

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

Salade Niçoise
with 'agromar' tuna

Main

Roasted Darne of Cauliflower (vg)
citrus quinoa and celeriac purée

Chicken Schnitzel
with jus parisienne

Roast Sea Trout à la Provençale
with french beans

served with pommes purée and gem salad

Dessert

Cherry Clafoutis (v)
with cherries in kirsch

Crème Brûlée (v)

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

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MENU B £60

Artisan Baguette and Butter (v)

Starter

Steak Tartare
with sourdough toast

Soupe à l'Oignon
with gratinated croutons

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

Main

Fillet of Sea Bass
mushroom fricassée and parsnip purée

Grilled Darné of Cauliflower (vg)
citrus quinoa and celeriac purée

Pan-seared Duck Breast
braised red cabbage, blood orange and madeira jus

served with pommes purée and gem salad

Dessert

Crème Brûlée (v)

Apple & Apricot Crumble (v)
with crème anglaise

Baked Cheesecake (v)
with strawberry compote

Tea, Coffee and Petit Fours

Optional Extras

Additional Cheese Course £15 per platter

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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

celeriac & apple purée, pickled apple and toasted hazelnuts

Salade Niçoise

with 'agromar' tuna

Classic Prawn Cocktail

avocado and sauce 'marie rose'

Main

Fillet Steak au Poivre

caramelised onion purée and peppercorn sauce

Grilled Tranche of Halibut

samphire, brown shrimp and beurre noisette

Ravioles du Dauphiné (v)

forest mushrooms and beurre hongroise

served with pommes purée and gem salad

Dessert

Baked Cheesecake (v)

with strawberry compote

Tarte Fine aux Pommes (v)

with vanilla ice cream

Crème Brûlée (v)

Tea, Coffee and Petit Fours

Optional Extras

Additional Cheese Course £15 per platter

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