

THE WOLSELEY PRIVATE ROOM

BREAKFAST MENU

Mixed Basket of Viennoiserie 8.50
(suggested serving of 1 basket per 2-3 guests)



*Please create a menu of up to five dishes in advance
These will be available for your guests to select from on the morning*

Birchermüesli 5.25

Granola 5.50 *with banana* 6.50

The Wolseley Müesli 4.75

Yoghurt *with peach & apricot compote* 5.50 *with granola and banana* 6.25

Caramelised Pink Grapefruit 5.25

Fresh Fruit Salad 7.75

Cumberland Sausage Sandwich 6.25

Crispy Bacon Roll 6.25

Bagel, Smoked Salmon & Cream Cheese 12.75

Pancakes *with seasonal berries* 11.00

Grilled Kipper with Mustard Butter 11.25

Mashed Avocado, Seeded Croustade 9.50

Eggs Benedict *large* 15.00

Smoked Salmon & Scrambled Eggs 15.50

The English 17.50

Scrambled Eggs with Bacon, Sausage, Tomato and Mushroom
baked beans and black pudding served in side dishes for guests to help themselves to



The Wolseley English Breakfast Tea 4.25 (2-3 servings)

Americano Coffee 5.25 (2-3 servings)

all available decaffeinated or with soya milk

Jugs of Fresh Juices 15.50 (4-5 servings)

Grapefruit ~ Denham's Apple ~ Orange

Carrot & Ginger ~ Fresh Pineapple

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

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*We kindly ask for you to select one of the below set menus, to be served to all your guests
We can cater for dietary requirements in addition to the one set menu
and ask to be advised of these in advance*

MENU A

50.00 per person

Endive, Roquefort & Walnut Salad

Cold Poached Loch Duart Salmon

Caramelised Lemon Tart

Coffee, Tea and Petits Fours

MENU B

57.00 per person

Prawn Cocktail

Landaise Chicken,
Leeks and a Tarragon Sauce

Petit-Pot au Chocolat

Coffee, Tea and Petits Fours

MENU E

78.00 per person

Minted Pea Soup

Dorset Crab Mayonnaise

Beef Wellington with Madeira Jus

Kaiserschmarren

Coffee, Tea and Petits Fours

MENU C

63.00 per person

Severn & Wye Oak-Smoked Salmon

Roasted Breast of Duck à l'Orange

Crème Brûlée

Coffee, Tea and Petits Fours

MENU D

68.00 per person

Avocado Vinaigrette

Halibut Fillet with Béarnaise Sauce

Strawberries & Cream Coupe
*strawberry sorbet and vanilla ice cream with fresh
strawberries, meringue, whipped cream and a tuile*

Coffee, Tea and Petits Fours

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

Please note our menus change seasonally

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



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CHAMPAGNE

	Bottle
Pommery Brut Royal NV	65.00
.	32.50 <i>half</i> 130.00 <i>magnum</i>
Ayala Rosé Majeur NV	70.00 ~
Delamotte Blanc de Blancs Brut NV	77.00 ~
Pol Roger Brut Réserve NV	77.00 ~
Jacquesson Cuvée No.738 Brut NV	82.00 ~
Bollinger Rosé NV	95.00 47.00 <i>half bottle</i>
Pol Roger 2006	97.00 ~
Bollinger Grande Année 2005	136.00 ~
Pommery Cuvée Louise 1999	144.00 ~
Pol Roger Cuvée Sir Winston Churchill 2000	175.00 ~
Krug Grande Cuvée	195.00 97.00 <i>half bottle</i>

