



EVENT MENUS

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

MENU A

£45

STARTERS

Carottes Râpées (vg)

Egg Mayonnaise (v)

Soupe à l'Oignon Gratinée

MAINS

Steak Tartare

fries and salad

Sea Bream Fillet

ratatouille and black olive tapenade

Curried 'Butter Dhal' (v)

served with mashed potatoes and french beans with maître d'hôtel butter

DESSERT

Tarte au Citron

Caramel & Chocolate Délice

'La Grande' Profiterole

sauce au chocolat

Filter Coffee
and Petit Fours

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 mashed potatoes and french beans with maître d'hôtel butter

DESSERT

Crème Brûlée

Île Flottante

Mandarin & Cranberry

Iced Soufflé

Filter Coffee
and Petit Fours

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

Pan-fried Halibut

clams and beurre blanc

Ragout of Artichoke Hearts (vg)
preserved lemon

served with mashed potatoes and french beans with maître d'hôtel butter

DESSERT

Crème Brûlée

Chocolate & Hazelnut Mousse

Apple Tart Tatin

with vanilla ice cream

Filter Coffee
and Petit Fours

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