





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 21.00

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 $5.95 \sim$ Americano Coffee $6.50 \sim$ Jugs of Fresh Juices 22.50

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

We can cater for dietary requirements and kindly ask to be advised in advance \sim Please inform us of any food allergies. Prices include VAT.

THE WOLSELEY HOSPITALITY GROUP











CANAPÉ SELECTION

\longrightarrow 3 items £10.50 per person \longrightarrow

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

v - vegetarian | vg - vegan \sim Please note our menus change seasonally \sim All desserts are vegetarian.

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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

v - vegetarian | vg - vegan \sim Please note our menus change seasonally \sim All desserts are vegetarian.

We can cater for dietary requirements and kindly ask to be advised in advance \sim Please inform us of any food allergies. Prices include VAT.





