



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

Scotch 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 jus

or

Cauliflower Gratin

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



DESSERT

Strawberry Millefeuille (v)

or

Crème Brûlée (v)



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

BELLANGER

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

Smoked Salmon
with buttered soda bread

Beetroot carpaccio (vg)
orange and 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

Apple Tart
vanilla ice cream

Hot Chocolate Mousse

Sorbet du Jour

Tea, Coffee and Petit Fours

OPTIONAL EXTRAS

Canapé Selection
3 items £10.50 per person

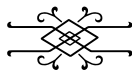
Additional Cheese Course
£14.50 per platter

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The WOLSELEY City

Private Dining

SUNDAY ROAST MENU

We welcome groups of up to 12 guests to select dishes from your chosen menu on the day, whilst a pre-order is required for larger parties.

£75 PER PERSON

STARTER

Prawn & Avocado Cocktail

White Onion Soup

with blue cheese gougères (v)



MAIN

Roast Sirloin of Herefordshire Beef

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

Half Roast Herb Fed Chicken

pork & apricot stuffing, roast potatoes, honey roasted root vegetables, bread sauce & a jus rôté

Roast Celeriac (vg)

sage & onion stuffing, roast potatoes, root vegetables & green beans



DESSERT

Eton Mess

Crème Brûlée



Coffee, Tea & Petit Fours

OPTIONAL EXTRAS

Canapés Selection

3 items £10.50 per person

Additional Cheese Course

£15.50 per platter

SUGGESTED WINE PAIRINGS

White: Sauvignon de Touraine, 'Le Petit Perron', Loire Valley, France 2022 - 40.50

Mâcon Uchizy, Domaine Talmard, Bourgogne, France 2022 - 68.00

Red: Bordeaux Supérieur, Château le Bedat, Bordeaux, France 2020 - 40.50

Rioja Reserva, Marqués de Murrieta, Rioja, Spain 2019 - 72.00

Lieutenant de Sigalas, Château Sigalas Rabaud, Sauternes, France 2018 (375ml) - 35.00

All desserts are vegetarian

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The Delaunay

SUNDAY LUNCH MENU

We welcome parties up to 12 guests to select dishes from your chosen menu on the day, whilst a pre-order is required for larger parties.

£69

STARTER

Watercress Velouté (v)
with Horseradish Cream

King Prawn & Avocado Cocktail



MAIN

Roast Sirloin of Beef
*with duck fat roast potatoes, yorkshire pudding,
seasonal vegetables and a red wine jus*

Roasted Cauliflower Steak (v)
with roast potatoes, yorkshire pudding and seasonal vegetables

*main courses are served
with a choice of green beans or buttery mash*



DESSERT

Seasonal Fruit Crumble
Bavarian Chocolate Mousse
with a florentine tuile



Coffee, Tea and Petit Fours

OPTIONAL EXTRAS

Canapé Selection
3 items £10.50 per person

Additional Cheese Course
£15.00 per platter

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