

Private Dining

SUNDAY ROAST MENU

We welcome groups of up to 12 guests to select dishes from your chosen menu on the day, whilst a pre-order is required for larger parties.

$\pounds75$ per person

STARTER

Prawn & Avocado Cocktail White Onion Soup

with blue cheese gougeres (v)

MAIN

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

Half Roast Herb Fed Chicken pork & apricot stuffing, roast potatoes, honey roasted root vegetables, bread sauce & a jus röti

> Roast Celeriac (vg) sage & onion stuffing, roast potatoes, root vegetables & green beans

> > DESSERT

The Wolseley Seasonal Fruit Crumble served with vanilla custard

Crème Brulèe

Coffee, Tea & Petit Fours

OPTIONAL EXTRAS

Canapés Selection 3 items £10.50 per person Additional Cheese Course £15.50 per platter

All desserts are vegetarian 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.

THE WOLSELEY HOSPITALITY GROUP

The Wolseley, The Delaunay, Zédel, Colbert, Fischer's, Soutine, Bellanger, Manzi's www.thewolseleyhospitalitygroup.com