



Smith & Wollensky®
LONDON

PRIVATE DINING ROOM

MENUS



CANAPÉ MENU

£20 per person

HOT CANAPÉS

Choose 3

Wollensky's Beef Sliders, *cheddar cheese, dill pickles & steakhouse mayonnaise*

Braised Short Rib Cup

Crispy Chicken Satay, *Thai peanut sauce*

Roast Lemon Chicken Wings

Lamb Lollipops

Coconut Shrimp, *mango chili sauce*

Crispy Salt & Pepper Squid, *mango chili sauce*

Goat Cheese Tart, *tomato onion jam*

COLD CANAPÉS

Choose 3

Prosciutto Wrapped Green Bean, *lemon oil*

Smoked Duck & Fig Crostini

USDA Prime Sirloin Beef Carpaccio Crostini

Melted Brie Crostini, *onion jam & walnuts*

Tomato Mozzarella Skewer

Gravadlax, *pickled vegetables & sweet mustard dressing*

Tuna Tartare, *avocado & sesame oil*

Our prices include VAT but exclude service charge at 12.5%



COCKTAIL STATIONS

(available for parties of 40 guests or more)

Charcuterie Board & Cheese Station

£24 per person

a selection of assorted cured meat & cheeses, paired with bread, crostini, crackers, quince jelly & grapes

Whole Roasted Tenderloin

£28 per person

horseradish cream, béarnaise sauce, red wine demi-glace & assorted breads

Slow Roasted Rib of Beef

£28 per person

horseradish cream, Dijon mustard, house baked bread

Slider Bar

£28 per person

Classic Butcher Burger

Signature Crab Cake

Vine Ripened Tomato & Burrata

Carved Herb Crusted Tuna

Rice Fritters, Miso, Lemon & Teriyaki Sauce

Seafood Station

£26 per person

*Lobster, Jumbo Lump Crabmeat, Jumbo Shrimp, Cumbrae Oysters
& Amandes Clams paired with Classic Cocktail Sauce, Cognac Mustard Sauce,
Ginger Sauce & Sherry Mignonette*

Dessert Station

£14 per person

Selection of assorted Smith & Wollensky homemade desserts

Our prices include VAT but excludes service charge at 12.5%



MENU 1

TWO-COURSES £34 per person
THREE COURSES £42 per person

STARTERS

Choose 3

Wollensky Salad

(Romaine Lettuce, Bacon Lardons, Marinated Button Mushrooms, Crisp Potato Croutons & Grape Tomatoes)

Gravadlax, Pickled Vegetables & Sweet Mustard Dressing

Wollensky's Famous Split Pea Soup

Farmhouse Terrine

MAIN COURSES

Choose 3

Roasted Free Range Chicken

Pan Fried Seabass, Crushed New Potatoes & Lemon Buerre Blanc

Truffled Globe Artichoke, Porcini & Morel Fricassée

8oz Charbroiled Filet Mignon (£8 supplement, served medium rare)

FAMILY STYLE SIDES (to share)

Choose 3

Creamed Spinach

Pan Roasted Wild Mushrooms

Hashed Brown Potatoes

Whipped Potatoes

Thrice Cooked Chips

Seasonal Vegetables

DESSERTS

Choose 2

New York Style Cheesecake

Ice Cream or Sorbet

Chocolate Cake

Coconut Layer Cake

Small Cheese Plate

*Freshly brewed coffee & herbal teas included served with desserts.
Our prices include VAT, excludes service charge at 12.5%*



MENU 2

TWO-COURSE £50 per person
THREE COURSE £58 per person

ADD OPTIONAL SHELLFISH COURSE for £20 PER PERSON

Lobster, Jumbo Lump Crabmeat, Jumbo Shrimp, Cumbrae Oysters
& Amandes Clams paired with Classic Cocktail Sauce, Cognac Mustard Sauce,
Ginger Sauce & Sherry Mignonette

STARTERS

Choose 3

Sirloin Carpaccio
Burrata & Tomato Salad
Yellowfin Tuna Tartare
Lobster & Shellfish Bisque

MAIN COURSES

Choose 3

8oz Charbroiled Filet Mignon (served medium rare)
New Season Lamb Rump, Courgettes & Roasted Cherry Tomatoes
Cod Fillet, Girolle & Vermouth Sauce
Truffled Globe Artichoke, Porcini & Morel Fricassée
14oz USDA Prime Dry Aged Sirloin (£10 surcharge, served medium rare)

FAMILY STYLE SIDES (to share)

Choose 3

Creamed Spinach
Pan-Roasted Wild Mushrooms
Hashed Brown Potatoes
Whipped Potatoes
Thrice Cooked Chips
Seasonal Vegetables

DESSERTS

Choose 2

New York Style Cheesecake
Chocolate Cake
Coconut Layer Cake
Ice Cream or Sorbet

ADD OPTIONAL CHEESE COURSE for £8 PER PERSON

Cheese Plate

Chef's daily selection served with fruit bread, water crackers & quince jelly

Freshly brewed coffee & herbal teas included served with desserts.

Our prices include VAT, excludes service charge at 12.5%



MENU 3 - £95 per person
SMITH & WOLLENSKY SIGNATURE MENU

ADD OPTIONAL SHELLFISH COURSE for £20 PER PERSON

Lobster, Jumbo Lump Crabmeat, Jumbo Shrimp, Cumbrae Oysters
& Amandes Clams paired with Classic Cocktail Sauce, Cognac Mustard Sauce,
Ginger Sauce & Sherry Mignonette

STARTERS

Choose 3

Burrata & Tomato Salad
Yellowfin Tuna Tartare
Seared King Scallops, Butter Bean & Carrot Purée, Bacon
Signature Crab Cake
Duck Rillettes

MAIN COURSES

Choose 3

Halibut Fillet
Beef Wellington, Morel Cream Sauce
Rack of Lamb (served medium rare)
26oz USDA Prime Dry-Aged T-Bone (served medium rare)
Truffled Globe Artichoke, Porcini & Morel Fricassée

FAMILY STYLE SIDES

Choose 3

Creamed Spinach
Truffled Mac 'n' Cheese
Pan-Roasted Wild Mushrooms
Hashed Brown Potatoes
Thrice Cooked Chips
Whipped Potatoes
Seasonal Vegetables

DESSERT

Choose 2

New York Style Cheesecake
Chocolate Cake
Coconut Layer Cake
Ice Cream or Sorbet
Small Cheese Plate

Freshly brewed coffee & herbal teas included served with desserts.
Our prices include VAT, excludes service charge at 12.5%