



EVENT & GROUP DINING MENUS

We welcome groups of up to 20 guests to select dishes from your chosen menu on the day, whilst a pre-order is required for larger parties of 21 or more.

SET MENU A

£40 PER PERSON

SOURDOUGH BREAD AND BUTTER v

ROASTED CARROT & CORIANDER SOUP v
with crème fraîche

ROMAINE SALAD
spiced chicken, apple, colston bassett
and yoghurt dressing

OAK SMOKED SALMON
with buttered rye bread

WHOLE BUTTERFLIED MACKEREL
with fennel & orange coleslaw

CORN-FED SPATCHCOCK POUSSIN
garlic & parsley butter, french fries

PEA & SHALLOT RAVIOLINI v
with a mint beurre blanc

KNICKERBOCKER GLORY v
raspberry compote, strawberries, cream,
meringue and toasted almonds

DARK CHOCOLATE MOUSSE v
with cherries in kirsch

COLSTON BASSETT STILTON v
apple & cider chutney and oat cakes

TEA, COFFEE AND PETIT FOURS

SET MENU B

£50 PER PERSON

SOURDOUGH BREAD AND BUTTER v

ROASTED CARROT & CORIANDER SOUP v
with crème fraîche

YELLOWFIN TUNA TARTARE
avocado, tomato,
soy & lime dressing

MANZI'S PRAWN COCKTAIL
marie rose sauce and lemon

GRILLED ONGLET STEAK
chimichurri sauce and fries

ALFRED ENDERBY SMOKED HADDOCK
with twice baked parmesan soufflé

COURGETTE SCHNITZEL vg
frisée salad and romesco sauce

PEACH MELBA COUPE v
peach sorbet and vanilla ice cream
with raspberry compote

BAKED VANILLA CHEESECAKE v
with lemon curd

COLSTON BASSETT STILTON v
apple & cider chutney and oat cakes

TEA, COFFEE AND PETIT FOURS



Scan to view a menu with calories. Adults need around 2,000 kcal a day.

v - vegetarian ~ vg - vegan ~ A discretionary 15% Service Charge will be added to your bill. All gratuities are managed independently. Prices include VAT. Please inform your server if you have any food allergies or special dietary needs. Gluten free options available ~ No flash, or intrusive photography.



3 FOR 12.00

CANAPÉ MENU

TARTE LORRAINE 4.00

gruyère cheese and lardons

ISLE OF WIGHT TOMATO BRUSCHETTA VG 4.00

pickled shallots and basil oil

WILD MUSHROOM AND TARRAGON ARANCINI v 4.00

with aioli

SMOKED SALMON, CRÈME FRAÎCHE 4.00

on blinis with dill

LAMB KOFTA 4.50

tzatziki, crushed pistachio

CRAYFISH ROLL 4.50

with thousand island dressing

**THE WOLSELEY HOSPITALITY GROUP ~ THE WOLSELEY ~ THE WOLSELEY CITY ~ THE DELAUNAY
BRASSERIE ZÉDEL ~ COLBERT ~ FISCHER'S ~ SOUTINE ~ BELLANGER**

Please inform your server if you have any food allergies or special dietary needs



EVENTS

CANAPÉS SAVOURY

POOLE ROCK OYSTERS 5.00
with mignonette dressing

STEAK TARTARE 5.00
on toasted brioche

SMOKED SALMON, PRUNIER CAVIAR 7.50
crème fraîche, buckwheat blinis

SCORCHED MACKEREL CEVICHE 5.50
with tigermilk

**SALT- CURED ANCHOVIES,
SOURDOUGH TOAST 5.00**
confit tomato chutney and aioli

DORSET CRAB MAYONNAISE 7.50
on rice cracker

**TUNA & AVOCADO
TARTARE ON CUCUMBER 7.50**
sesame seeds, lime & soy dressing

SPICED AVOCADO & TOMATO CHUTNEY vg 5.50
on plant based brioche bun

GLAZED KING PRAWN SKEWER 5.50
with sauce vierge

COURGETTE FRITTER v 4.00
with tomato chutney

CANAPÉS SWEET

BAKED VANILLA CHEESECAKE & LEMON CURD v 5.00

SALTED CARAMEL & CHOCOLATE TARTLET v 5.00

LEMON MERINGUE TARTLET v 5.00

COCONUT YOGHURT FRUIT POT vg 4.00

SEASONAL MACARONS v 5.00

CLASSIC PROFITEROLE v 5.00

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EVENTS

BOWL FOOD

ATLANTIC MACKEREL 9.50

spring onion and teriyaki sauce

BEEF BOURGUIGNON 10.50

with creamy mash

CHICKEN MILANESE GOUJONS 9.50

with pomodoro sauce

BUTTER CHICKEN CURRY 10.50

with basmati rice

ATLANTIC COD CHEEKS 10.50

basmati rice and makhani sauce

BRIXTON LANDED HAKE 10.50

creamed kale and parsley

COURGETTE FRITTERS v 5.00

romesco sauce, tomato chutney

ROAST BUTTERNUT SQUASH AND COCONUT CURRY vg 7.50

with basmati rice

LATE NIGHT SNACKS

DRY AGED BEEF CHEESEBURGER 7.50

with manzi's burger sauce

KING PRAWN BURGER 7.50

pickled cucumber and thousand island dressing

NORTH ATLANTIC HADDOCK GOUJONS 7.50

with tartar sauce

ISLE OF WIGHT TOMATO SALAD vg 6.50

superstraccia, toasted walnuts and basil oil

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