

## 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*

*v - vegetarian | vg - vegan ~ Please note our menus change seasonally ~ All desserts are vegetarian.  
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)*

## 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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