



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

Filet de Daurade
au Couscous Épicé
et Vinaigrette à la Harissa

Dal Makhani a L'Indienne (v)
*served with gratin de pommes
de terre et poireaux, haricots
verts à la maître d'hôtel*

DESSERT

Tarte au Citron
Délice Chocolat et
Fruit de la Passion
'La Grande' Profiterole
sauce au chocolat

Café Filtre et Petit Sablé

MENU B £55

STARTERS

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

MAINS

Steak Bordelaise
Pot-au-Feu de la Mer
Ravioles du Dauphiné (v)
*served with gratin de pommes
de terre et poireaux, haricots
verts à la maître d'hôtel*

DESSERT

Crème Brûlée
Île Flottante
Mousse au Chocolat
et à la Rhubarbe

Café Filtre et Petit 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,
Sauce au Porto
Sole Meunière
Ragout d'Artichauts (vg)
confit citron

*served with gratin de pommes
de terre et poireaux, haricots
verts à la maître d'hôtel*

DESSERT

Crème Brûlée
Tarte Tatin aux Pommes
Baba au Rhum

Café Filtre et Petit Sablé

OPTIONAL EXTRAS

Canapé Selection
3 items £12.00 per person

Additional Cheese Course
£14.25 per platter

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

Shredded Dressed Carrots (v)
Egg Mayonnaise (v)
French Onion Soup

MAINS

Steak Tartare
fries and salad

Sea Bream Fillet
spiced couscous and harissa dressing

Curried 'Butter Dhal' (v)
*served with potato & leek gratin
and green beans maître d'hôtel*

DESSERT

Citron Tart

Chocolate & Passion
Fruit Delice

'La Grande' Profiterole
sauce au chocolat

Filter Coffee
and Shortbread biscuit

MENU B £55

STARTERS

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

MAINS

Steak 'Bordelaise'
Breton Style Fish Stew
Ravioles du Dauphiné (v)
*served with potato & leek gratin
and green beans maître d'hôtel*

DESSERT

Crème Brûlée
Île Flottante
Chocolate & Rhubarb
Mousse

Filter Coffee
and Shortbread biscuit

MENU C £65

STARTERS

Lobster Bisque with Rouille
Escargot
with garlic & parsley butter

Roast Pumpkin and
Fried Goat's Cheese (v)

MAINS

Pan Seared Duck Breast
with glazed carrots and cranberries

Sole 'Meunière'
Ragout of Artichoke Hearts (vg)
preserved lemon

*served with potato & leek gratin
and green beans maître d'hôtel*

DESSERT

Crème Brûlée
Apple Tart Tatin
Rum Baba

Filter Coffee
and Shortbread biscuit

OPTIONAL EXTRAS

Canapé Selection
3 items £12.00 per person

Additional Cheese Course
£14.25 per platter

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



CANAPÉS

3 items £12.00 per person

Brochettes
de Salade Grecque (v) £4.00
greek salad skewer

Gougère au Fromage (v) £4.50
choux pastry with gruyere cheese

Tartelette Lorraine £5.50
bacon & cheese tartlet

Bonbon de Canard Confit
et Purée de Coing £6.50
confit of duck bon-bon with a quince purée

Petit Croque Monsieur £6.00

Provençale Polenta (vg) £6.00

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



EVENTS CANAPÉS

SAVOURY

Cocktail de Crevettes £6.95
prawn cocktail

Steak Tartare £6.00
hand cut rump of beef, seasoned and served raw

Rillettes de Lapin £5.50
rabbit pâté on a pastry crouton

Saumon Fumé et Mousse de Saumon Fumé à Chaud £6.95
smoked salmon with 'hot-smoked' salmon mousse

Mousse de Maquereaux Fumés sur Croûton £6.50
smoked mackerel mousse on a pastry crouton

Saumon Fumé, Mousse de Saumon Fumé à Chaud et Caviar £12.00
smoked salmon and 'hot-smoked' salmon mousse with caviar

Huîtres Grillées £5.00
grilled oyster, maître d'hôtel butter and breadcrumbs

Gâteau de Crabe et Sauce Ciboulette £6.50
crab cake with dill crème fraîche

Rouleau de Homard £10.00
lobster roll with marie rose sauce

Gamba Grillées et Aioli au Safran £10.00
grilled king prawn with saffron aioli

SWEET

Mini Pavlova aux Baies (v) £6.95
mini berry pavlova

Paris-Brest (v) £4.50
hazelnut & praline choux pastry

Éclair au Chocolat Noir (v) £4.50
dark chocolate éclair

Tarte à la Framboise (v) £6.95
raspberry tart

Truffe aux Noisettes (v) £6.95
hazelnut truffles

Brownie au Chocolat (vg) £8.00
chocolate brownie with gold leaf

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



EVENTS

BOWL FOOD

Ragoût d'Artichauts, Confit Citron et Couscous (vg) £14.00
artichoke ragout, israeli couscous

Boeuf Bourguignon £14.00
braised beef in red wine, mushrooms and lardons

Coq au Vin £14.00
red wine braised chicken, lardons, Paris mushrooms

Risotto aux Champignons Sauvages (vg) £14.00
wild mushroom risotto

Dal Makhani à L'Indienne (v) £10.00
curried 'butter dhal', garlic naan

Pot-au-Feu de la Mer £10.00
traditional fish stew

Salade d'Endives, Poire, Roquefort et Noix Torréfiées £10.00
endive, pear, walnuts & roquefort salad

Patates Douces Rôtie aux Pois Chiches, Épinards et Huile D'estragon (vg) £10.00
roasted sweet potatoes with chickpeas, spinach and tarragon oil

LATE NIGHT SNACKS

Goujonnettes et Sauce Tartare £14.00
goujons of haddock with tartare sauce

Petit Boeuf Haché Slider £9.00
ground beef burger, brioche bun

Petit Végétalien Slider (vg) £8.00
vegan patty, brioche bun

Steak Sandwich Slider £10.00
steak sandwich, choron sauce

Pommes Frites (vg) £6.95
french fries

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