

BELLANGER

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

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

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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 Rilette 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

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

Oak Smoked Salmon
with capers and shallots

Duck Rilette 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

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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

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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

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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