



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

Roasted Celeriac Soup *(v)*
cheese gougères and truffle oil

Heritage Beetroot,
Fennel & Orange Salad *(vg)*

Avocado Vinaigrette *(vg)*



MAIN

Confit of Duck

The 'Monument' Fish Pie

House-made Gnocchi *(vg)*
roasted cauliflower purée, cavolo nero and pine nuts
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

Caramelised Onion & Goats' Cheese Tart *(v)*
with a balsamic glaze

Heritage Beetroot,
Fennel & Orange Salad *(vg)*

Oak Smoked Salmon



MAIN

Roast Anjou Chicken Breast
mushroom forestière and tarragon jus

Seared Fillet of Salmon
wilted spinach, brown shrimp and caper beurre blanc

House-made Gnocchi *(vg)*
roasted cauliflower purée, cavolo nero and pine nuts
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

Caramelised Onion & Goats' Cheese Tart (v)
with a balsamic glaze

MAIN

Grilled Veal Chop
with sage & lemon butter

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

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

DESSERT

Pear William Frangipane Tart
with vanilla ice cream

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

Roasted Celeriac Soup (v)
cheese gougères and truffle oil

STARTER

Dressed Dorset Crab

Caramelised Onion & Goats' Cheese Tart (v)
with a balsamic glaze

MAIN

Beef Wellington

Fillet of Beef, Madeira Jus

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

House-made Gnocchi (vg)
*roasted cauliflower purée, cavolo nero and pine nuts
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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