



THE BERKELEY

EVENTS

CANAPÉ & BOWL FOOD MENU

PRE-MEAL CANAPÉS
ONLY AVAILABLE WITH DINNER

£24.00 per guest
(Selection of 5 Canapés per guest)

COCKTAIL PARTY CANAPÉS

£37.00 per guest
(Selection of 10 Canapés per guest)

SEA, EARTH, LAND

All canapés are served with roasted marinated nuts and olives





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COLD CANAPÉS

From The Sea

Charred Smoked Mackerel

Compressed cucumber, pickled mustard, maitaise

Smoked Eel & Apple Jelly

Dashi dust, carrot tartare, horseradish

Marinated Scottish Salmon

Beetroot, soda bread, watercress, trout roe

Scottish Lobster

Crab, yuzu ginger salad tart

Treacle Cured Salmon

Burnt grapefruit jelly, orange emulsion

Seared Tuna Wrap

*Tuna, carrot, avocado wrapped in rice paper,
wasabi dressing*

Sesame Crusted Tuna

Caviar, crispy rice, sriracha cream

From The Earth

Linseed Croute

Blue cheese, peas, toasted pine nuts

Cherry Tomato & Goat's Cheese

Parmesan sablé, olive, basil

Beetroot Macaroon

*Whipped goat's curd, rapeseed
emulsion*

Quail Egg

*Smoked carrot purée, sorrel,
sour dough crumbs*

Vietnamese Shitake Mushroom Roll

*Carrot, mouli, mange tout,
pomegranate*

Evesham Asparagus

Burnt aubergine, black garlic polonaise

Crispy Enoki Roll

*Sesame, avocado, cucumber,
sriracha emulsion*

From The Land

Angus Beef Carpaccio

*Heritage tomatoes, watercress,
crispy shallots*

Pulled Rabbit Beignet

Wild mushroom, walnut purée

Foie Gras Sablé

Hazelnut sablé, mango jelly

Parma Ham & Herb Oil

Caramelized pear, artichoke

Baked Jerusalem Artichoke

*Smoked duck, Tête de Moine, butterfly
sorrel*

Smoked Duck Roulade

Peppered cheese, apricot chutney

Crispy Smoked Chicken Wrap

Green mango, pomegranate, Thai basil

Should you have any allergies or intolerances please do ask your Event Manager who will be more than happy to assist. Please be advised that our products are prepared in an environment that contains nuts.

We will do our utmost to provide a nut free offering upon request, but unfortunately cannot guarantee the products will be 0% trace-free. All prices are inclusive of VAT at the current rate.

A discretionary service charge of 12.5% will be added to your bill. Please inform us of any allergies and/or dietary requirements.



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HOT CANAPÉS

From The Sea

Miso Glazed Seabass
Cauliflower purée, pickled mustard

Cornish Crab Cakes
Wasabi emulsion

Indian Spiced Tiger Prawns
Coriander coconut espuma

Crispy Irish Rock Oysters
Pancetta, watercress, jalapeño emulsion

Lobster & Smoked Haddock Arnold Bennett Tart

Hot Smoked Salmon Kebab
Trout roe, dill tarragon emulsion

Scottish Scallops
Samphire, sweet potato, mojo emulsion

From The Earth

Truffle-Scented Cauliflower Beignet
Mushroom purée, pine nut

Truffle Ricotta Bouchée
Watercress, hollandaise

Smoked Montgomery Cheddar Gougères

Yoghurt & Cardamom Glazed Paneer
Mint chutney

Minted Peas & Potato Galette
Mint, tamarind chutney

Vegetable Gyoza
Truffle crème fraîche

Butternut Polenta Fries & Sage Crisp

Burrata & Sundried Tomato Arancini
Smoked cheese, basil

Vegetable Spring Rolls
Sweet chilli

From The Land

Haggis Bonbon
Apple & parsley emulsion

Harissa Lamb Kebabs
Coriander emulsion

Crispy Chicken Tulip
Smoked sweet paprika emulsion

Angus Beef Slider
Smoked Applewood cheese

Tofu & Chicken Meatballs
Samyang dip sauce

Pine Crusted Aberdeen Angus
Cauliflower purée, crispy kale

Parmesan Kentish Lamb
Piquillo pepper essence

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DESSERT CANAPÉS

Light & Fruity

Pistachio pain de gene

Chestnut Mont Blanc cake

Chocolate Indulgence

Miniature Chocolate Rocher

Praline and Cocoa Nib Eclairs

Hot Desserts

Churros with Warm Chocolate Sauce

Almond & Blackberry Crumble



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HEARTY MUNCHIES

£7.00 each

From The Sea

Smoked Haddock
Quail `Scotch` egg

Lime Leaf Scented Crispy Sole
Katsu sauce, brioche

The Berkeley Fish & Chips

From The Earth

Sesame Tempura Asparagus
Baby corn, lemon aioli

Smoked Cheddar & Piquillo Pepper Quiche
Pickled Walnuts, herb salad

Mini Pizza
Shaved olives, peppered ricotta

From The Land

Mini Beef Burger
Gruyere, tomato relish

Pulled Pork Belly
Smoked super slaw, brioche

Crispy Potato Skin
*Smoked kentish lamb, cheese,
crème fraîche*

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BOWL FOOD MENU

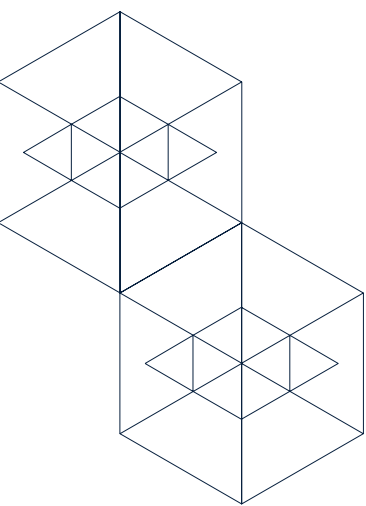
£66.00 per guest

SEA, EARTH, LAND

The following menu is served to your entire party; we will of course arrange suitable alternatives for your guests with dietary requirements.

