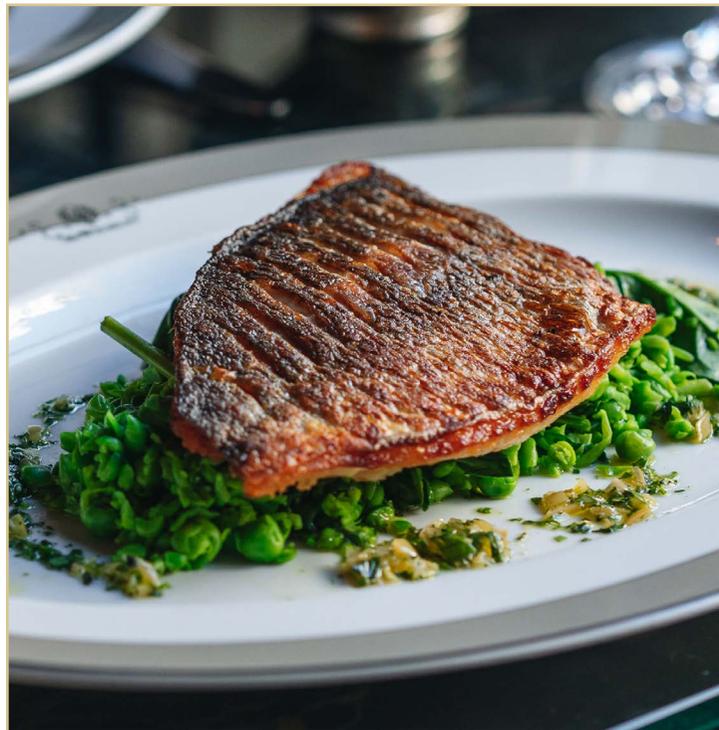


The menus at The Wolseley City pay homage to its much-loved elder sibling with classic Wolseley dishes and perennial favourites using the finest seasonal ingredients. Created by Head Chef Edward Ross, previously of The Wolseley, the menu also includes a selection of dishes created uniquely for the City audience.

The cocktail menu takes inspiration from the classics while suiting a contemporary palette.

A curated list of international whiskies will also be available, alongside a selection of draft beers. The wine list, much like at The Wolseley, will primarily focus on European regions but with a global expanse.

Menus change throughout the year, and our kitchen team are happy to cater for any dietary requirements you may have – please let us know when booking.



BREAKFAST MENU

from 7.00 Monday-Friday

Choose up to a maximum of 6 dishes from the selection below. Your server will take the order from the party on the day.



Mixed Viennoiserie (v) 5.75

cannalés bordelaise, croissant au beurre, pain au chocolat served with butter and preserves

Plateau de Fruits de Saison (v) 23.00

a selection of the best available seasonal fresh fruit served with fresh jersey pouring cream



Creamed Porridge Oats, Fruit Compote (v) 9.95

Lemon Yogurt, Granola and Fruit Compote 11.50

Crispy Bacon and Fried Egg Roll 13.25

Mashed Avocado
and Confit Tomato on Toast 13.50

Fried Duck Egg, Bubble & Squeak
and Wild Mushrooms 14.95

The Wolseley Pancakes with Berries 18.75

Eggs Benedict 19.75 or Eggs Florentine (v) 20.75

Smoked Salmon and Scrambled Eggs 21.50

The Wolseley's English Breakfast 22.50

*Scrambled Eggs with Bacon, Sausage, Baked Beans,
Tomato, Black Pudding and Mushroom*

*Unfortunately we are unable to provide variations
to the stated composition.*





CANAPÉS MENU

5.00 each

Battered Scampi
with Tartar Sauce

~

Beetroot Tartare with
a Beetroot Crisp (vg)

~

Smoked Mackerel,
Apple & Horseradish Tart

~

Smoked Salmon Blinis,
Crème Fraîche, Lemon and Dill

~

Chopped Liver with
Pickled Cucumber on Rye

~

Crab & Avocado on Brioche

~

Tomato, Basil & Onion Tart (v)

SET MENUS



From your Set menu of choice, we kindly ask that all members of your party select the same starter, main course and dessert in advance; to help streamline the service

We can cater for dietary requirements in addition to the one set menu and ask to be advised of these in advance.

