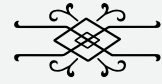


The WOLSELEY *City*

PRIVATE DINING



The WOLSELEY City



The Wolseley City proudly stands alongside its elder sibling, yet it possesses its own unique identity. The interior design embraces symmetrical aesthetics, a timeless monochromatic colour palette, and opulent architectural embellishments. However, while its namesake draws inspiration from the Far East, The Wolseley City's influences are rooted in Egyptian motifs and references, creating a distinctive and captivating ambiance.

Situated on King William Street just by Monument Square, the restaurant offers two private dining rooms that can be seamlessly combined into a larger, more spacious setting, ideal for hosting exclusive lunches, dinners, or gatherings with colleagues and friends.

68 KING WILLIAM STREET, LONDON EC4N 7HR

FOR AVAILABILITY AND FURTHER INFORMATION,
PLEASE EMAIL US AT
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The ROOM

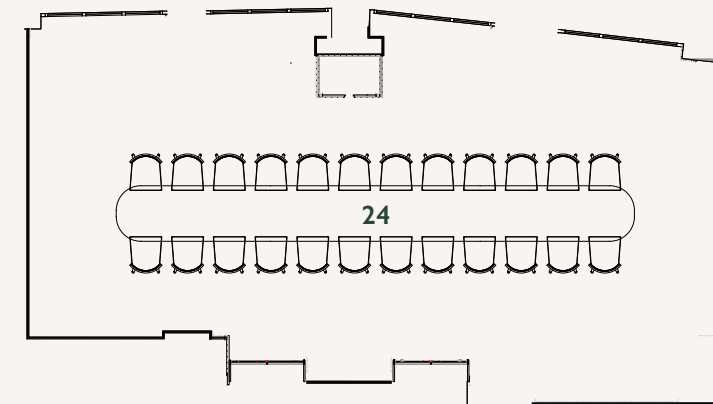
The Lombard private dining room can accommodate up to 12 seated guests and the Clement private dining room can accommodate up to 9 seated guests. Alternatively, when combined the rooms can seat up to 24 guests for larger celebrations or meetings. Both rooms come fully equipped with state-of-the-art audiovisual technology, including recessed flat-screen televisions in each.

Available to hire for breakfast, lunch and dinner*, we can be flexible on timings and will liaise with you on what works best for your event. The spaces are also fully wheelchair accessible. While there's no room hire charge, a minimum spend* starting from £350 will apply.

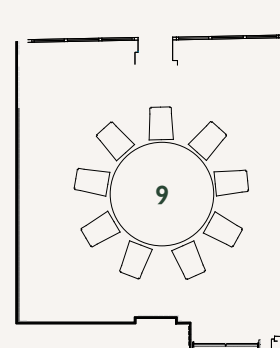
Additionally, please note that we provide small bouquets of seasonal flowers as part of our standard offering. If you'd like larger arrangements, we'd be delighted to arrange them for you upon request.

*PLEASE SPEAK TO OUR RESERVATIONS TEAM TO ENQUIRE ABOUT AVAILABILITY

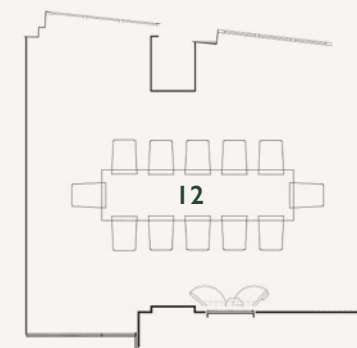
*THE MINIMUM SPEND IS THE MINIMUM AMOUNT REQUIRED TO TAKE THE ROOM AND NOT A TOTALLY INCLUSIVE PACKAGE PRICE.



THE COMBINED ROOM



THE CLEMENT ROOM



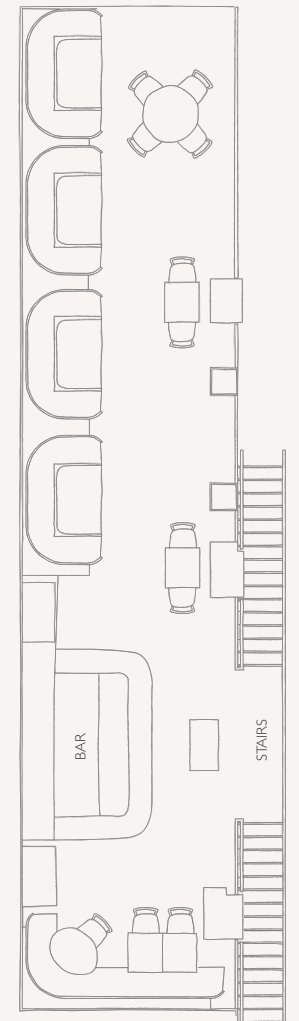
THE LOMBARD ROOM



THE MEZZANINE

SEATING - 30 people

STANDING - 50 people



The MENUS



The menus at The Wolseley City pay homage to its much-loved elder sibling with classic Wolseley dishes and perennial favourites using the finest seasonal ingredients. Created by Head Chef Edward Ross, previously of The Wolseley, the menu also includes a selection of dishes created uniquely for the City audience.

The cocktail menu takes inspiration from the classics while suiting a contemporary palette. A curated list of international whiskies will also be available, alongside a selection of draft beers. The wine list, much like at The Wolseley, will primarily focus on European regions but with a global expanse.

Menus change throughout the year, and our kitchen team are happy to cater for any dietary requirements you may have – please let us know when booking.



