MAISON SOUTINE

FESTIVE MENUS

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

£50

Starters

Avocado Vinaigrette (vg)
with salade mâche

Oak Smoked Salmon
grated egg, capers and parsley

Steak Tartare
with sourdough toast

Mains

Chicken Schnitzel
with jus parisienne or lingonberry compote

Seared Fillet of Sea Bass
parsnip purée and mushroom fricassée

Soufflé Suisse (v)
with a gem heart salad

légumes pour la table

Desserts

Crème Brûlée (v)

Baked Cheesecake (v)
with seasonal fruit compote

La 'Grande' Profiterole (v)
vanilla ice cream and chocolate sauce

Tea, Coffee and Petits Fours

MENU B

£60

Starters

Classic Prawn Cocktail
avocado and sauce 'marie rose'

Soupe à l'Oignon
with gratinated croutons

Steak Tartare
with sourdough toast

Mains

Norfolk Bronze Roast Turkey
brussel sprouts, chestnuts and lingonberry sauce

Ravioles du Dauphiné (v)
forest mushrooms and beurre hongroise

Seared Fillet of Salmon
wilted spinach and a lemon & butter sauce

légumes pour la table

Desserts

Crème Brûlée (v)

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

Sticky Toffee Pudding (v)
vanilla ice cream and toffee sauce

Tea, Coffee and Mince Pies

* Menus B & C include christmas crackers

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

MAISON SOUTINE

FESTIVE MENUS

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

Starters

Oak Smoked Salmon
grated egg, capers and parsley

Classic Prawn Cocktail
avocado and sauce 'marie rose'

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

Steak Tartare
with sourdough toast

Mains

Norfolk Bronze Roast Turkey
brussel sprouts, chestnuts and lingonberry sauce

Dry Aged Ribeye Steak
pommes frites and peppercorn sauce

Seared Fillet of Sea Bass
parsnip purée and mushroom fricassée

Soufflé Suisse (v)
with a gem heart salad

légumes pour la table

Desserts

Tarte Fine aux Pommes (v)
with vanila ice cream

Sachertorte (v)
with whipped cream

Sticky Toffee Pudding (v)
vanilla ice cream and toffee sauce

Tea, Coffee, Petits Fours and Mince Pies

* Menus B & C include christmas crackers

Optional Extras
Additional Cheese Course £15 per platter

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THE WOLSELEY HOSPITALITY GROUP

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

MAISON SOUTINE

DRINKS RECEPTION

Cocktails & Crémant

£28.00 per person for two drinks

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

Floradora
no.3 gin, fresh raspberries, lime juice, sugar, fever-tree ginger ale

Mule 1629
ketel one vodka , lime juice, ginger, passion fruit syrup,
fever-tree white apricot & grape soda, angostura bitters

Cocktails & Champagne

£34.50 per person for two drinks

Pommery Brut Royal NV
150ml glass

Floradora
no.3 gin, fresh raspberries, lime juice, sugar, fever-tree ginger ale

Mule 1629
ketel one vodka , lime juice, ginger, passion fruit syrup,
fever-tree white apricot & grape soda, angostura bitters

Alcohol-Free: Cocktails & Sparkling Wine

£18.00 per person for two drinks

Noughty Sparkling Rosé
150ml glass

Elderflower Martini
tanqueray 0%, everleaf marine, elderflower cordial

Pamplemousse Spritz
everleaf mountain, citrus, sugar, grapefruit soda

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