

BREAKFAST MENU

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

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

VIENNOISERIE

Croissant au Beurre (v) 5.95

Pain au Chocolat (v) 6.25

Pain aux Raisins (v) 6.25

Plateau fruits de saison (v)

30.00 per 4 persons

A selection of the best available seasonal fresh fruit

Birchermüesli (v) 8.50

Granola (v) 8.25

Crispy Bacon Roll 10.50

Sausage Sandwich 10.50

Mashed Avocado, Tomato *and* Poached Eggs on Toast (v) 15.50

Pancakes or French Toast (v) 17.50

with a mixed berry compote

Eggs Benedict 21.50

Eggs Florentine (v) 21.50

Eggs Royale 22.50

Smoked Salmon and Scrambled Eggs 21.75

SMOOTHIES

Golden Glow 8.50

Triple Berry 7.95

Morning Greens 8.50

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 Wolseley City, Brasserie Zédel, Colbert, Fischer's,
Soutine, Bellanger, Manzi's*

www.thewolseleyhospitalitygroup.com



CANAPÉ SELECTION

— 3 ITEMS £10.50 PER PERSON —

Scotch Oak Smoked Salmon, Horseradish

Steak Tartare Baguette

Wild Mushroom Arancini, Aioli (v)

Tempura Tiger Prawns

Spiced Avocado on Toast (vg)

Quails Eggs, Celery Salt (v)

Chicken Dumplings, Sesame Soy

Haddock Goujons, Sauce Tartare

SWEET

Sacher Torte (v)

Mini Baked Cheesecakes (v)

Truffles (v)

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LUNCH & DINNER MENUS

We welcome parties 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

Avocado Vinaigrette (vg)

Chopped Chicken Salad

Watercress Velouté (v)
with horseradish cream



MAIN

Grilled Spatchcock Chicken

Seared Mackerel
with a beetroot remoulade

Aubergine & Chickpea Curry (vg)

*main courses are served
with a choice of green beans or buttery mash*



DESSERT

Apricot and Apple Crumble

Sacher Torte

Peach Melba Coupe (vg)



Coffee, Tea and Petit Fours

MENU B £75

STARTER

Superfood Salad (vg)

Steak Tartare
with seeded paillassou

Scotch Oak Smoked Salmon
with shallots and capers



MAIN

Grilled Spatchcock Chicken

Whole Baked Sea Bass
sauce vierge

Twice-baked Soufflé (v)

*main courses are served
with a choice of green beans or buttery mash*



DESSERT

Apple Strudel
with whipped cream

Raspberry, Pistachio and Chocolate Roulade

Coupe Chocolate Liegeois



Coffee, Tea and Petit Fours

OPTIONAL UPGRADES

Canapé Selection
3 items £10.50 per person

Additional Cheese Course
£15.00 per platter

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LUNCH & DINNER EVENT MENUS

We welcome parties 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 £85

STARTER

Caramelised Onion & Goat's Cheese Tart (v)

Steak Tartare

King Prawn & Avocado Cocktail



MAIN

Rump of Lamb

heritage carrots, minted peas and a red wine jus

Whole Baked Sea Bass

with sauce vierge

Wild Mushroom Stroganoff (v)

main courses are served

with a choice of green beans or buttery mash



DESSERT

Bavarian Chocolate Mousse

Baked Vanilla Cheesecake

Coupe Cherry Jubilee



Coffee, Tea and Petit Fours

MENU D £95

PRE-STARTER

Velouté (v)



STARTER

Carpaccio of scallops



MAIN

Fillet au Poivre

with seasonal greens and peppercorn sauce

or

Lemon Sole 'Grenobloise'

main courses are served

with a choice of green beans or buttery mash



DESSERT

Bavarian Chocolate Mousse

or

Apple Strudel

with vanilla ice cream



Coffee, Tea and Petit Fours

OPTIONAL EXTRAS

Canapé Selection

3 items £10.50 per person

Additional Cheese Course

£15.00 per platter

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SUNDAY LUNCH MENU

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

£69

STARTER

Watercress Velouté (v)

with Horseradish Cream

King Prawn & Avocado Cocktail



MAIN

Roast Sirloin of Beef

*with duck fat roast potatoes, yorkshire pudding,
seasonal vegetables and a red wine jus*

Roasted Cauliflower Steak (v)

with roast potatoes, yorkshire pudding and seasonal vegetables

main courses are served

with a choice of green beans or buttery mash



DESSERT

Seasonal Fruit Crumble

Bavarian Chocolate Mousse

with a florentine tuile



Coffee, Tea and Petit Fours

OPTIONAL EXTRAS

Canapé Selection

3 items £10.50 per person

Additional Cheese Course

£15.00 per platter

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