All our set menus include on arrival a selection of crisps, almonds, choux de fromage and The Wolseley bread sticks

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

SET MENU A

65.00 per person

White Onion Soup with
Blue Cheese Gougères

or

Smoked Mackerel Salad
apple, beetroot and horseradish



Steamed Short Rib Pudding
wild mushrooms and a smoked bone marrow sauce

or

The 'Monument' Fish Pie
cod, salmon and prawns

Creamed Mash - Green Beans



Gin & Grapefruit Sorbet

or

Classic Crème Brûlée



Coffee, Tea and Petit Fours

SET MENU B

75.00 per person

London Cured Smoked Salmon

or

Prawn & Avocado Cocktail



Roast Spatchcock Poussin
with a jus rôti

or

Grilled Escalope of Salmon
with a fines herbes beurre blanc

Creamed Mash - Green Beans



Classic Crème Brûlée

or

Apple Strudel with Calvados Chantilly



Coffee, Tea and Petit Fours

SET MENU C

87.50 per person

Prawn & Avocado Cocktail

or

Endive, Fourme d'Ambert
& Moscatel Grape Salad

—

Roast Fillet of Halibut
with a fines herbes beurre blanc

or

Grilled Veal Chop
with sage & lemon butter

Creamed Mash - Green Beans

—

Manjari Chocolate Tart
with crème fraîche

or

Classic Crème Brûlée

—

Coffee, Tea and Petit Fours

SET MENU D

97.50 per person

White Onion Soup
with Blue Cheese Gougères

—

Dressed Dorset Crab

—

Beef Wellington
madeira jus

Creamed Mash - Green Beans

—

Classic Crème Brûlée

—

Coffee, Tea and Petit Fours

SET MENU E

97.50 per person

White Onion Soup
with Blue Cheese Gougères

—

Dressed Dorset Crab

—

Roast Fillet of Beef
madeira jus

Creamed Mash - Green Beans

—

Classic Crème Brûlée

—

Coffee, Tea and Petit Fours



SUNDAY ROAST MENU

◆
75.00 per person

Prawn and Avocado Cocktail

or

White Onion Soup

—

Roast Sirloin of Herefordshire Beef

*roast potatoes, honey roasted root vegetables,
yorkshire pudding and a red wine jus*

or

Half Roast Herb Fed Chicken

*pork and apricot stuffing, roast potatoes,
honey roasted root vegetables, bread sauce and a jus rôti*

or

Roast Celeriac

*sage and onion stuffing, roast potatoes,
root vegetables and green beans*

—

Seasonal Fruit Crumble

with crème anglaise

or

Crème Brulée

with crème anglaise

—

Coffee, Tea and Petit Fours

Optional suggested wine pairings

Grüner Veltliner 'Domane Kremser', Weingut Stadt Kremser, Kremstal, Austria 2022 - 55.00
Pouilly-Fuissé, Domaine des Deux Roches, Burgundy, France 2022 - 81.00

Moulin-à-Vent, Domaine de l'Iris, Beaujolais, France 2020 - 55.50
Château de Pez, Saint-Estèphe, Bordeaux, France 2018 - 92.00

Lieutenant de Sigalas, Château Sigalas Rabaud, Sauternes, France 2018 (375ml) - 35.00

VEGETARIAN MENU

65.00 per person

Avocado Vinaigrette
Goats' Curd, Pear and Watercress Tart
White Onion Soup with Blue Cheese Gougères
Endive, Fourme d'Ambert & Moscatel Grape Salad
Roast Vegetable & Avocado Salad



Grilled Aubergines
white beans, artichoke & breadcrumbs
House-made Gnocchi
with roast butternut squash & sage

Soufflé Suisse
Cauliflower and Chickpea Makhani
with cumin rice and poppadums

Creamed Mash - Green Beans



Crème Brûlée
Manjari Chocolate Tart with Crème Fraîche
Lemon Meringue Pie
Gin & Grapefruit Sorbet with a Citrus Tuile



Coffee, Tea and Petit Fours

REDUCED À LA CARTE

Up to a maximum of 12 guests

82.50 per person

London Cured Smoked Salmon
White Onion Soup with Blue Cheese Gougères
Prawn & Avocado Cocktail
Endive, Fourme d'Ambert & Moscatel Grape Salad



Entrecôte au Poivre
Roast Spatchcock Poussin, Jus Rôti and a Watercress Salad
Roast Fillet of Halibut
Soufflé Suisse (*vg*)
House-made Gnocchi (*vg*)
with roast butternut squash & sage

Creamed Mash - Green Beans



Crème Brûlée
Manjari Chocolate Tart
with crème fraîche
Lemon Meringue Pie
Gin & Grapefruit Sorbet
with a citrus tuile



Coffee, Tea and Petit Fours

WHY CHOOSE US?



A dedicated event planner will coordinate every aspect of your experience, assisting with any bespoke requirements you may have. If you would like any help with planning the rest of your day or evening in the area, our knowledgeable team would be only too happy to pass on their recommendations.

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BELLANGER

FOR MORE DETAILS ABOUT OUR OTHER PRIVATE DINING ROOMS, PLEASE EMAIL US AT PRIVATE.DINING@THEWOLSELEYHG.COM