

The WOLSELEY City

Private Dining

BREAKFAST MENU

FROM 7AM MONDAY - FRIDAY

Choose up to a maximum of 6 dishes from the selection below.

Your server will take the order from the party on the day.

Mixed Viennoiserie (v) 5.75

*pain aux raisins, croissant au beurre,
pain au chocolat served with butter and preserves*

Plateau de Fruits de Saison (vg) 30.00

*a selection of the best available
seasonal fresh fruit*

Creamed Porridge Oats, Fruit Compote (v) 9.95

Lemon Yogurt, Granola and Fruit Compote (v) 11.50

Crispy Bacon and Fried Egg Roll 13.25

Mashed Avocado and Confit Tomato on Toast (vg) 13.50

Fried Duck Egg, Bubble & Squeak and Wild Mushrooms (v) 18.50

The Wolseley Pancakes with Berries (v) 18.75

Eggs Benedict or Eggs Florentine (v) 21.00/21.75

Smoked Salmon and Scrambled Eggs 21.50

The Wolseley's English Breakfast 23.50

*scrambled eggs with bacon, sausage, baked beans, tomato,
black pudding and mushroom*

Unfortunately we are unable to provide variations to the stated composition.

The Wolseley English Breakfast Tea 5.95 ~ Americano Coffee 6.50 ~ Jugs of Fresh Juices 22.50

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

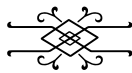
We can cater for dietary requirements and kindly ask to be advised in advance.

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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CANAPÉS MENU

3 ITEMS £10.50 PER PERSON

Matjes Herrings on Pumpnickel with Dill Pickles



Gravlax, Confit Potato and Honey Mustard



Endive, Fourme d'Ambert and Grape



Confit Duck Rillettes



Battered Scampi

with tartare sauce



Beetroot Tartare (vg)

with a beetroot crisp



Smoked Mackerel, Apple & Horseradish Tart



Smoked Salmon Blinis, Crème Fraîche, Lemon & Dill



Beef Short-rib Bon-Bons

with horseradish



Crab & Avocado

on brioche



Tomato, Basil & Onion Tart (v)



Smoked Salmon Blinis with Oscietra Caviar 3 for £20

SWEET

Chocolate & Salted Caramel Delice



Marmalade Custard Tart

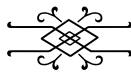


Strawberry Choux

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LUNCH & DINNER MENUS

We welcome parties of up to 12 guests to select dishes from your chosen menu on the day, whilst a pre-order is required for larger parties.

MENU A £65

STARTER

White Onion Soup,
Blue Cheese Gougeres (v)

Heritage Beetroot & Fennel Salad (vg)

Avocado Vinaigrette (vg)



MAIN

Confit of Duck

Fish Pie

Aubergine Schnitzel (vg)

served with
creamed mash and green beans



DESSERT

Pimm's Sorbet

two scoops of pimm's sorbet with a citrus tuile

Crème Brûlée

Apple Strudel



Coffee, Tea & Petit Fours

MENU B £75

STARTER

Tarte à la Provençale (v)
with a black olive tapenade

Heritage Beetroot & Fennel Salad (vg)

London Cured Smoked Salmon



MAIN

Breast of Anjou Chicken
petits pois à la française

Seared Fillet of Scottish Salmon
with sprouting broccoli and sauce vierge

House-made Gnocchi (vg) (gf)
with grilled courgettes and basil pesto

served with
creamed mash and green beans



DESSERT

Chocolate & Salted Caramel Delice

Crème Brûlée

Pimm's Sorbet

two scoops of pimm's sorbet with a citrus tuile



Coffee, Tea & Petit Fours

OPTIONAL EXTRAS

Canapés Selection
3 items £10.50 per person

Additional Cheese Course
£15.50 per platter

All desserts are vegetarian

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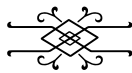
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LUNCH & DINNER MENUS

We welcome parties of up to 12 guests to select dishes from your chosen menu on the day, whilst a pre-order is required for larger parties.

MENU C £87.50

STARTER

London Cured Smoked Salmon

Steak Tartare

Tarte à la Provençale (v)
with a black olive tapenade



MAIN

Veal Chop, Sage & Lemon
Madeira Butter

Roast Halibut, Sauce Grenobloise

Souffle Suisse (v)

served with
creamed mash and green beans



DESSERT

Summer Berry Pavlova

Apple Strudel

Pimm's Sorbet

two scoops of pimm's sorbet with a citrus tuile



Coffee, Tea & Petit Fours

MENU D £97.50

PRE STARTER

White Onion Velouté
with blue cheese gougère



STARTER

Dressed Dorset Crab

Tarte à la Provençale (v)
with a black olive tapenade



MAIN

Beef Wellington*
(for parties of 7 or more)

Fillet of Beef, Madeira Jus

Roast Fillet of Halibut 'Grenobloise'

served with
creamed mash and green beans



DESSERT

Crème Brûlée

Apple Strudel



Coffee, Tea & Petit Fours

OPTIONAL EXTRAS

Canapés Selection
3 items £10.50 per person

Additional Cheese Course
£15.50 per platter

All desserts are vegetarian

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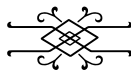
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SUNDAY ROAST MENU

We welcome groups of up to 12 guests to select dishes from your chosen menu on the day, whilst a pre-order is required for larger parties.

£75 PER PERSON

STARTER

Prawn & Avocado Cocktail

White Onion Soup

with blue cheese gougères (v)

MAIN

Roast Sirloin of Herefordshire Beef

roast potatoes, honey roasted root vegetables, yorkshire pudding & a red wine jus

Half Roast Herb Fed Chicken

pork & apricot stuffing, roast potatoes, honey roasted root vegetables, bread sauce & a jus rôté

Roast Celeriac (vg)

sage & onion stuffing, roast potatoes, root vegetables & green beans

DESSERT

Eton Mess

Crème Brûlée

Coffee, Tea & Petit Fours

OPTIONAL EXTRAS

Canapés Selection

3 items £10.50 per person

Additional Cheese Course

£15.50 per platter

SUGGESTED WINE PAIRINGS

White: Sauvignon de Touraine, 'Le Petit Perron', Loire Valley, France 2022 - 40.50

Mâcon Uchizy, Domaine Talmard, Bourgogne, France 2022 - 68.00

Red: Bordeaux Supérieur, Château le Bedat, Bordeaux, France 2020 - 40.50

Rioja Reserva, Marqués de Murrieta, Rioja, Spain 2019 - 72.00

Lieutenant de Sigalas, Château Sigalas Rabaud, Sauternes, France 2018 (375ml) - 35.00

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