SMITH & WOLLENSKY

LONDON

THOMAS JEFFERSON MENU

(NOT valid from 26th November until the 24th December)

TWO COURSES £40 per person, including one family side dish.

THREE COURSES £45 per person, including one family side dish.

STARTERS

WOLLENSKY'S FAMOUS SPLIT PEA SOUP

With or without bacon (VE, VG available)

USDA PRIME SIRLOIN CARPACCIO

Truffle & herb dressing, chestnut mushrooms, Pecorino cheese

CAESAR SALAD

MAIN COURSES

MUSHROOM EN CROÛTE

Savoy cabbage, Madeira & onion sauce

ROASTED SALMON FILLET

Leek & ginger purée, roasted vegetables

WOLLENSKY BUTCHER'S BURGER

Smoked bacon & cheddar

FAMILY STYLE SIDES (TO SHARE)

FRENCH FRIES

DESSERTS

NEW YORK STYLE CHEESECAKE

SELECTION OF ICE CREAM & SORBET

GUINNESS MOUSSE

Milk chocolate crémeux, stout ice cream

For groups of 30 and below you should create your own set menu by selecting 3 starters/ 3 mains / 2 sides/ 3 desserts from which your guests can order from on the day. For groups of 31 to 50 guests please either select 1 starter / 1 main course / 2 side dishes / 1 dessert for the entire group (any dietary requirements will be dealt with separately) or pre-order from a 3/3/3 menu and provide us with a seating plan and your own place cards - required 2 weeks prior to the booking date. Groups of 51+ must dine from a 1/1/1 menu (any dietary requirements will be dealt with separately)

Our prices include VAT, excludes service charge at 15%. For further information regarding allergens in our dishes please ask a member of staff.

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LONDON

GEORGE WASHINGTON MENU

TWO COURSES £60 PER PERSON, INCLUDING FAMILY SIDE DISHES.

THREE COURSES £65 PER PERSON, INCLUDING FAMILY SIDE DISHES.

SELECT 3 MAINS AND 2 SIDE DISHES AND ALLOW YOUR GROUP TO CHOOSE ON THE DAY (UP TO 30 GUESTS)

(NOT VALID FROM 26TH NOVEMBER UNTIL THE 24TH DECEMBER)

STARTERS

WOLLENSKY'S FAMOUS SPLIT PEA SOUP
With or without bacon (VE, VG available)

BURRATA
Figs, oven-roasted beetroot, wild rocket & crostini

TUNA CARPACCIO
Jalapeño, basil mayonnaise, avocado, ponzu

MAIN COURSES

MUSHROOM EN CROÛTE
Savoy cabbage, Madeira & onion sauce

ROASTED SALMON FILLET
Leek & ginger purée, roasted vegetables

NEW ZEALAND GRAIN-FED SIRLOIN 250g (HALAL)

PREMIUM IRISH FILLET STEAK 225g (£15 SUPPLEMENT)

AUSTRALIAN ANGUS RIB-EYE 400g (HALAL, £15 SUPPLEMENT)

USDA PRIME SIRLOIN 400g (£25 SUPPLEMENT)

Our steaks will be served medium rare

FAMILY STYLE SIDES (TO SHARE)

SEASONAL VEGETABLES / PAN FRIED MUSHROOMS

FRENCH FRIES / WHIPPED POTATOES

DESSERTS

NEW YORK STYLE CHEESECAKE

SELECTION OF ICE CREAM & SORBET

SPICED BANANA CAKE
Toffee and banana mousse

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ABRAHAM LINCOLN MENU

TWO COURSES £80 PER PERSON INCLUDING FAMILY SIDE DISHES

THREE COURSES £85 PER PERSON INCLUDING FAMILY SIDE DISHES

SELECT 3 MAINS AND 2 SIDE DISHES AND ALLOW YOUR GROUP TO CHOOSE ON THE DAY (UP TO 30 GUESTS)

STARTERS

BURRATA
Figs, oven-roasted beetroot, wild rocket & crostini

STEAK TARTARE
Fillet of beef, bone marrow, crostini

'S&W STYLE' SHRIMP COCKTAIL

MAIN COURSES

MUSHROOM EN CROÛTE
Savoy cabbage, Madeira & onion sauce

SEARED TUNA LOIN
Braised fennel, tomato & red pepper sauce

STUFFED CHICKEN BREAST
Pistachio & herb stuffing, porcini cream, Chantenay carrots, beets

PREMIUM IRISH FILLET STEAK 225g (£7 SUPPLEMENT)

AUSTRALIAN ANGUS RIB-EYE 400g (HALAL, £7 SUPPLEMENT)

USDA PRIME SIRLOIN 400g (£16 SUPPLEMENT)

USDA DRY-AGED SIGNATURE BONE-IN RIB-EYE 600g (£50 SUPPLEMENT)

Our steaks are served medium rare

FAMILY STYLE SIDES (TO SHARE)

SEASONAL VEGETABLES / PAN FRIED MUSHROOMS / HASHED BROWN POTATOES

FRENCH FRIES / WHIPPED POTATOES / CREAMED SPINACH

DESSERTS

BLOOD ORANGE CAKE, DARK CHOCOLATE GANACHE (VE, VG, DF, GF)

DARK CHOCOLATE & BAILEYS LAYERED CAKE

GUINNESS MOUSSE
Milk chocolate crémeux, stout ice cream

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LONDON

HARRY TRUMAN MENU

THREE COURSES £110 INCLUDING FAMILY SIDE DISHES

SELECT 3 MAINS AND 2 SIDE DISHES AND ALLOW YOUR GROUP TO CHOOSE ON THE DAY (UP TO 30 GUESTS)

STARTERS

TUNA CARPACCIO
Jalapeño, basil mayonnaise, avocado, ponzu

XO CHILLI SHRIMP
Wild garlic pesto

USDA PRIME SIRLOIN CARPACCIO
Truffle & herb dressing, chestnut mushrooms, Pecorino cheese

MAIN COURSES

MUSHROOM EN CROÛTE
Savoy cabbage, Madeira & onion sauce

WHOLE ROASTED LOBSTER
Garlic butter, steamed spinach

LAMB RUMP
Brown miso caramel-glazed swede, beluga lentils, mint & dill sauce

USDA PRIME SIRLOIN 400g

PREMIUM IRISH FILLET STEAK 225g

AUSTRALIAN ANGUS RIB-EYE 400g (HALAL)

USDA DRY-AGED SIGNATURE BONE-IN RIB-EYE 600g (£35 SUPPLEMENT)

Our steaks are served medium rare

FAMILY STYLE SIDES (TO SHARE)

FRENCH FRIES / WHIPPED POTATOES / SEASONAL VEGETABLES

PAN FRIED MUSHROOMS / HASHED BROWN POTATOES

CREAMED SPINACH / TRUFFLED MAC 'N' CHEESE

DESSERTS

SELECTION OF EUROPEAN CHEESES

DARK CHOCOLATE & BAILEYS LAYERED CAKE

SPICED BANANA CAKE
Toffee and banana mousse

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