



The WOLSELEY

PRIVATE DINING



THE PERFECT FRAME FOR YOUR EVENT



Setting the scene for a memorable occasion: our private dining room offers an intimate backdrop, from corporate breakfast meetings to family celebrations around the table, each uniquely tailored to your requirements.

The Wolseley fuses European grandeur with British heritage exuding an atmosphere of timeless elegance. Situated on the iconic Piccadilly, The Wolseley has earned a reputation as one of London's most respected restaurants. Graceful interiors, classic dishes and standout service are our blueprint.

CONTACT

020 3917 3747

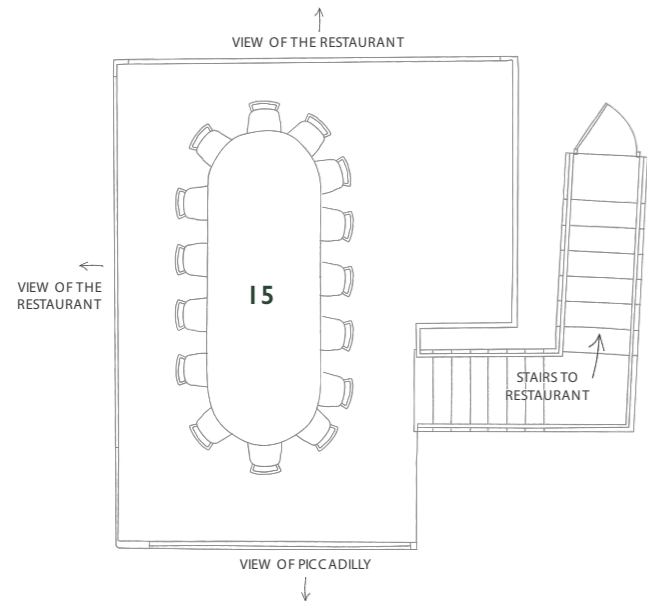
EVENTS@THEWOLSELEYHG.COM



THE ROOM

Designed to complement the art deco interiors of the lively restaurant below, The Wolseley's private dining room is a discreet haven accessed via its own staircase. Benefiting from arched windows on all four sides, it overlooks the action while being subtly hidden from view. Ideal for working breakfasts, small drinks gatherings and special occasion lunches and dinners. The room caters for up to 15 guests, seated.

THE SETTING



CAPACITY

Seated only
15 guests on one oval table



THE MENU

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Expertly curated by our Head Chef, dishes are inspired by the grand café traditions of Europe using only the finest seasonal ingredients. From our celebrated breakfast dishes, to ever-popular all-day favourites, there is a menu to suit every occasion.



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.

Mixed Viennoiserie *(v)* 5.95 per item

Plateau de Fruits de Saison *(v)*
30.00 per plate

Yoghurt Pots 7.50

mango, banana & chia seed 11.50

lemon yogurt, granola & fruit compote 11.75

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

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 22.50

The English 24.50

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

The Wolseley English
Breakfast Tea 5.50

Americano Coffee 6.50

Jugs of Fresh Juices 22.50



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

Tomatoe & 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

Mini Raspberry Eclair

Chocolate & Orange Truffle torte

Strawberry Tartlet

*We can cater for dietary requirements and kindly ask to be advised in advance.
Please inform us of any food allergies. Prices include VAT.*

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 per person

STARTER

Leek & Blue Cheese Tart
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
pommes gaufrette and sauce diable

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 per person

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

LUNCH & DINNER MENUS

MENU C

£85 per person

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 Millefeuille

Tea, Coffee and Petit Fours

MENU D

£97.50 per person

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

Canapé Selection
3 items £10.50 per person

OPTIONAL EXTRAS

Additional Cheese Course
£15.50 per platter

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SUNDAY ROAST 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.

STARTER

Oak Smoked Salmon

or

Green Asparagus and Goats' Cheese Tart (v)



MAIN

Roast Sirloin of Herefordshire Beef

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

Cauliflower Gratin (v)

green beans, roast potatoes, root vegetables & vegetarian gravy

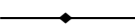


DESSERT

Strawberry Millefeuille (v)

or

Crème Brûlée (v)



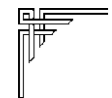
Tea, Coffee and Petit Fours

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BOOKING



For more details or to make a booking
for an event or private dining please contact us on

Email : events@thewolseleyhg.com

Call: 020 3917 3747



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www.thewolseley.com

thewolseleyhospitalitygroup.com