

MAISON SOUTINE

We welcome parties up to 12 guests to select dishes from your chosen menu on the day, whilst a pre-order is required for larger parties.

MENU A £45

Artisan Baguette and Butter (v)

Starter

Avocado Vinaigrette (vg)
with saladé mâche

Chopped Vegetable Salad (vg)
avocado, gem lettuce, peas and edamame beans

Endive, Pear and Roquefort Salad
with toasted walnuts

Main

Roasted Darné of Cauliflower (vg)
piperade and piment d'espelette

Chicken Schnitzel
with jus parisienne

Seared Fillet of Salmon
haricots verts almondine and sauce vierge
served with ratatouille and pommes purée

Dessert

Regis' Carrot Cake (v)

Crème Brûlée (v)

Coupe 'Liegeois' (v)

Tea, Coffee and Petit Fours

Optional Extras

Additional Cheese Course £15 per platter

Please inform your server if you have any food allergies or special dietary needs. A discretionary 12.5% Service Charge will be added to your bill. Prices include VAT. All gratuities are managed independently

THE WOLSELEY HOSPITALITY GROUP

The Wolseley, The Wolseley City, The Delaunay, Brasserie Zédel, Colbert, Fischer's, Bellanger, Manzi's
www.thewolseleyhospitalitygroup.com

MAISON SOUTINE

We welcome parties up to 12 guests to select dishes from your chosen menu on the day, whilst a pre-order is required for larger parties.

MENU B £60

Artisan Baguette and Butter (v)

Starter

Steak Tartare
with sourdough toast

Soupe à l'Oignon
with a gruyère crouton

Grilled Artichoke and Pomegranate Superfood Salad (vg)
toasted seeds, wild rice, mixed quinoa

Main

Seared Fillet of Sea Bass
mussels, ratatouille and shaved fennel

Soufflé Suisse (v)
with a gem heart salad

Confit Duck Leg Cassoulet
with cavolo nero

served with ratatouille and pommes purée

Dessert

Crème Brûlée (v)

Pain au Chocolat Pudding (v)
with crème anglaise

Baked Cheesecake (v)
with seasonal fruit compote

Tea, Coffee and Petit Fours

Optional Extras

Additional Cheese Course £15 per platter

Please inform your server if you have any food allergies or special dietary needs. A discretionary 12.5% Service Charge will be added to your bill. Prices include VAT. All gratuities are managed independently

THE WOLSELEY HOSPITALITY GROUP

The Wolseley, The Wolseley City, The Delaunay, Brasserie Zédel, Colbert, Fischer's, Bellanger, Manzi's
www.thewolseleyhospitalitygroup.com

MAISON SOUTINE

We welcome parties up to 12 guests to select dishes from your chosen menu on the day, whilst a pre-order is required for larger parties.

MENU C £75

Artisan Baguette and Butter (v)

Starter

Seared Scottish Scallops
caramelised cauliflower purée and toasted hazelnuts

Endive, Pear and Roquefort Salad
with toasted walnuts

Classic Prawn Cocktail
avocado and sauce 'marie rose'

Main

Fillet Steak au Poivre

Char-grilled Monkfish
with beurre meunière

Ravioles du Dauphiné (v)
forest mushrooms and beurre hongroise
served with ratatouille and pommes purée

Dessert

Baked Cheesecake (v)
with seasonal fruit compote

Apple Tart Fine (v)
with vanilla ice cream

Coupe 'Lucian' (v)
pistachio, hazelnut and almond nougatine ice creams,
whipped cream and butterscotch sauce

Tea, Coffee and Petit Fours

Optional Extras
Additional Cheese Course £15 per platter

Please inform your server if you have any food allergies or special dietary needs. A discretionary 12.5% Service Charge will be added to your bill. Prices include VAT. All gratuities are managed independently

THE WOLSELEY HOSPITALITY GROUP

The Wolseley, The Wolseley City, The Delaunay, Brasserie Zédel, Colbert, Fischer's, Bellanger, Manzi's
www.thewolseleyhospitalitygroup.com