

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 (374) (v)

Starter

Avocado Vinaigrette (535) (vg)
with salade mâche

Chopped Vegetable Salad (416) (vg)
avocado, gem lettuce, peas and edamame beans

Salade Niçoise (396)
with 'agromar' tuna

Main

Roasted Darné of Cauliflower (238) (vg)
citrus quinoa, pear & walnut dressing

Chicken Schnitzel (585)
with jus parisienne

Roast Sea Trout à la Provençale (273)
with french beans

served with new potatoes and ratatouille

Dessert

Peach Melba (545) (v)
vanilla ice cream, cream chantilly, raspberry coulis and roasted almonds

Crème Brûlée (589) (v)

La 'Grande' Profiterole (472) (v)
vanilla ice cream and chocolate sauce

Tea, Coffee and Petit Fours

Optional Extras

Additional Cheese Course (747) £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

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MENU B £60

Artisan Baguette and Butter (374) (v)

Starter

Steak Tartare (322)
with sourdough toast

Soupe à l'Oignon (228)
with gratinated croutons

Grilled Artichoke and Pomegranate Superfood Salad (406) (vg)
toasted seeds, wild rice, mixed quinoa

Main

Fillet of Sea Bass (518)
with petits pois à la française

Grilled Darné of Cauliflower (238) (vg)
citrus quinoa, pear & walnut dressing

Pan-seared Duck Breast (527)
marinated peaches and madeira jus
served with new potatoes and ratatouille

Dessert

Crème Brûlée (589) (v)

Pain au Chocolat Pudding (705) (v)
with crème anglaise

Baked Cheesecake (599) (v)
with strawberry compote

Tea, Coffee and Petit Fours

Optional Extras

Additional Cheese Course (747) £15 per platter

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MENU C £75

Artisan Baguette and Butter (374) (v)

Starter

Seared Scottish Scallops (296)
pea purée and mint oil

Salade Niçoise (396)
with 'agromar' tuna

Classic Prawn Cocktail (725)
avocado and sauce 'marie rose'

Main

Fillet Steak au Poivre (321)
caramelised onion purée and peppercorn sauce

Grilled Tranche of Halibut (830)
wilted spinach and champagne beurre blanc

Ravioles du Dauphiné (828) (v)
forest mushrooms and beurre hongroise
served with new potatoes and ratatouille

Dessert

Baked Cheesecake (599) (v)
with strawberry compote

Tarte Fine aux Pommes (889) (v)
with vanilla ice cream

Crème Brûlée (589) (v)

Tea, Coffee and Petit Fours

Optional Extras

Additional Cheese Course (747) £15 per platter

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