

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
pickled courgette, horseradish cream and lemon oil

Aubergine & Chickpea Curry (vg)

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



DESSERT

Peach & Raspberry Roulade (v)
with peach sorbet

Sacher Torte (v)

Coupe 'Sommer' (vg)
lemon and blueberry sorbets



Coffee, Tea and Petit Fours

MENU B £75

STARTER

Superfood Salad (vg)

Steak Tartare
with seeded paillassou

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

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

Chocolate Mousse (v)

with raspberry compote

Baked Vanilla Cheesecake (v)

Coupe Peach Melba

peach sorbet and vanilla ice cream with raspberry compote



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

Vanilla & Strawberry Parfait

with strawberry sorbet

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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