

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.

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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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.

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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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