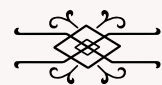




The WOLSELEY *City*

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



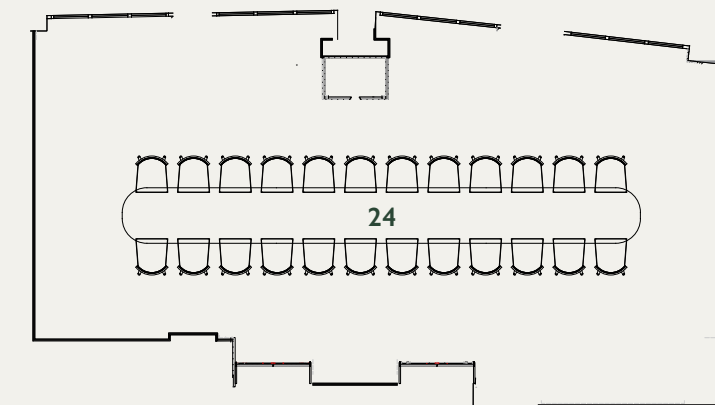
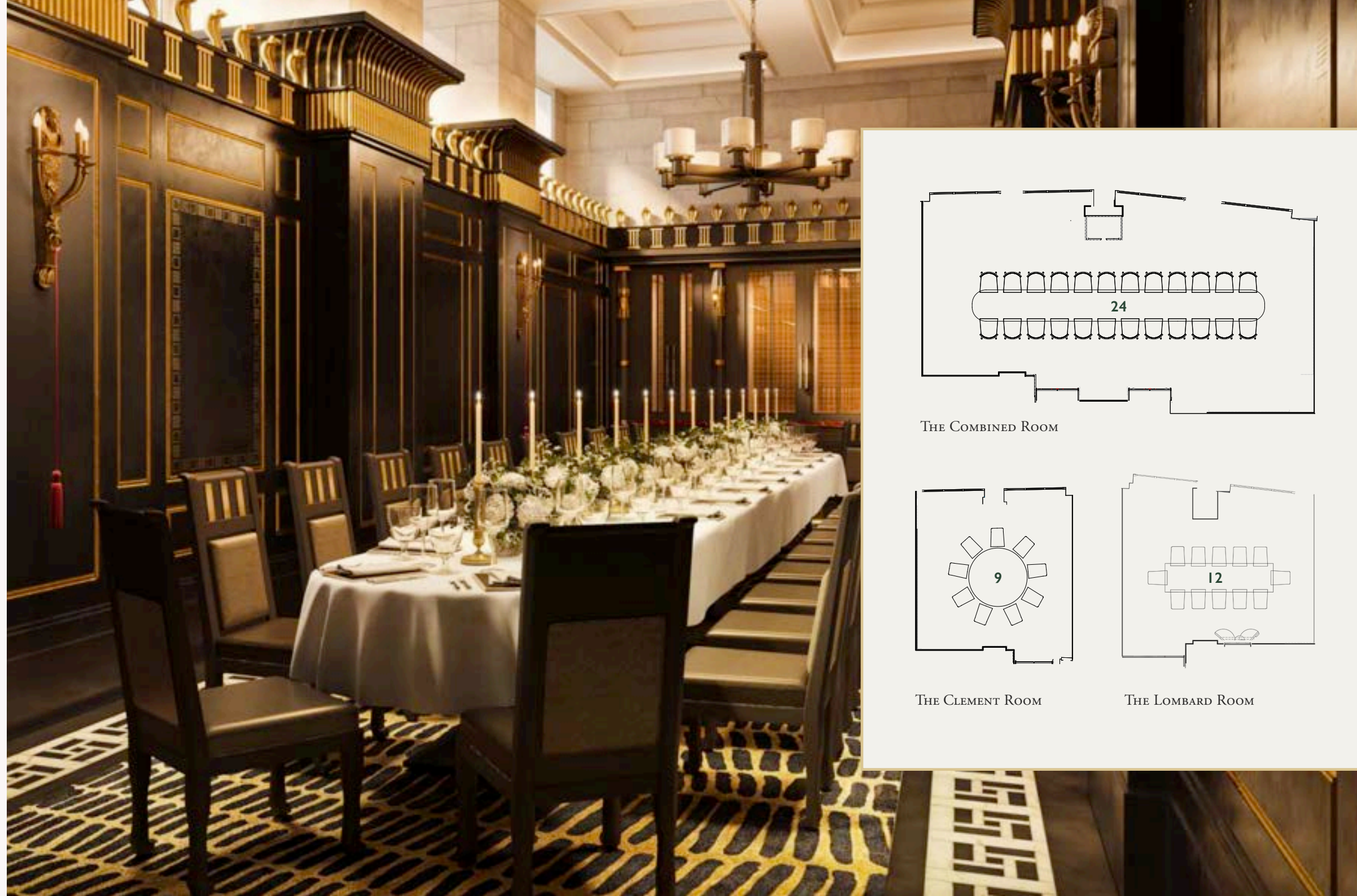
The Lombard private dining room can accommodate up to 12 seated guests and the Clement private dining room can accommodate up to 9 seated guests. Alternatively, when combined the rooms can seat up to 24 guests for larger celebrations or meetings. Both rooms come fully equipped with state-of-the-art audiovisual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

