



*The Delaunay*

## 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) 5.95

Pain aux Raisins (v) 5.95

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 21.00

Eggs Florentine (v) 21.75

Eggs Royale 23.00

Smoked Salmon and Scrambled Eggs 21.75



### SMOOTHIES

Berry Bliss 7.95

*strawberry, raspberry, blueberry,  
banana, lime, coconut milk*

Wonder Greens 8.50

*mango, avocado, banana, apple,  
spinach, lemon*

Citrus Glow 8.50

*orange, lemon, banana, avocado,  
turmeric, cayenne*

Clean Carrot 6.50

*carrot, apple, orange & ginger*

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](http://www.thewolseleyhospitalitygroup.com)*



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**CANAPÉ SELECTION**

— **3 ITEMS £10.50 PER PERSON** —

Severn & Wye 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**

Bittersweet Chocolate Tart (v)

Baked Vanilla Cheesecake (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

Borscht (v)

*with horseradish cream*



**MAIN**

Grilled Spatchcock Chicken

Seared Mackerel

*with a celeriac remoulade*

Aubergine & Chickpea Curry (vg)

*main courses are served*

*with a choice of green beans or buttery mash*



**DESSERT**

Warm Fig & Date Pudding

Sacher Torte

Coupe Café Liégeois



Coffee, Tea and Petit Fours

**MENU B £75**

**STARTER**

Roast Squash & Kale Superfood Salad (vg)

Steak Tartare

*with seeded paillassou*

Severn & Wye Oak Smoked Salmon

*with shallots and capers*



**MAIN**

Grilled Spatchcock Chicken

Whole Baked Sea Bass

*cherry tomatoes, samphire and beurre noisette*

Twice-baked Soufflé (v)

*main courses are served*

*with a choice of green beans or buttery mash*



**DESSERT**

Apple Strudel

*with whipped cream*

Carrot Cake

Coupe Belle Hélène



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 & Goats' Cheese Tart (v)

Steak Tartare

King Prawn & Avocado Cocktail



**MAIN**

Rump of Lamb

*haricot beans and a red wine jus*

Whole Baked Sea Bass

*cherry tomatoes, samphire and beurre noisette*

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**

**STARTER**

Seared Scallops

*cauliflower purée and herb oil*



**MAIN**

Fillet au Poivre

*with seasonal greens and peppercorn sauce*

or

Tranche of Halibut

*cavolo nero, caviar & champagne sauce*

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



**DESSERT**

Vanilla & Prune Crème Brûlée

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**

**Borscht (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**

**Carrot Cake**

**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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