



## FESTIVE MENUS

We welcome groups of up to 50 guests and require a pre-order.

### MENU A

£45 per person

#### STARTERS

Carottes Râpées (vg)  
Quiche Florentine (v)  
Roast Celeriac Soup (v)

#### MAINS

Steak Tartare  
*fries and salad*

Sea Bream Fillet  
*with ratatouille*

Curried 'Butter Dhal' (v)  
*with garlic naan*

*served with fine green beans  
and potato & leek gratin*

#### DESSERT

Citron Tart (v)  
Chocolate &  
Caramel Délice (v)  
'La Grande' Profiterole (v)  
*sauce au chocolat*

Tea, Coffee and Petits Fours

### MENU B

£55 per person

#### STARTERS

Celeriac Remoulade (v)  
Steak Tartare  
French Onion Soup

#### MAINS

Steak à la Bordelaise  
Breton Style Fish Stew  
Ravioles du Dauphiné (v)  
*served with fine green beans  
and potato & leek gratin*

#### DESSERT

Crème Brûlée (v)  
Île Flottante (v)  
Chocolate &  
Hazelnut Mousse (v)

Tea, Coffee and Mince Pies

\* Menus B & C include christmas crackers

v - vegetarian | vg - vegan ~ Please note our menus change seasonally

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, Colbert, Fischer's, Soutine, Bellanger, Manzi's*  
[www.thewolseleyhospitalitygroup.com](http://www.thewolseleyhospitalitygroup.com)



## FESTIVE MENUS

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### MENU C

£65 per person

### STARTERS

Lobster Bisque with Rouille

Escargot

*with garlic & parsley butter*

Roast Pumpkin and Fried Goat's Cheese (v)

### MAINS

Roast Norfolk Turkey

*served traditionally garnished*

Seared Fillet of Halibut

*baby spinach and clam beurre blanc*

Ragout of Artichoke Hearts (vg)

*with pearl couscous*

*served with fine green beans*

*and potato & leek gratin*

### DESSERT

Crème Brûlée (v)

Apple Tarte Tatin (v)

*with vanilla ice cream*

Pudding de Noël (v)

*with brandy crème anglaise*

Tea, Coffee, Petit Fours and Mince Pies

\* Menus B & C include christmas crackers

### OPTIONAL EXTRAS

Canapé Selection  
3 items £12.00 per person

Additional Cheese Course  
£14.25 per platter

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## DRINKS RECEPTION

### COCKTAILS & CRÉMANT

25.00 per person for two drinks

Crémant de Loire, Brut Réserve, Langlois NV  
125ml glass

Empress of the Night  
*vodka infused with raspberry, manzana verde, lemon juice, plum bitters*

Gaby Glide  
*tanqueray gin, lemon & thyme cordial, lemon juice, soda water*

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### COCKTAILS & CHAMPAGNE

29.50 per person for two drinks

Pommery Brut Royal NV  
125ml glass

Empress of the Night  
*vodka infused with raspberry, manzana verde, lemon juice, plum bitters*

Gaby Glide  
*tanqueray gin, lemon & thyme cordial, lemon juice, soda water*

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### ALCOHOL-FREE: COCKTAILS & SPARKLING WINE

18.00 per person for two drinks

Noughty Sparkling Rosé  
125ml glass

The Edith Piaf  
*everleaf mountain, lemon juice, melon syrup, noughty sparkling rosé,  
white grape & apricot soda*

Printemps Martini  
*tanqueray 0%, everleaf marine, elderflower cordial*

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