BREAKFAST MENU

from 7.00 Monday - Friday

*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) 5.75

*pain aux raisins, croissant au beurre,
pain au chocolat served with butter and preserves*

Plateau de Fruits de Saison (vg) 30.00

a selection of the best available seasonal fresh fruit



Creamed Porridge Oats, Fruit Compote (v) 9.75

Lemon Yogurt, Granola and Fruit Compote (v) 11.50

Crispy Bacon and Fried Egg Roll 13.25

Mashed Avocado and Confit Tomato on Toast (vg) 13.50

Fried Duck Egg, Bubble & Squeak and Wild Mushrooms (v) 18.50

The Wolseley Pancakes with Berries (v) 18.75

Eggs Benedict or Eggs Florentine (v) 21.00/21.75

Smoked Salmon and Scrambled Eggs 23.00

The Wolseley's English Breakfast 23.75

*scrambled eggs with bacon, sausage, baked beans, tomato,
black pudding and mushroom*

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

SET MENUS



From your Set menu of choice, we kindly ask that all members of your party select the same starter, main course and dessert in advance; to help streamline the service

We can cater for dietary requirements in addition to the one set menu and ask to be advised of these in advance.

All our set menus include on arrival a selection of crisps, almonds, choux de fromage and The Wolseley bread sticks.

A cheese option can be added to each menu for a supplement of 15.50 per person.



CANAPÉS MENU

3 items 10.50 per person

Smoked Herring on Pumpernickel with Dill Pickles

Gravlax, Confit Potato and Honey Mustard

Endive, Fourme d'Ambert and Grape

Confit Duck Rillettes

Battered Scampi
with tartare sauce

Beetroot Tartare (vg)
with a beetroot crisp

Smoked Mackerel, Apple & Horseradish Tart

Smoked Salmon Blinis, Crème Fraîche, Lemon & Dill

Beef Short-rib Bon-Bons
with horseradish

Crab & Avocado
on brioche

Tomato, Basil & Onion Tart (vg)

Smoked Salmon Blinis with Oscietra Caviar
3 for £20

SWEET

Chocolate & Salted Caramel Delice

Rhubarb Custard Tart

Passionfruit Choux

SET MENU A

65.00 per person

STARTER

Cream of Leek Soup (v)
with a cheddar cheese straw

Heritage Beetroot & Fennel Salad (vg)

Avocado Vinaigrette (vg)

MAIN

Confit of Duck

The 'Monument' Fish Pie

Aubergine Schnitzel (vg)

served with creamed mash and green beans

DESSERT

Le Colonel
*two scoops of lemon sorbet, ketel
one vodka served with a lemon tuile*

Crème Brûlée

Apple Strudel
with chantilly cream (vegan alternative available)

Coffee, Tea and Petit Fours

SET MENU B

75.00 per person

STARTER

Isle of Wight Tomato Tart (v)
spinach and wensleydale cheese

Heritage Beetroot & Fennel Salad (vg)

Severn & Wye Oak Smoked Salmon

MAIN

Roast Anjou Chicken Breast
petit pois à la française and maderia jus

Seared Fillet of Scottish Salmon
fennel, hispi cabbage and watercress velouté

House-made Gnocchi (v)
broad beans, courgettes, peas, rocket & pine nut pesto

served with creamed mash and green beans

DESSERT

Chocolate & Salted Caramel Delice

Crème Brûlée

Le Colonel
*two scoops of lemon sorbet, ketel
one vodka served with a lemon tuile*

Coffee, Tea and Petit Fours

SET MENU C

87.50 per person

STARTER

Severn & Wye Oak Smoked Salmon

Steak Tartare

Isle of Wight Tomato Tart (v)
with spinach & wensleydale cheese

MAIN

Veal Chop, Sage & Lemon
Madeira Butter

Roast Halibut, Sauce Grenobloise

Souffle Suisse (v)

served with creamed mash and green beans

DESSERT

Rum Baba

with crème chantilly, passion fruit and mango

Apple Strudel

with chantilly cream (vegan alternative available)

Le Colonel (vg)

*two scoops of lemon sorbet, ketel
one vodka served with a lemon tuile*

Coffee, Tea and Petit Fours

SET MENU D

97.50 per person

PRE-STARTER

Cream of Leek Soup (v)
with a cheddar cheese straw

STARTER

Dressed Dorset Crab

Isle of Wight Tomato Tart (v)
with spinach & wensleydale cheese

MAIN

Beef Wellington*
(for parties of 7 or more)

Fillet of Beef, Madeira Jus

Roast Fillet of Halibut 'Grenobloise'

served with creamed mash and green beans

DESSERT

Crème Brûlée

Apple Strudel

with chantilly cream (vegan alternative available)

Coffee, Tea and Petit Fours



Optional suggested wine pairings

Grüner Veltliner 'Domane Krems', Weingut Stadt Krems, Kremstal, Austria 2022 - 55.00

Pouilly-Fuissé, Domaine des Deux Roches, Burgundy, France 2022 - 81.00

Moulin-à-Vent, Domaine de l'Iris, Beaujolais, France 2020 - 55.50

Château de Pez, Saint-Estèphe, Bordeaux, France 2018 - 92.00

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

SUNDAY ROAST MENU

75.00 per person

STARTER

Prawn and Avocado Cocktail (v)
with a cheddar cheese straw

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 rôti*

Roast Celeriac
*sage & onion stuffing, roast potatoes,
root vegetables & green beans*

DESSERT

The Wolseley Seasonal Fruit Crumble
served with vanilla custard

Crème Brûlée

Coffee, Tea and Petit Fours

WHY CHOOSE US?

A dedicated event planner will coordinate every aspect of your experience, assisting with any bespoke requirements you may have. If you would like any help with planning the rest of your day or evening in the area, our knowledgeable team would be only too happy to pass on their recommendations.

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The WOLSELEY *City*

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FOR MORE DETAILS ABOUT OUR OTHER PRIVATE DINING ROOMS,
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