

The WOLSELEY City

Private Dining

LUNCH & DINNER MENUS

We welcome parties of up to 12 guests to select dishes from your preselected chosen menu on the day,

Menu D requires a pre-order whilst a pre-order is required for larger parties.

MENU A £65

STARTER

Minted Pea Soup (v)
herb crème fraîche, mayfield cheese straw

Isle of Wight Tomato Salad (v)
burrata and pine nuts

Avocado Vinaigrette (vg)



MAIN

Confit of Duck

The 'Monument' Fish Pie

Aubergine Schnitzel (vg)
served with new potatoes 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 (vegan alternative available)



Tea, Coffee and Petit Fours

MENU B £75

STARTER

Tarte à la Provençale (v)
with black olive tapenade

Isle of Wight Tomato Salad (v)
burrata and pine nuts

Oak Smoked Salmon



MAIN

Roast Anjou Chicken Breast
piquillo peppers and basil oil

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

House-made Gnocchi (vg)
*grilled courgette, spinach and pomodoro sauce
served with new potatoes and green beans*



DESSERT

Chocolate & Salted Caramel Délice

Crème Brûlée

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



Tea, Coffee and Petit Fours

OPTIONAL EXTRAS

Canapés Selection
3 items £12.00 per person

Additional Cheese Course
£15.50 per platter

All desserts are vegetarian

v - vegetarian | vg - vegan - Please note our menus change seasonally

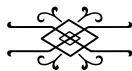
We can cater for dietary requirements and kindly ask to be advised in advance.

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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MENU C £87.50

STARTER

Oak Smoked Salmon

Steak Tartare

Tarte à la Provençale (v)
with black olive tapenade

MAIN

Veal Chop, Sage & Lemon
Madeira Butter

Roast Fillet of Halibut 'Meunière'
wilted spinach, lemon & parsley butter

Soufflé Suisse (v)
served with new potatoes and green beans

DESSERT

Strawberry & Sherry Trifle
with caramelised almonds

Apple Strudel
with chantilly cream (vegan alternative available)

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

Tea, Coffee and Petit Fours

MENU D £97.50

PRE STARTER

Minted Pea Soup (v)
herb crème fraîche, mayfield 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 'Meunière'
wilted spinach, lemon & parsley butter

House-made Gnocchi
*grilled courgette, spinach and pomodoro sauce
served with new potatoes and green beans*

DESSERT

Crème Brûlée

Apple Strudel
with chantilly cream (vegan alternative available)

Tea, Coffee and Petit Fours

OPTIONAL EXTRAS

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