

## BREAKFAST MENU

### ON ARRIVAL

#### Mixed Viennoiserie (v)

*Pain aux raisins (v), croissant au beurre, pain au chocolat served with butter & preserves*

### MENU A £25

*Guests to choose on the day*



Birchermüesli (v)

Granola (v)

Crispy Bacon Roll

Sausage Sandwich

Mashed Avocado, Tomato on Toast (vg)

Pancakes

*with a mixed berry compote*

### MENU B £35

*Please select 6 dishes for your guests to choose from on the day*



Birchermüesli (v)

Granola (v)

Mashed Avocado, Tomato on Toast (vg)

Pancakes with a mixed berry compote

Eggs Benedict

Eggs Florentine (v)

Eggs Royale

Smoked Salmon and Scrambled Eggs

Kedgeree

*with a poached egg*

Crispy Bacon Roll

Sausage Sandwich

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

### Plateau fruits de saison (v)

30.00 per 4 persons

*A selection of the best available seasonal fresh fruit  
served with fresh jersey pouring cream*

*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, Zédel, Colbert, Fischer's,  
Soutine, Bellanger, Manzi's*

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

Duck Pâté en Croûte

Watercress Velouté (v)  
*with horseradish cream*



#### MAIN

Grilled Spatchcock Chicken

Seared Mackerel  
*pickled courgette horseradish cream and lemon oil*

Aubergine & Chickpea Curry (vg)

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



#### DESSERT

Rhubarb and Apple Crumble (v)

Sacher Torte (v)

Coupe Exotic (vg)



Coffee, Tea and Petit Fours

### MENU B £75

#### STARTER

Chopped Vegetable Salad (vg)

Small 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 (v)  
*with whipped cream*

Raspberry, Pistachio and Chocolate Roulade (v)

Coupe Chocolate Liegeois (v)



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

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### MENU C £85

#### STARTER

Leek and Cheddar Tart (v)

Steak Tartare

King Prawn & Avocado Cocktail



#### MAIN

Confit of Duck

*with paysanne salad*

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 (v)

Coupe Cherry Jubilee (v)



Coffee, Tea and Petit Fours

### MENU D £95

#### PRE-STARTER

Velouté



#### 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 (v)

*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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