BREAKFAST MENU

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.

VIENNOISERIE

Croissant au Beurre (v) 2.95

Croissant aux Amandes (v) 2.95

Pain au Chocolat (v) 2.95

Fresh Fruit Platter 30.00 please pre order

Homemade Granola (v) 8.25 Crispy Bacon Roll 8.75 Crêpe Complète: ham, cheese & fried egg 17.50 Eggs Benedict 17.50

Eggs Florentine (v) 17.50 Smoked Salmon and Scrambled Eggs 17.95 Eggs Basquaise 12.50

DRINKS

English Breakfast Tea 4.75 Americano Coffee 5.00 Mimosa 16.75

Bloody Mary 13.50

Jugs of Fresh Juice 21.75 Orange, Apple, Grapefruit or Pineapple

v - vegetarian | vg - vegan ~ Please note our menus change seasonally 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

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 Niçoise

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 Baguette 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 ~ Please note our menus change seasonally

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THE WOLSELEY HOSPITALITY GROUP



CANAPÉ MENU =

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

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 HOSPITALITY GROUP

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

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SUNDAY ROAST MENU

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.

£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

Canapé Selection

Baked Camembert (for two) 16.95 with honey & rosemary

3 items £10.50 per person

v - vegetarian | vg - vegan ~ Please note our menus change seasonally

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THE WOLSELEY HOSPITALITY GROUP

CHRISTMAS MENU

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



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

Baked Camembert (for two) 16.95 with honey & rosemary

3 items £10.50 per person

v - vegetarian | vg - vegan ~ Please note our menus change seasonally

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THE WOLSELEY HOSPITALITY GROUP