

  
*The Delaunay*

**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

Roast Plum Tomato Soup (v)  
*crème fraîche and basil oil*



**MAIN**

Grilled Spatchcock Chicken, Salsa Verde

Seared Fillet of Mackerel  
*cucumber and beurre blanc*

Aubergine & Chickpea Curry (vg)

*main course is served with a selection of grilled hispi cabbage with preserved lemon & cumin seeds and mash*



**DESSERT**

Vanilla Rice Pudding (v)  
*with rhubarb compote*

Carrot Cake (v)

Coupe Mutti (v)  
*vanilla ice cream, meringue and chocolate sauce*



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  
*tomato noisette and caper berries*

Twice-baked Soufflé (v)

*main course is served with a selection of grilled hispi cabbage with preserved lemon & cumin seeds and mash*



**DESSERT**

Apple Strudel (v)  
*with whipped cream*

Sacher Torte (v)

Coupe Strawberry Liégeois (v)  
*a scoop of vanilla and strawberry ice cream, strawberry compote, whipped cream*



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 ~ 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*

  
*The Delaunay*

**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 & Ricotta Tart (v)

Steak Tartare

King Prawn & Avocado Cocktail



**MAIN**

Rump of Lamb

*potato & celeriac dauphinoise and glazed carrots*

Whole Baked Sea Bass

*tomato noisette and caper berries*

Wild Mushroom Stroganoff (v)

*with herb-buttered spätzle*

*main course is served with a selection of grilled hispi cabbage with preserved lemon & cumin seeds and mash*



**DESSERT**

Coupe 'Frühling' (vg)

*a scoop of coconut & raspberry sorbet, raspberry compote, coconut tuile*

Baked Vanilla Cheesecake (v)

Chocolate Mousse (v)

*with salted butterscotch sauce*



Coffee, Tea and Petit Fours

**MENU D £95**

**STARTER**

Seared Scallops

*pea purée and a citrus dressing*



**MAIN**

Filet au Poivre

*with peppercorn sauce*

or

Grilled Tuna Steak

*parsley, lemon & caper dressing*

*main course is served with a selection of grilled hispi cabbage with preserved lemon & cumin seeds and mash*



**DESSERT**

Coupe Kaiser Wilhelm (vg)

*elderflower & lemon sorbet with Gewürztraminer*

or

Apple Strudel (v)

*with vanilla ice cream (vegan alternative available)*



Coffee, Tea and Petit Fours

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*£15.00 per platter*

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