

The WOLSELEY City

Private Dining

LUNCH & DINNER MENUS

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

MENU A £65

STARTER

Cream of Leek Soup (v)
with a cheddar cheese straw

Heritage Beetroot & Fennel Salad (vg)

Avocado Vinaigrette (vg)



MAIN

Confit of Duck

The 'Monument' Fish Pie

Aubergine Schnitzel (vg)

served with
creamed mash and green beans



DESSERT

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

Crème Brûlée

Apple Strudel
with chantilly cream (vegan alternative available)



Coffee, Tea & Petit Fours

MENU B £75

STARTER

Isle of Wight Tomato Tart (v)
with spinach & wensleydale cheese

Heritage Beetroot & Fennel Salad (vg)

Severn & Wye Oak Smoked Salmon



MAIN

Roast Anjou Chicken Breast
petit pois à la française and maderia jus

Seared Fillet of Scottish Salmon
fennel, hispi cabbage and watercress velouté

House-made Gnocchi (vg)
broad beans, courgettes, peas, rocket & pine nut pesto

served with
creamed mash and green beans



DESSERT

Chocolate & Salted Caramel Delice

Crème Brûlée

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



Coffee, Tea & Petit Fours

OPTIONAL EXTRAS

Canapés Selection
3 items £10.50 per person

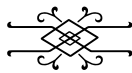
Additional Cheese Course
£15.50 per platter

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*



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

MENU C £87.50

STARTER

Severn & Wye Oak Smoked Salmon

Steak Tartare

Isle of Wight Tomato Tart (v)
with spinach & wensleydale cheese



MAIN

Veal Chop, Sage & Lemon
Madeira Butter

Roast Halibut, Sauce Grenobloise

Soufflé Suisse (v)

*served with
creamed mash and green beans*



DESSERT

Rum Baba

with crème chantilly, passion fruit and mango

Apple Strudel

with chantilly cream (vegan alternative available)

Le Colonel (vg)

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



Coffee, Tea & Petit Fours

MENU D £97.50

PRE STARTER

Cream of Leek Soup (v)
with a cheddar cheese straw



STARTER

Dressed Dorset Crab

Isle of Wight Tomato Tart (v)
with spinach & 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 (vegan alternative available)



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

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