WINE LIST

White & Rosé

	Bottle
Château Haut Rian Semillon/Sauvignon 2015 Bordeaux	24.00
Bianco di Custoza 2015 Monte del Fra, Veneto	27.50
Muscadet de Sèvre et Maine 'Sur Lie' 2014 Jean-François de Grand Mouton	31.00
Mas La Chevalière Chardonnay 2015 Languedoc	33.50
Valençay Sauvignon Blanc/Chardonnay 2015 Sébastien Vaillant	37.50
Côtes du Rhône 'Réserve' 2015 Perrin & Fils	39.00
Rosé de Triennes 2015 Coteaux Varois	40.00
Sauvignon de Touraine 2015 Domaine Guy Allion	41.50
Kamptal Grüner Veltliner 'Terrassen' 2015 Bründlmayer	44.00
Albariño 'Abadia de San Campio' 2015 Bodegas Terras Gauda	45.50
Roero Arneis 2014 Cornarea, Piedmont	47.00
Pinot Grigio 2015 Franz Haas, Alto Adige	49.00
Riesling d'Alsace 'Les Grandes Lignes' 2014 Domaine Léon Boesch	50.00
Chablis 'Vieilles Vignes de Sainte Claire' 2014 Domaine Jean-Marc Brocard	51.50
Umathum Rosa 2015 Burgenland	51.50
Sancerre Jeunes Vignes 2014 Henri Bourgeois	53.00
Riesling 2011 Dr. H. Thanisch, Mosel	53.00
Montagny 'Les Crêts' 2014 Domaine Feuillat-Juillot	54.00
Pouilly Fuissé 'Ame Forest' 2014 Domaine Eric Forest	62.00
Gewürztraminer Grand Cru 'Osterberg' 2011 Domaine Mittnacht Frères.	66.00
Riesling Grand Cru 'Lorcher Krone' 2013 Eva Fricke, Rheingau	77.00
'Terre Alte' 2013 Livio Felluga, Colli Orientali del Friuli	81.00
Condrieu 'Côte Chatillon' 2013 Domaine Patrick & Christophe Bonnefond	88.00
Chassagne Montrachet 1er Cru 'La Maltroie' 2013 Domaine Bernard Moreau	90.00
Puligny Montrachet 1er Cru 'Les Referts' 2012 Domaine Bachelet-Monnot	97.00
Corton Charlemagne Grand Cru 2006 Domaine Bonneau du Martray	144.00

All wines contain sulphites and some may contain allergens



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WINE LIST

Red

Bottle

Cabernet Sauvignon 2014 Domaine de Mont d'Hortes, Languedoc	24.00
Bobal Altas Tierras 2014 Viñas Viejas, Utiel-Requena	27.00
Valpolicella 2015 Allegrini, Veneto	32.00
Corbières Cuvée Classique 2015 Château Les Ollieux Romanis	35.25
Château La Grave Singalier 2014 Bordeaux Supérieur	37.50
Cahors 'Cuvée Juline' 2011 Domaine La Berangerie	40.00
Côtes du Rhône Domaine La Soumade 2014 André Romero	41.50
Zweigelt 2015 Feiler-Artinger, Burgenland	41.50
Morgon 'Côte de Py' 2014 Domaine de la Chaponne	44.00
St. Laurent 'Dorflagen' 2014 Pittnauer, Burgenland	46.00
Château de Laussac 2011 Côtes de Castillon	49.00
Barbera d'Alba 2013 G.D.Vajra, Piedmont	51.50
Rioja Reserva 2011 Bodegas Izadi	53.00
Mercurey Vieilles Vignes 2013 Domaine Raquillet	54.00
Gigondas 2012 Domaine du Pesquier	56.00
Spätburgunder Weiler Schlipf 'CS' 2013 Claus Schneider, Baden	58.00
Ribera del Duero Corimbo 2012 Bodegas La Horra	59.00
Langhe Nebbiolo 2013 Roberto Voerzio, Piedmont	60.00
Château Haut Lagrange 2012 Pessac-Léognan	62.00
Beaune 1er Cru 'Teurons' 2012 Domaine Chanson	66.00
Chianti Classico Gran Selezione 'Vigna del Sorbo' 2012 Fontodi, Tuscany	77.00
Châteauneuf-du-Pape 2011 Domaine du Vieux Télégraphe	82.00
Brunello di Montalcino 2010 Pian dell'Orino, Tuscany	90.00
Gevrey Chambertin 'Clos Prieur' 2012 Domaine Marc Roy	95.00
Château Chasse-Spleen 2000 Moulis en Médoc	113.00
Charmes Chambertin Grand Cru 2008 Domaine Maume	180.00
Ermitage 'Le Méal' 1997 M.Chapoutier	231.00
Vega Sicilia Unico 2004 Ribera del Duero	282.00

DESSERT WINE

	Glass 100ml	Bottle
Coteaux du Layon 2014 Château La Tomaze	8.25	51.00
Monbazillac 'Jour de Fruit' 2012 Domaine de l'Ancienne Cure	8.75	27.00 <i>half bottle</i>
San Emilio Pedro Ximénez, Lustau, Jerez	9.25	53.00
Rasteau Vin Doux Naturel 2014 Domaine du Trapadis	11.00	49.50 <i>50cl</i>
Château de Malle 2005 Grand Cru Sauternes	14.75	54.00 <i>half bottle</i>
Tokaji Aszú 5 Puttonyos 2006 Oremus	15.25	66.00 <i>50cl</i>

WATER

	Bottle
Kingsdown Still and Sparkling	~ 3.50/4.50 <i>33cl/75cl</i>
Badoit	~ 4.50 <i>75cl</i>
Tap Water	~ <i>no charge</i>

