



Smith & Wollensky[®]
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*

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 COPPER 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.*



Smith & Wollensky
LONDON

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 COPPER 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, Chestnuts, Savoy Cabbage & Bacon Lardon Cream

Pan Fried Seabass, Crushed New Potatoes & Lemon Buerre Blanc

Truffled Globe Artichoke, Porcini & Wild Mushroom Fricassee

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 & Passionfruit Mousse

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, Fennel & Oregano Boulangère
Cod Fillet, Girolle & Vermouth Sauce
Truffled Globe Artichoke, Porcini & Wild Mushroom Fricassee

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 & Passionfruit Mousse
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
Hand-Dived Scottish Scallops, Garlic & Parsley Butter
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*)
700g USDA Prime Dry-Aged T-Bone (*served medium rare for groups above 28 guests*)
Truffled Globe Artichoke, Porcini & Wild Mushroom Fricassee

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 & Passionfruit Mousse
Selection of Ice Cream & Sorbet
Small Cheese Plate

Filter coffee & English breakfast tea included.

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