



## **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

Wild Mushroom Soup (v)

with truffle oil

#### MAIN

Grilled Spatchcock Chicken, Salsa Verde

Seared Mackerel

with celeriac remoulade

Aubergine & Chickpea Curry (vg)

main course is served with a selection of french beans with paprika butter and mash

#### DESSERT

Spiced Chocolate & Vanilla Crème Brûlée (v)

Carrot Cake (v)

Coupe Café Liégeois' (v)

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, Salsa Verde

Whole Baked Sea Bass

roast tomato & caper sauce

Twice-baked Soufflé (v)

main course is served with a selection of french beans with paprika butter and mash

#### DESSERT

Apple Strudel (v)

with whipped cream

Sacher Torte (v)

Coupe Exotic (vg)

passion fruit and banana sorbet with pineapple compote

Coffee, Tea and Petit Fours

### - OPTIONAL UPGRADES

Canapé Selection
3 items £12.00 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.



The Wolseley, The Wolseley City, Brasserie Zédel, Colbert, Fischer's,
Soutine, Bellanger, Manzi's
www.thewolseleyhospitalitygroup.com











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## MENU C £85

STARTER

Goats' Cheese & Lyonnaise Onion Tart (v)

Steak Tartare

King Prawn & Avocado Cocktail

#### MAIN

Rump of Lamb

potato & celeriac dauphinoise and glazed carrots

Whole Baked Sea Bass

roast tomato & caper sauce

Wild Mushroom Stroganoff (v)

with herb-buttered spätzle

main course is served with a selection of french beans with paprika butter and mash

#### DESSERT

Coupe Mont Blanc (v)

vanilla and chestnut ice cream with crushed meringue

Baked Vanilla Cheesecake (v)

Chocolate Mousse (v)

with orange compote

Coffee, Tea and Petit Fours

# MENU D £95

STARTER

Seared Scallops

cauliflower & brioche purée, citrus dressing

#### MAIN

Filet au Poivre

with peppercorn sauce

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Tranche of Halibut

cavolo nero, caviar & champagne sauce

main course is served with a selection of french beans with paprika butter and mash

DESSERT

Coupe Poire Belle Hélène (v)

or

Apple Strudel (v)

with vanilla ice cream (vegan alternative available)

Coffee, Tea and Petit Fours

## OPTIONAL EXTRAS

Canapé Selection
3 items £12.00 per person

Additional Cheese Course £15.00 per platter

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