



# EVENT MENUS



We welcome groups of up to 18 guests to select dishes from your chosen menu on the day, whilst a pre-order is required for larger parties.

# MENU A £,52

Sourdough Baguette and Butter

#### STARTER

Provençal Goats' Cheese Salad (v)
thyme, honey & piperade
Avocado Vinaigrette (vg)
Hot Smoked Salmon Salad Nicoise

### MAIN

Orzotto du Jour (vg)

Chicken Schnitzel with jus parisienne

Pan-fried Sea Bream cous cous and harissa

buttered new potatoes and seasonal vegetables

#### DESSERT

Crème Brûlée

Baked Vanilla Cheesecake

Chocolate & Hazelnut Tart with Jersey cream

Tea, Coffee and Petit Fours

# MENU B £62

Sourdough Baguette and Butter

#### STARTER

Carpaccio of Heritage Beetroot (vg) orange and walnuts

Prawns & Fennel Salad citrus dressing

**Duck Rillette on Toasted Sourdough** 

### **MAIN**

Aubergine Parmigiana Gratin (v)

Confit de Canard

flageolet bean & cavolo nero stew, jus parisienne

Pan-roasted Cod à la Provençale

capers, olives & basil

buttered new potatoes and seasonal vegetables

#### DESSERT

Crème Brûlée

Baked Vanilla Cheesecake

Chocolate & Hazelnut Tart

with Jersey cream

Tea, Coffee and Petit Fours

# MENU C £79

Sourdough Baquette and Butter

## STARTER

Provencal Goat's Cheese Salad (v) thyme honey and piperade

Oak Smoked Salmon with capers and shallots

**Duck Rillette on Toasted Sourdough** 

#### **MAIN**

Aubergine Parmigiana Gratin (v)

Fillet Steak au Poivre

Pan-roasted Cod à la Provençale

capers, olives & basil

buttered new potatoes and seasonal vegetables

#### DESSERT

Chocolate & Hazelnut Tart with Jersey cream

Apple Tart

vanilla ice cream

Baked Vanilla Cheesecake

Tea, Coffee and Petit Fours

### **OPTIONAL EXTRAS**

Canapé Selection

3 items £10.50 per person

Baked Camembert (for two) 16.95 with honey & rosemary

v - vegetarian | vg - vegan  $\sim$  Please note our menus change seasonally

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, The Delaunay, Manzi's, Bellanger www.thewolseleyhospitalitygroup.com











3 items £10.50 per person

Confit Duck Bon Bon
Steak Tartare on Sourdough
Smoked Salmon & Sour Cream Blinis
Chilli & Lime Atlantic Prawns
Balsamic Beetroot Tartlets
Provençal Olive Tapenade on Sourdough (vg)

# **SWEETS**

Mini Amalfi Lemon Tarts
Chocolate Tart

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£55 per person

## STARTER

Oak Smoked Salmon with buttered soda bread

Carpaccio of Candy Beetroot (vg) with caramelised walnuts

#### **MAIN**

Roast Topside of Beef served with traditional garnish

with roast potatoes, yorkshire pudding, root vegetables and red wine jus

Grilled Rosemary Celeriac Steak (v)

with roasted potatoes, roast root vegetable, Yorkshire pudding and salsa verde

#### DESSERT

Caramelised Apple Tart

vanilla ice cream

Chocolate & Hazelnut Tart with Jersey cream

Baked Vanilla Cheesecake

classic New York-style baked cheesecake

Tea, Coffee and Petit Fours

### OPTIONAL EXTRAS

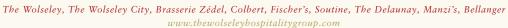
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Please note a pre-order is required for all parties when dining from the Christmas menu.

£65 per person

Sourdough Baguette and Butter

# STARTER

Oak Smoked Salmon
with capers and shallots
Provençal Goats' Cheese Salad (v)
thyme, honey and piperade

## **MAIN**

Roast Norfolk Bronze Turkey
with roast potatoes, pigs in blankets, buttered brussel sprouts and turkey jus

Porcini Mushroom & Truffle Orzotto (v)

# **DESSERT**

Traditional Christmas Pudding with crème anglaise

Mince Pies and Petit Fours

### **OPTIONAL EXTRAS**

Canapé Selection
3 items £10.50 per person

Baked Camembert (for two) 16.95 with honey & rosemary

v - vegetarian | vg - vegan  $\sim$  Please note our menus change seasonally

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