



CANAPÉS

3 items £10.50 per person

COLD CANAPÉS

Brochettes
de Salade Grecque (v)
greek salad skewer

Cocktail de Crevettes
prawn cocktail

Steak Tartare
*hand cut rump of beef,
seasoned and served raw*

Rillettes de Lapin
rabbit pâté on a pastry crouton

Saumon Fumé et Mousse
de Saumon Fumé à Chaud
*smoked salmon with
'hot-smoked' salmon mousse*

Mousse de Maquereaux
Fumés sur Croûton
*smoked mackerel mousse
on a pastry crouton*

HOT CANAPÉS

Gougère au Fromage (v)
choux pastry with gruyere cheese

Gamba Grillées
et Aioli au Safran
grilled king prawn with saffron aioli

Gâteau de Crabe
et Sauce Ciboulette
crab cake with dill crème fraîche

Goujonnette et Sauce Tartare
*goujons of fresh whiting,
with tartare sauce*

Bonbon de Canard Confit
et Purée de Coing
*confit of duck bon-bon
with a quince purée*

Tartelette Lorraine
bacon & cheese tartlet

PETITS FOURS / DESSERTS

Mini Pavlova aux Baies
mini berry pavlova

Paris-Brest
hazelnut & praline choux pastry

Éclair au Chocolat Noir
dark chocolate éclair

Tarte à la Framboise
raspberry tart

Tarte au Citron
lemon tart

v - vegetarian | vg - vegan ~ Please note our menus change seasonally

We can cater for dietary requirements and kindly ask to be advised in advance ~ Please inform us of any food allergies. Prices include VAT.

THE WOLSELEY HOSPITALITY GROUP

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



EVENT MENUS

We welcome groups of up to 50 guests and require a pre-order.

MENU A £45

STARTERS

Carottes Râpées (v)
Oeufs Mayonnaise (v)
Soupe à l'oignon Gratinée

MAINS

Steak Tartare
frites et salade verte
Aiglefin fumé à la Florentine
Dal Makhani a L'Indienne (v)
*served with haricot verts,
beurre maître d'Hôtel
pommes de terre charlotte*

DESSERT

Tarte au Citron
Délice au Chocolat
'Le Grand' Profiterole
sauce au chocolat

Café Filtre et le Sablé

MENU B £55

STARTERS

Céleri Rémoulade (v)
Steak Tartare
Quiche Florentine (v)

MAINS

Steak Bordelaise
Filet de saumon aux Haricots Fins
*pommes de terre nouvelles
et sauce béarnaise*
Salade de Tomates
du Patrimoine (v)
et mozzarella de bufflonne
*served with haricot verts,
beurre maître d'Hôtel
pommes de terre charlotte*

DESSERT

Crème Brûlée
Île Flottante
Mousse au Chocolat
Café Filtre et le Sablé

MENU C £65

STARTERS

Bisque de Homard a la Rouille
Escargots au Beurre persillé
Salade de Potiron Rôti (v)
et Fromage de Chèvre Frit

MAINS

Magret de Canard au Cassis
et gratin dauphinois
Sole Meunière
Ragout d'Artichauts (vg)
confit citron
*served with haricot verts,
beurre maître d'Hôtel
pommes de terre charlotte*

DESSERT

Crème Brûlée
Tarte Tatin aux Pommes
Gâteau Fôret-Noire
Café Filtre et le Sablé

OPTIONAL EXTRAS

Canapé Selection
3 items £10.50 per person

Additional Cheese Course
£14.25 per platter

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STARTERS

Grated Carrots (v)
Egg Mayonnaise (v)
French Onion Soup

MAINS

Steak Tartare
fries and salad
Smoked Haddock Florentine
Curried 'Butter Dhal' (v)
*served with green beans,
beurre maître d'Hôtel
charlotte potatoes*

DESSERT

Citron Tart
Chocolate Delice
'Le Grand' Profiterole
chocolate sauce
Filter Coffee
and Sable Biscuit

MENU B £55

STARTERS

Celeriac Remoulade (v)
Steak Tartare
Florentine Quiche (v)

MAINS

Steak 'Bordelaise'
Fillet of Salmon with Fine Beans
*new potatoes
and béarnaise sauce*
Herriage tomatoes
and buffalo mozzarella salad (v)
*served with green beans,
beurre maître d'Hôtel
charlotte potatoes*

DESSERT

Crème Brûlée
île flottante
Chocolate Mousse
Filter Coffee
and Sable Biscuit

MENU C £65

STARTERS

Lobster Bisque with Rouille
Escargot
with garlic & parsley butter
Roast Pumpkin and
Fried Goat's Cheese (v)

MAINS

Duck Breast with Blackberries
and potato dauphinois
Sole 'Meunière'
Ragout of Artichoke Hearts (vg)
preserved lemon
*served with green beans,
beurre maître d'Hôtel
charlotte potatoes*

DESSERT

Crème Brûlée
Apple Tart Tatin
Black Forest Gâteau
Filter Coffee
and Sable Biscuit

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