



**Smith & Wollensky**<sup>®</sup>  
LONDON

**PRIVATE DINING ROOM**

**MENUS**



## CANAPÉ MENU

£20 per person (*choose 6 types*)

### HOT CANAPÉS

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

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 & ponzu*

### A COOPER PAN of USDA PRIME DRY-AGED STEAKS

£107 per pot

*680g Bone-In Rib-Eye & 395g Sirloin*

*One of each steak above, served sliced as canapes style (suggestion of 1 pot for every 6-8 guests)*

*Our prices include VAT, excludes service charge at 12.5%  
For further information regarding allergens in our dishes please ask a member of staff.*



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## 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*

### A COOPER PAN of USDA PRIME DRY-AGED STEAKS

£107 per pot

*680g Bone-In Rib-Eye & 395g Sirloin*

*One of each steak above, served sliced as canapes style*

### Salad Station

£25 per person

*Classic Caesar Salad*

*Wollensky Salad*

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

*Mixed Garden Salad*

### Slider Bar

£28 per person

*Classic Butcher Burger*

*Pulled Pork Sliders*

*Mini Hot Dogs with Smoked Cheese*

*Buffalo Cauliflower*

### 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

£15 per person

*Selection of assorted Smith & Wollensky homemade desserts*

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## MENU 1

TWO-COURSES £36 per person  
THREE COURSES £45 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 *(contains bacon)*

Farmhouse Terrine

### MAIN COURSES

*Choose 3*

Corn-fed Chicken, Baby Spring Vegetable Nage

Pan Fried Seabass, Crushed New Potatoes & Lemon Buerre Blanc

Spring Pea Risotto, *broad beans, garden peas, mascarpone & Parmesan crisp*

225g Charbroiled Filet Mignon (£10 supplement, *served medium rare for groups above 28 guests*)

395g USDA Prime Dry Aged Sirloin (£18 surcharge, *served medium rare for groups above 28 guests*)

680g USDA Prime Dry-Aged Bone-In Rib Eye (£30 surcharge *served medium rare for groups above 28 guests*)

### FAMILY STYLE SIDES (to share)

*Choose 3*

Pan Roasted Wild Mushrooms

Hashed Brown Potatoes

Whipped Potatoes

French Fries

Seasonal Vegetables

### DESSERTS

*Choose 2*

New York Style Cheesecake

Selection of Ice Cream & Sorbet

Chocolate Cake

Coconut Layer Cake

Small Cheese Plate

*Filter coffee & English breakfast tea included.*

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## MENU 2

TWO-COURSE £52 per person  
THREE COURSE £60 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  
Classic Caesar Salad

### MAIN COURSES

*Choose 3*

225g Charbroiled Filet Mignon (*served medium rare for groups above 28 guests*)  
395g USDA Prime Dry Aged Sirloin (£12 surcharge, *served medium rare for groups above 28 guests*)  
680g USDA Prime Dry-Aged Bone-In Rib Eye (£25 surcharge *served medium rare for groups above 28 guests*)  
New Season Lamb Rump, Courgettes & Roasted Cherry Tomatoes  
Cod Fillet, Girolle & Vermouth Sauce  
Spring Pea Risotto, *broad beans, garden peas, mascarpone & Parmesan crisp*

### FAMILY STYLE SIDES (to share)

*Choose 3*

Creamed Spinach  
Pan-Roasted Wild Mushrooms  
Hashed Brown Potatoes  
Whipped Potatoes  
French Fries  
Seasonal Vegetables

### DESSERTS

*Choose 2*

New York Style Cheesecake  
Chocolate Cake  
Coconut Layer Cake  
Selection of Ice Cream & Sorbet

### ADD OPTIONAL CHEESE COURSE for £8 PER PERSON

Cheese Plate

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

*Filter coffee & English breakfast tea included.*

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**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, Vermouth, Samphire & Palourde Clams  
New Season Rack of Lamb (*served medium rare for groups above 28 guests*)  
680g USDA Prime Dry-Aged Bone-In Rib Eye (*served medium rare for groups above 28 guests*)  
735oz USDA Prime Dry-Aged T-Bone (*served medium rare for groups above 28 guests*)  
Spring Pea Risotto, broad beans, garden peas, mascarpone & Parmesan crisp

**FAMILY STYLE SIDES**

*Choose 3*

Creamed Spinach  
Truffled Mac 'n' Cheese  
Pan-Roasted Wild Mushrooms  
Hashed Brown Potatoes  
French Fries  
Whipped Potatoes  
Seasonal Vegetables

**DESSERT**

*Choose 2*

New York Style Cheesecake  
Chocolate Cake  
Coconut Layer Cake  
Selection of Ice Cream & Sorbet  
Small Cheese Plate

*Filter coffee & English breakfast tea included.*  
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