

The WOLSELEY City

Private Dining

FESTIVE MENUS

MENU A £75 *per person*

STARTER

Roasted Celeriac Soup (v)
cheese gougères and truffle oil

Heritage Beetroot,
Fennel & Orange Salad (vg)

Oak Smoked Salmon
with buttered soda bread

MAIN

Roast Anjou Chicken Breast
mushroom forestière and tarragon jus

Seared Fillet of Salmon
*wilted spinach, brown shrimp
and caper beurre blanc*

House-made Gnocchi (vg)
*roasted cauliflower purée, cavolo nero
and pine nuts*

*served with a selection of green beans
and buttered new potatoes*

DESSERT

Chocolate & Salted Caramel Délice (v)

Crème Brûlée (v)

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

Tea, Coffee and Petit Fours

MENU B* £90 *per person*

STARTER

Roasted Celeriac Soup (v)
cheese gougères and truffle oil

Oak Smoked Salmon
with buttered soda bread

Caramelised Onion & Goats' Cheese Tart (v)
rocket salad and balsamic glaze

MAIN

Roast Bronze Norfolk Turkey
*pigs in blankets, brussels sprouts,
pork & apricot stuffing and cranberry sauce*

Seared Fillet of Salmon
*wilted spinach, brown shrimp
and caper beurre blanc*

Roast Cauliflower Darné (vg)
*brussels sprouts and sage
& onion stuffing*

*served with roast potatoes, honey & thyme
roasted carrots and parsnips*

DESSERT

The Wolseley Christmas Pudding (v)
with brandy butter

Pear William Frangipane Tart (v)
with vanilla ice cream

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

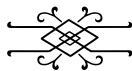
Tea, Coffee and Mince Pies

* Menus B & C include christmas crackers

(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 Delaunay, Zédel, Colbert, Fischer's, Soutine, Bellanger, Manzi's
www.thewolseleyhospitalitygroup.com



The WOLSELEY City

Private Dining

FESTIVE MENUS

MENU C* £99
per person

PRE-STARTER

Roasted Celeriac Soup (v)
cheese gougères and truffle oil

STARTER

Steak Tartare

Oak Smoked Salmon
with buttered soda bread

Caramelised Onion & Goats' Cheese Tart (v)
rocket salad and balsamic glaze

MAIN

Roast Bronze Norfolk Turkey
pigs in blankets, brussels sprouts, pork & apricot stuffing and cranberry sauce

Fillet of Beef
with madeira jus

Fillet of Halibut 'Meunière'
wilted spinach, lemon & parsley butter

Roast Cauliflower Darné (vg)
brussels sprouts and sage & onion stuffing

served with roast potatoes, honey & thyme roasted carrots and parsnips

DESSERT

The Wolseley Christmas Pudding (v)
with brandy butter

Sticky Toffee Pudding (v)
with vanilla ice cream

Chocolate & Salted Caramel Délice (v)

Tea, Coffee, Petits Fours and Mince Pies

* Menus B & C include christmas crackers

OPTIONAL EXTRAS

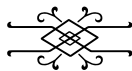
Canapés Selection
3 items £12.00 per person

Additional Cheese Course
£15.50 per platter

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DRINKS RECEPTION

COCKTAILS & CRÉMANT

£30.50 per person for two drinks

Crémant de Loire, Brut Réserve, Langlois NV
150ml glass

The Wolseley Club

*raspberry & peach ketel one vodka, oloroso sherry, lemon juice,
raspberry syrup, horseradish, fancy foamer*

Femme Fatale

*monkey 47 gin, fair elderflower, crème de pêche,
lemon juice, agave, fancy foamer*

La Dolce Vita

*no 3 gin, fernet branca rinse, jasmine verde, italicus, elderflower cordial,
lemon juice, angostura bitters*



COCKTAILS & CHAMPAGNE

£36.00 per person for two drinks

Pommery Brut Royal NV
150ml glass

The Wolseley Club

*raspberry & peach ketel one vodka, oloroso sherry, lemon juice,
raspberry syrup, horseradish, fancy foamer*

Femme Fatale

*monkey 47 gin, fair elderflower, crème de pêche,
lemon juice, agave, fancy foamer*

La Dolce Vita

*no 3 gin, fernet branca rinse, jasmine verde, italicus, elderflower cordial,
lemon juice, angostura bitters*



ALCOHOL-FREE: COCKTAILS & SPARKLING WINE

£19.00 per person for two drinks

Noughty Sparkling Rosé
150ml glass

Night in Napoli

*wilfred's non-alcoholic aperitif, pink grapefruit juice, fever-tree blood
orange soda, seasn non-alcoholic dark bitters, rosemary syrup*

Sicilian Sunset

*seedlip garden, blood orange juice, rosemary syrup, lemon juice,
mandarin & bergamot soda, seasn light non-alcoholic bitters*

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