



FESTIVE MENUS

SET MENU A

£55 PER PERSON

ROAST CELERIAC SOUP v
crème fraîche and lemon oil

CHICKEN & FENNEL TERRINE
pickles, tarragon mayonnaise and toasted bloomer

PRAWN COCKTAIL
marie-rose sauce and lemon

WHOLE BUTTERFLIED MACKEREL
with beetroot & horseradish remoulade

**ROAST MUSHROOM & BUTTERNUT
SQUASH PARCEL vg**
filo pastry, romesco sauce
and pickled mushrooms

CORN-FED SPATCHCOCK POUSSIN
with garlic & parsley butter

served with a selection of thyme & duck fat
roasted potatoes and charred broccoli
with chilli oil

COLSTON BASSETT STILTON v
apple & cider chutney and oat cakes

'WINTERBOCKER' GLORY v
vanilla and chocolate ice creams,
cherries and toasted hazelnuts

FRANGIPANE TART v
plum compote and crème fraîche

TEA, COFFEE AND PETIT FOURS

SET MENU B*

£60 PER PERSON

ROAST CELERIAC SOUP v
crème fraîche and lemon oil

CHICKEN & FENNEL TERRINE
pickles, tarragon mayonnaise and toasted bloomer

YELLOWFIN TUNA TARTARE
avocado, tomato and a soy & lime dressing

ROAST BRONZE TURKEY
served traditionally garnished

**ALFRED ENDERBY
SMOKED HADDOCK**
with twice baked parmesan soufflé

PUMPKIN RAVIOLINI v
oyster mushrooms and tarragon sauce

served with a selection of thyme & duck fat
roasted potatoes and charred broccoli
with chilli oil

**FESTIVE PLUM
CHRISTMAS PUDDING v**
with crème anglaise

CRÈME CARAMEL v
with sauternes macerated raisins

CHOCOLATE MOUSSE v
with cherries soaked in kirsch

TEA, COFFEE AND MINCE PIES

* MENUS B & C INCLUDE CHRISTMAS CRACKERS

OPTIONAL EXTRAS

CANAPÉ SELECTION
3 items £12.00 per person

FESTIVE CHEESE BOARD 15.00
served with traditional accompaniments



FESTIVE MENUS

SET MENU C*

£65 PER PERSON

HERITAGE BEETROOT SALAD vg
toasted walnuts and a citrus dressing

CHICKEN & FENNEL TERRINE
pickles, tarragon mayonnaise and toasted bloomer

OAK SMOKED SALMON
with buttered rye bread

ROAST BRONZE TURKEY
served traditionally garnished

TRONÇON OF HALIBUT AMANDINE
with fine beans

SEARED HEREFORDSHIRE BEEF FILLET
parsnip purée, pickled mushrooms and red wine jus

PUMPKIN RAVIOLINI v
oyster mushrooms and tarragon sauce

served with a selection of thyme & duck fat roasted potatoes, honey-glazed chantenay carrots and charred broccoli with chilli oil

FESTIVE PLUM CHRISTMAS PUDDING v
with crème anglaise

'WINTERBOCKER' GLORY v
vanilla and chocolate ice creams,
cherries and toasted hazelnuts

COLSTON BASSETT STILTON v
apple & cider chutney and oat cakes

TEA, COFFEE, PETITS FOURS AND MINCE PIES

* MENUS B & C INCLUDE CHRISTMAS CRACKERS

OPTIONAL EXTRAS

CANAPÉ SELECTION
3 items £12.00 per person

FESTIVE CHEESE BOARD 15.00
served with traditional accompaniments



DRINKS RECEPTION

COCKTAILS & CRÉMANT

£28.50 PER PERSON FOR TWO DRINKS

CRÉMANT DE LOIRE, BRUT RÉSERVE, LANGLOIS NV 150ML GLASS

SEASIDE SPRITZ

romate fino sherry, briottet bergamot liqueur, sea rosemary cordial, crodino

CASABLANCA

tequila blanco, vida mezcal, clarified lime juice, kumquat liqueur, five spice & smoked salt

THE DOVE

reposado tequila, oloroso sherry, elderflower liqueur, lime juice, pink grapefruit soda, seaweed

COCKTAILS & CHAMPAGNE

£33.50 PER PERSON FOR TWO DRINKS

POMMERY BRUT ROYAL NV 150ML GLASS

SEASIDE SPRITZ

romate fino sherry, briottet bergamot liqueur, sea rosemary cordial, crodino

CASABLANCA

tequila blanco, vida mezcal, clarified lime juice, kumquat liqueur, five spice & smoked salt

THE DOVE

reposado tequila, oloroso sherry, elderflower liqueur, lime juice, pink grapefruit soda, seaweed

ALCOHOL-FREE: COCKTAILS & SPARKLING WINE

£18.00 PER PERSON FOR TWO DRINKS

NOUGHTY SPARKLING ROSÉ 150ML GLASS

SPRITZ DI CRODO

tanqueray 0%, orange cordial, clarified grapefruit juice, crodino

INVERNO SPRITZ

botivo, spiced hibiscus cordial, citrus blend, mediterranean tonic

[v] - vegetarian | [vg] - vegan. 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