

# 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*

Isle of Wight Tomato Salad (v)  
*with shaved provolone*

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

Tarte à la Provençale (v)  
*with black olive tapenade*

Isle of Wight Tomato Salad (v)  
*with shaved provolone*

Severn & Wye Oak Smoked Salmon



##### MAIN

Roast Anjou Chicken Breast  
*with ratatouille and basil oil*

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*

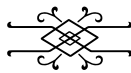
*We can cater for dietary requirements and kindly ask to be advised in advance.*

*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](http://www.thewolseleyhospitalitygroup.com)



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#### MENU C £87.50

##### STARTER

Severn & Wye Oak Smoked Salmon

Steak Tartare

Tarte à la Provençale (v)  
*with black olive tapenade*

##### MAIN

Veal Chop, Sage & Lemon  
Madeira Butter

Roast Halibut, Sauce Grenobloise

Soufflé Suisse (v)

*served with  
creamed mash and green beans*

##### DESSERT

Cherry & Frangipane Tart (v)  
*with vanilla ice cream*

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

Tarte à la Provençale (v)  
*with black olive tapenade*

##### 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

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