


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

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