



# The Wolseley Private Room

## BREAKFAST MENU

*Choose up to a maximum of 6 dishes from the selection below.*

*Your server will take the order from the party on the day.*

### TO SHARE

Mixed Viennoiserie (v) 5.95 *per item*  
*cannalés bordelaise, croissant au beurre,*  
*pain au chocolat and pain au raisin*  
*served with butter and preserves*

Plateau de Fruits de Saison (v) (vg)  
30.00 *per plate*  
*a selection of the best available*  
*seasonal fresh fruit*

## COLD BREAKFAST

Yoghurt Pots 7.50

*mango, banana & chia seed* 11.50

*lemon yoghurt, granola & fruit compote* 11.75

## HOT BREAKFAST

Creamed Porridge Oats, Fruit Compote (v) 10.50

Crispy Bacon Roll 11.50

*with fried egg* 13.75

Mashed Avocado with Confit Tomato on Wholemeal Toast (vg) 14.50

Bubble & Squeak, Wild Mushrooms and a Fried Duck Egg (v) 15.95

Pancakes or French Toast

*with bacon* 16.75 | *with seasonal berries* (v) 19.50

Bagel, Smoked Salmon, Cream Cheese 19.50

Eggs Benedict *large* 21.00 *or* Eggs Florentine (v) *large* 21.75 *or* Eggs Royale *large* 23.00

Smoked Salmon and Scrambled Eggs 22.50

Smoked Haddock Kedgree, Poached Egg 25.50



The English 24.50

Scrambled Eggs, with Bacon, Sausage, Baked Beans,  
Tomato, Black pudding, and Mushroom

*Unfortunately we are unable to provide variations to the stated composition.*

The Wolseley English Breakfast Tea 5.50 ~ Americano Coffee 6.50

Jugs of Fresh Juices 22.50

*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, The Delaunay, Brasserie Zédel, Colbert, Fischer's, Soutine, Bellanger, Manzi's*

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## CANAPÉS

3 FOR £10.50

Tartine of Quails' Egg and Mushrooms *(v)*



Smoked Salmon Blini  
*with horseradish cream*



Goujon of Haddock  
*with tartare sauce and potato crisps*



Tomato & Caramelised Onion Tart *(v)*



Crostini Salmon Rillettes



The Wolseley Fishcake and Lobster Mayonnaise



Crispy Beetroot Chips and Cured Goats' Cheese *(v)*



Dressed Dorset Crab, Avocado & Toasted Brioche

## SWEET

Mini Salted Caramel Eclair



Chocolate & Orange Truffle torte



Lemon Tartlet

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# The Wolseley Private Room

## LUNCH & DINNER MENUS

*We welcome parties of up to 10 guests to select dishes from your chosen menu on the day, whilst a pre-order is required for larger parties.*

### MENU A £70

#### STARTER

Leek & Blue Cheese Tart (v)  
*with parsley oil*

Quinoa and Superfoods Salad (vg)

Severn & Wye Oak Smoked Salmon



#### MAIN

The Wolseley Fishcakes  
*with a lobster bisque sauce*

Roast Corn Fed Chicken  
*potato & sage rösti, savoy cabbage and jus rôti*

Cauliflower and Chickpea Makhani (vg)  
*with basmati rice and crispy shallots*



#### SIDES

*new potatoes and green beans*



#### DESSERT

Salted Caramel Éclair

Crème Brulée

Sachertorte



Tea, Coffee and Petit Fours

### MENU B £75

#### STARTER

Severn & Wye Oak Smoked Salmon

Ham Hock Terrine  
*pain de campagne, cornichons  
and celeriac remoulade*

Heritage Beetroot and Goats' Curd Salad (v)



#### MAIN

Roast Corn Fed Chicken  
*potato & sage rösti, savoy cabbage and jus rôti*

Fillet of Wild Sea Bass with Braised Fennel  
*with a citrus dressing*

Souffle Suisse (v)  
*gem heart salad*



#### SIDES

*new potatoes and green beans*



#### DESSERT

Chocolate & Orange Truffle Torte

Vanilla Mille-Feuille

Crème Brulée



Tea, Coffee and Petit Fours

#### OPTIONAL EXTRAS

Canapé Selection  
*3 items £10.50 per person*

Additional Cheese Course  
*£15.50 per platter*

*v - vegetarian | vg - vegan - Please note our menus change seasonally. Gluten free options can be offered on request. All desserts are vegetarian.  
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# The Wolseley Private Room

## LUNCH & DINNER MENUS

*We welcome parties of up to 10 guests to select dishes from your chosen menu on the day, whilst a pre-order is required for larger parties.*

### MENU C £85

#### STARTER

Severn & Wye Oak Smoked Salmon

Avocado Vinaigrette Salad *(vg)*

Dressed Dorset Crab



#### MAIN

Fillet of Lemon Sole "Grenobloise"  
*capers, lemon and croutons*

Entrecote Steak with a Peppercorn Sauce

Gnocchi, Roast Pumpkin,  
Trompette Mushrooms, Sage & Pine Nuts *(vg)*



#### SIDES

*new potatoes and green beans*



#### DESSERT

The Wolseley Battenberg

Baked Vanilla Cheesecake

Vanilla Mille-Feuille



Tea, Coffee and Petit Fours

### MENU D £97.50

#### PRE STARTER

French Onion Soup *(v)*  
*with a gruyère croûte*



#### STARTER

Dressed Dorset Crab



#### MAIN

Beef Fillet Wellington\*  
*(minimum of 6 guests)*

Fillet Steak au Poivre

Fillet of Lemon Sole "Grenobloise"  
*capers, lemon and croutons*



#### SIDES

*new potatoes and green beans*



#### DESSERT

The Wolseley Fruit Crumble  
*with vanilla crème anglaise*

Baked Vanilla Cheesecake



Tea, Coffee and Petit Fours

#### OPTIONAL EXTRAS

Canapé Selection  
*3 items £10.50 per person*

Additional Cheese Course  
*£15.50 per platter*

*\*Choice to be made prior to booking – 48 hours' notice required – minimum of 6 guests  
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# The Wolseley Private Room

## SUNDAY ROAST MENU

*We welcome groups of up to 10 guests to select dishes from your chosen menu on the day, whilst a pre-order is required for larger parties.*

£75 PER PERSON

### STARTER

Severn & Wye Oak Smoked Salmon

*or*

Leek & Blue Cheese Tart (v)

*with parsley oil*



### MAIN

Roast Sirloin of Herefordshire Beef

*roast potatoes, honey roasted root vegetables, Yorkshire pudding & a red wine jus*

*or*

Cauliflower Gratin

*green beans, roast potatoes, root vegetables & vegetarian gravy (v)*



### DESSERT

Vanilla Mille-Feuille (v)

*or*

Crème Brûlée (v)



### OPTIONAL EXTRAS

Canapé Selection  
*3 items £10.50 per person*

Additional Cheese Course  
*£15.50 per platter*

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