



EVENT MENUS

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

MENU A £45

STARTERS

Carottes Râpées (v)
Egg Mayonnaise (v)
Soupe à l'Oignon Gratinée

MAINS

Steak Tartare
fries and salad

Sea Bream Fillet
spiced couscous and harissa dressing

Curried 'Butter Dhal' (v)
*served with tenderstem broccoli
& almonds, potato & leek gratin*

DESSERT

Tarte au Citron
Chocolate & Passion
Fruit Delice
'La Grande' Profiterole
sauce au chocolat

Filter Coffee and
Shortbread Biscuit

MENU B £55

STARTERS

Celeriac Remoulade (v)
Steak Tartare
Florentine Quiche (v)

MAINS

Steak 'Bordelaise'
Crab Quenelle in Lobster Bisque
Ravioles du Dauphiné (v)
*served with tenderstem broccoli
& almonds, potato & leek gratin*

DESSERT

Crème Brûlée
Île Flottante
Strawberry &
Elderflower Fraisier

Filter Coffee and
Shortbread Biscuit

MENU C £65

STARTERS

Lobster Bisque with Rouille
Escargot
with garlic & parsley butter

Roast Pumpkin and
Fried Goat's Cheese (v)

MAINS

Pan Seared Duck Breast
cherries and port jus

Sole 'Meunière'
Ragout of Artichoke Hearts (vg)
preserved lemon
*served with tenderstem broccoli
& almonds, potato & leek gratin*

DESSERT

Crème Brûlée
Apple Tart Tatin
Pistachio & Raspberry Cake

Filter Coffee and
Shortbread Biscuit

OPTIONAL EXTRAS

Canapé Selection
3 items £12.00 per person

Additional Cheese Course
£14.25 per platter

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