

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

Artisan Baguette and Butter (v)

Starters

Avocado Vinaigrette (vg)
with salad 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 Petit Fours

MENU B

£60

Artisan Baguette and Butter (v)

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

Roast Sea Trout à la Provençale
with french beans

légumes pour la table

Desserts

Crème Brûlée (v)

Sachertorte (v)
with whipped cream

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

THE WOLSELEY HOSPITALITY GROUP

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

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

Artisan Baguette and Butter (v)

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 vanilla ice cream

Sachertorte (v)

with whipped cream

Sticky Toffee Pudding (v)

vanilla ice cream and toffee sauce

Tea, Coffee, Petit Fours and Mince Pies

* Menus B & C include christmas crackers

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