

## The Lotos Room

### *Breakfast Menu*

*36.00 per person*

### *Viennoiserie*

Mixed Basket



*Please create a menu of up to two cold dishes and two hot dishes in advance from the menu below.*

*The cold items will be placed on the table for guests to help themselves to and the hot items will be available for the guests to make their choice from on the day.*

Yoghurt *with* Fruit Compote

The Beaumont Muesli

House Made Granola

*served with milk or yoghurt on request*

Birchermuesli

Fresh Fruit Salad

Mashed Avocado *on* Granary Toast

Crispy Bacon Roll

Cumberland Sausage Sandwich

Kedgeree

Eggs Benedict

Eggs Florentine

Smoked Salmon *and* Scrambled Eggs



The Wolseley Collection English Breakfast Tea

Pot of Americano Coffee



*Please choose one juice from the options below.  
These will be available on the day of your event.*

Fresh Fruit Juice

*orange ~ denham's apple ~ grapefruit ~ pineapple ~ carrot & ginger*

*Please inform your server if you have any allergies we need to be aware of.*

*Lotos Room Breakfast*

## The Lotos Room

### Working Lunch Menu

2 Courses 50.00 per person ~ 3 Courses 60.00 per person

*We kindly ask you to choose one item from the sections below so as to create a set two course or three course menu. This menu will be served to all guests.*

*We can cater for dietary requirements in addition to the set menu and ask to be advised of these in advance.*

Avocado Vinaigrette  
New York Shrimp Cocktail  
Colony Club Salad  
Caesar Salad  
Iceberg *and* Blue Cheese Wedge



Sea Trout & Peas, Broad Beans, Beurre Blanc  
The Colony Hamburger  
Roast Landaise Chicken, Wild Mushrooms, Fondant Potato  
Fillet of Sea Bass *with* Caponata  
Macaroni Cheese

### *Desserts*

Crème Brûlée  
Baked Vanilla Cheesecake  
Chocolate Marquise  
Fresh Fruit Salad

*Wolseley Selection Tea, Coffee and Petits Fours*

*Please inform your server if you or your guests have any allergies we need to be aware of.*

## The Lotos Room

### Set Menus

#### Menu A

Avocado Vinaigrette  
The Colony Shepherd's Pie  
Apple Pie à la Mode  
Coffee *and* The Wolseley Selection Tea *and* Petits Fours  
*50.00 per person*

#### Menu B

Minestrone Soup  
Sea Trout & Peas, Broad Beans, Beurre Blanc  
Chocolate & Bourbon Pudding  
Coffee *and* The Wolseley Selection Tea *and* Petits Fours  
*60.00 per person*

#### Menu C

Oak-Smoked Salmon *with* Capers *and* Soda Bread  
Roast Landaise Chicken, Fondant Potato *and* Wild Mushrooms  
Baked Vanilla Cheesecake *with* Berry Compote  
Coffee *and* The Wolseley Selection Tea *and* Petits Fours  
*70.00 per person*

#### Menu D

Caesar Salad  
Seared Fillet of Sea Bass *with* Caponata  
Crème Brûlée  
Coffee *and* The Wolseley Selection Tea *and* Petits Fours  
*75.00 per person*

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## The Lotos Room

### Set Menus

#### Menu E

New York Shrimp Cocktail  
Veal Chop *with* Grilled Mushroom *and* Tomato  
Profiteroles *with a* Bitter Chocolate Sauce  
Coffee *and* The Wolseley Selection Tea *and* Petits Fours  
*85.00 per person*

#### Menu F

Lobster à la Russe  
Beef Wellington *with* Madeira Sauce  
Strawberry & Sherry Trifle  
Coffee *and* The Wolseley Selection Tea *and* Petits Fours  
*95.00 per person*

*A cheese selection can be added to each menu for a supplement of 11.75 per person.*

*Please note our menus change seasonally.*

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

*Please inform your server if you have any allergies we need to be aware of.*



## The Lotos Room

### Canapé Menu

*Select any six canapés from the menu below for 21.00 per person.  
Differing quantities can be priced on request.*

### Cold Canapés

- Quails Eggs *and* Celery Salt
- Grilled Courgette Ribbons *with* Ricotta
- Yellow Fin Tuna Tartare *with* Keta Caviar
- New York Shrimp Cocktail
- Smoked Salmon Blinis, Cream Cheese *and* Shallots
- Cornish Crab & Avocado *on* Cucumber
- Chicken Liver Parfait *with* Bourbon Jelly
- Steak Tartare *on* Poilane Bread

### Hot Canapés

- Grilled Queenie Scallop *with* Preserved Lemon
- Deep Fried Camembert *with* Cranberry Dip
- Wild Mushroom Arancini
- Salt Baked Potato, Sour Cream *and* Caviar
- Smoked Haddock Rarebit
- Scampi *with* Tartare Sauce
- Crispy Veal Pojarski, *with* Sauce Gribiche
- Buttermilk Fried Chicken *with* Louisiana Remoulade

### Sweet Canapés

- Baked Vanilla Cheesecake
- Chocolate Brownie
- Prune & Armagnac Tart
- Apple Crumble Tart
- Passion Fruit Meringue Tart
- Red Velvet Cake

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