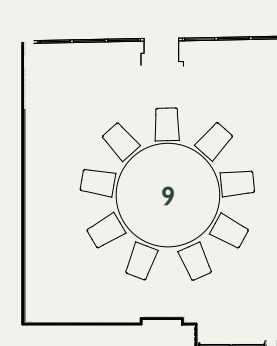
Additionally, please note that we provide small bouquets of seasonal flowers as part of our standard offering. If you'd like larger arrangements, we'd be delighted to arrange them for you upon request.

*PLEASE SPEAK TO OUR RESERVATIONS TEAM TO ENQUIRE ABOUT AVAILABILITY

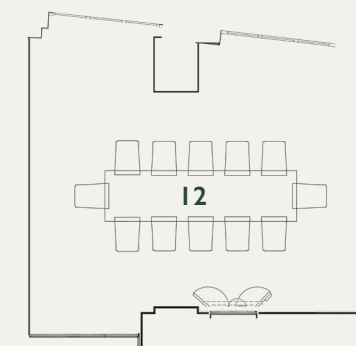
*THE MINIMUM SPEND IS THE MINIMUM AMOUNT REQUIRED TO TAKE THE ROOM AND NOT A TOTALLY INCLUSIVE PACKAGE PRICE.



THE COMBINED ROOM



THE CLEMENT ROOM



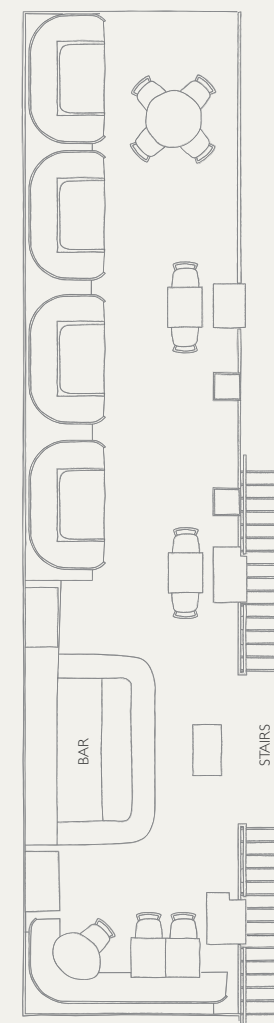
THE LOMBARD ROOM



THE MEZZANINE

SEATING - 30 people

STANDING - 50 people



The MENUS



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

*pain aux raisins, croissant au beurre,
pain au chocolat served with butter and preserves*

Plateau de Fruits de Saison (v) 30.00

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



Creamed Porridge Oats, Fruit Compote (v) 9.75

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 18.50

The Wolseley Pancakes with Berries 18.75

Eggs Benedict 21.00 or Eggs Florentine (v) 21.75

Smoked Salmon and Scrambled Eggs 22.50

The Wolseley's English Breakfast 23.50
*scrambled eggs with bacon, sausage, baked beans, tomato,
black pudding and mushroom*

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

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.



