

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) 8.75

Granola (v) 8.50

Crispy Bacon Roll 10.50

Sausage Sandwich 10.50

Mashed Avocado, Tomato *and* Poached Eggs on Toast (v) 16.50

Pancakes (v) 18.50

with a mixed berry compote and crème fraîche

Eggs Benedict 21.00

Eggs Florentine (v) 21.75

Eggs Royale 23.00

Smoked Salmon and Scrambled Eggs 22.50

SMOOTHIES

All 8.50

Berry Bliss

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

Daily Sweet Greens

*Kale, spinach, cucumber, pineapple,
apple, lime and ginger*

Tropical Tumeric

*mango, passion fruit,
pear, pineapple, turmeric*

Clean Carrot

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*

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The Delaunay

BRUNCH MENU

Choose up to a maximum of 5 dishes from the selection below.

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

Buttermilk Pancakes

with bacon & maple syrup 17.50

with a mixed berry compote and crème fraîche (v) 18.50

EGGS

Eggs Benedict 13.50 / 21.00

Eggs Florentine (v) 14.25 / 21.75

Eggs Royale 14.95 / 23.00

Smoked Salmon and Scrambled Eggs 22.50

Smoked Haddock Kedgeree 24.50

with a poached egg



PLÂTS

Superfood Salad (vg) 16.00

New York Hot Dog 12.75

caramelised onions and mustard

Chopped Chicken Salad 16.75

Steak Tartare 16.95

with seeded paillassou

Severn & Wye Oak Smoked Salmon 13.50 / 21.00

with capers & shallots

Chicken Schnitzel Sandwich 18.95

lettuce, tomato, marie rose sauce



DESSERTS

3 Scoops of Ice Cream 9.00

vanilla, chocolate, hazelnut

Black Forest Gâteau 9.50

Baked Vanilla Cheesecake 10.50

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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

Minted Pea Soup (v)
with crème fraîche



MAIN

Grilled Spatchcock Chicken

Seared Mackerel
with pickled vegetables

Aubergine & Chickpea Curry (vg)

*main courses are served with a selection of
herb buttered peas & broad beans and mash*



DESSERT

Vanilla & Rhubarb Crème Brûlée (v)

Sacher Torte (v)

Coupe Café Liégeois (v)



Coffee, Tea and Petit Fours

MENU B £75

STARTER

Superfood Salad (vg)

Steak Tartare
with seeded paillasse

Severn & Wye Oak Smoked Salmon
with shallots and capers



MAIN

Grilled Spatchcock Chicken

Whole Baked Sea Bass
with sauce vierge

Twice-baked Soufflé (v)

*main courses are served with a selection of
herb buttered peas & broad beans and mash*



DESSERT

Apple Strudel (v)
with whipped cream

Carrot Cake (v)

Coupe Black Forest (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

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

Artichoke, Black Olive and Ricotta Tart (v)

Steak Tartare

King Prawn & Avocado Cocktail



MAIN

Rump of Lamb

minted peas, broad beans and heritage carrots

Whole Baked Sea Bass

with sauce vierge

Wild Mushroom Stroganoff (v)

main courses are served with a selection of herb buttered peas & broad beans and mash



DESSERT

Bavarian Chocolate Mousse (v)

with coffee cream

Baked Vanilla Cheesecake (v)

Coupe 'Frühling' (vg)

rhubarb and strawberry sorbets, strawberry compote and a candied tuile



Coffee, Tea and Petit Fours

MENU D £95

STARTER

Seared Scallops

cauliflower purée and herb oil



MAIN

Filet au Poivre

with peppercorn sauce

or

Lemon Sole Grenobloise

main courses are served with a selection of herb buttered peas & broad beans and mash



DESSERT

Coupe Cherry Jubilee (v)

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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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

Minted Pea Soup (v)

with crème fraîche

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



DESSERT

Carrot Cake (v)

Bavarian Chocolate Mousse (v)

with coffee 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 ~ Please note our menus change seasonally ~ All desserts are vegetarian.

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