CANAPÉS MENU

10.50 each

Matjes Herrings on Pumpernickel
with Dill Pickles

Gravlax, Confit Potato and Honey Mustard

Endive, Fourme d’Ambert and Grape

Confit Duck Rillettes

Beetroot Tartare with
a Beetroot Crisp *(vg)*

Smoked Mackerel,
Apple & Horseradish Tart

Smoked Salmon Blinis,
Crème Fraîche, Lemon and Dill

Beef Short-rib Bon-Bons
with horseradish

Crab & Avocado on Brioche

Tomato, Basil & Onion Tart *(v)*

Smoked Salmon Blinis with Oscietra Caviar
3 for £20

SWEET

Chocolate & Salted Caramel Delice

Marmalade Custard Tart

Passionfruit Choux

SET MENU A

65.00 *per person*

STARTER

White Onion Soup,
Blue Cheese Gougères *(v)*

Heritage Beetroot & Fennel Salad *(v)*

Avocado Vinaigrette *(vg)*

MAIN

Confit of Duck

Fish Pie

Aubergine Schnitzel *(vg)*

served with creamed mash and green beans

DESSERT

Le Colonel
*two scoops of lemon sorbet, ketel
one vodka served with a lemon tuile*

Crème Brûlée

Apple Strudel
with chantilly cream

Coffee, Tea and Petit Fours

SET MENU B

75.00 *per person*

STARTER

Tarte aux Champignons *(v)*
spinach and wensleydale cheese

Heritage Beetroot & Fennel Salad *(vg)*

Severn & Wye Oak Smoked Salmon

MAIN

Roast Anjou Chicken Breast
leeks and a morel cream sauce

Seared Fillet of Scottish Salmon
wilted spinach and a champagne beurre blanc

House-made Gnocchi *(v)*
roasted butternut squash & sage

served with creamed mash and green beans

DESSERT

Chocolate & Salted Caramel Delice

Crème Brûlée

Le Colonel
*two scoops of lemon sorbet, ketel
one vodka served with a lemon tuile*

Coffee, Tea and Petit Fours

SET MENU C

87.50 per person

STARTER

Severn & Wye Oak Smoked Salmon

Steak Tartare

Tarte aux Champignons *(v)*
spinach and wensleydale cheese

MAIN

Veal Chop, Sage & Lemon
Madeira Butter

Roast Halibut, Sauce Grenobloise

Souffle Suisse *(v)*

served with creamed mash and green beans

DESSERT

Marmalade Bread & Butter Pudding
with a whisky crème anglaise

Apple Strudel
with chantilly cream

Le Colonel
*two scoops of lemon sorbet, ketel
one vodka served with a lemon tuile*

Coffee, Tea and Petit Fours

SET MENU D

97.50 per person

PRE-STARTER

White Onion Velouté
with blue cheese gougère

STARTER

Dressed Dorset Crab

Tarte aux Champignons *(v)*
spinach and wensleydale cheese

MAIN

Beef Wellington*
(for parties of 7 or more)

Fillet of Beef, Madeira Jus

Roast Fillet of Halibut 'Grenobloise'

served with creamed mash and green beans

DESSERT

Crème Brûlée

Apple Strudel
with chantilly cream

Coffee, Tea and Petit Fours



Optional suggested wine pairings

Grüner Veltliner 'Domane Krems', Weingut Stadt Krems, 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

SUNDAY ROAST MENU

75.00 per person

STARTER

Prawn and Avocado Cocktail

White Onion Soup *(v)*
with blue cheese gougères

MAIN

Roast Sirloin of Herefordshire Beef
*roast potatoes, honey roasted root vegetables,
yorkshire pudding and a red wine jus*

Half Roast Herb Fed Chicken
*pork and apricot stuffing, roast potatoes,
honey roasted root vegetables, bread sauce
and a jus rôti*

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

DESSERT

The Wolseley Seasonal Fruit Crumble
served with vanilla custard

Crème Brûlée

Coffee, Tea and Petit Fours

CHRISTMAS MENU

90.00 per person

STARTER

White Onion Soup *(v)*
with blue cheese gougères

Severn & Wye Oak Smoked Salmon

MAIN

Roast Bronze Norfolk Turkey
*with roast potatoes, honey & thyme roasted root vegetables,
pigs in blankets, pork & apricot
stuffing and cranberry sauce*

Roast Celeriac
*with roast potatoes, honey & thyme roasted root vegetables,
brussel sprouts and sage & onion stuffing (v)*

DESSERT

The Wolseley's Christmas Pudding
with brandy butter

Sticky Toffee Pudding
with bailey's ice cream

Mince Pies

*v - vegetarian | vg - vegan ~ Please note our menus change seasonally.
We can cater for dietary requirements and kindly ask to be advised in advance.
Please inform us of any food allergies. Prices include VAT.*

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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FOR MORE DETAILS ABOUT OUR OTHER PRIVATE DINING ROOMS,
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