Please select 6 savoury choices and 2 desserts to create your bespoke menu.

Should you require any assistance with our Bowl Food menu
Please do not hesitate to contact your Events Manager.





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COLD

From The Sea

Grilled Prawns

Trofie pasta, avocado, tomato, olive, chorizo

Poached Scottish Salmon

Asparagus, quail egg, peas, watercress

Cornish Crab

Radish, sheep sorrel, sourdough

Trout Poke Bowl

Avocado and kimchi cabbage, edamame

Charred Marinated Red Mullet

*Pickled vegetables, crispy shallots,
orange emulsion*

From The Earth

Charred Apricots

Sprouted beans, crispy quinoa, tamarind dressing

Chopped Kale Salad

*Spiced pecans, avocado, manchego,
caramelized onions*

Edamame & Asian Noodle Salad

Nuoc chum dressing

Baked Heritage Carrots

Goat's curd, mache leaves, toasted seeds

Baked Piquillo Pepper & Montgomery Cheddar Tortilla

Manchego cheese, spicy salsa

Smoked Burrata

Grilled apricots, peppers, rocket, hazelnut dressing

From The Land

Confit Duck

Ricotta, watermelon, holy basil, pomegranate

Crispy Fried Angus Beef

Seasonal vegetables, egg, rice noodles, sesame dressing

Speck Ham

Compressed melon, fine beans, quince, brioche

Tempura Quail

Celeriac remoulade, tarragon emulsion

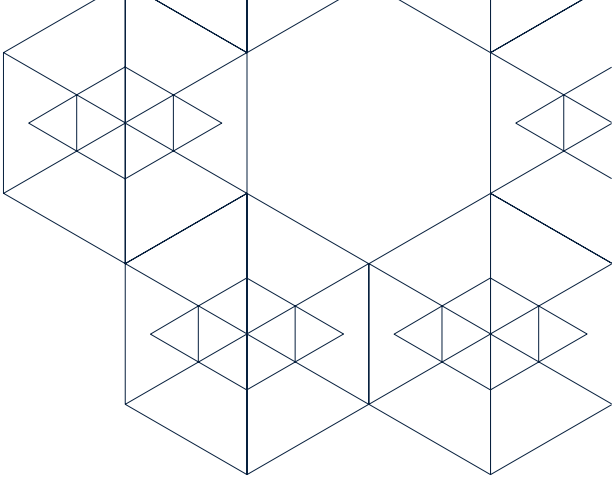
Harissa Marinated Chicken

Fine beans, fregola, pine nuts

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HOT

From The Sea

Red Prawn Curry
Fragrant lime leaf rice, pickled cucumbers

Halibut Baked In Banana Leaf
Pineapple, chili sambal

Sake Simmered Seabass
Coconut sticky rice, edamame, dashi broth

Grilled Salmon
Peas, broad beans, Mousseline potatoes, brown shrimps

The Berkeley Fish Pie
Salmon, haddock or sole

From The Earth

Crispy Artichoke
Ricotta ravioli, kale, baked turnips

Paneer, Pepper & Pea Curry
Fragrant coconut rice

Garganelli Pasta
Butternut squash, sage, pecorino

Wild Mushroom-Broad Bean Pie
Truffle béchamel, baby onions

Roast Cauliflower
Tête de Moine, watercress, fine beans

From The Land

Mughal Chicken Biryani
Cucumber raita, crispy onion, gold leaf

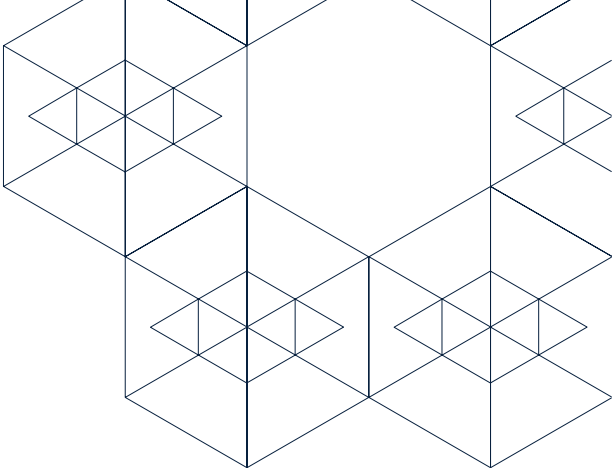
Kentish Lamb Rump
Peas, parmesan gnocchi, tomato basil compote

Smoked & Grilled Hanger Steak
Baked potatoes, mushrooms, watercress

The Berkeley Chicken Pie

Cottage Pie
Braised red cabbage, bone marrow

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STATIONS

Sushi

£38.00

Assorted Sushi, Nigiri, Ura Maki and Sashimi's
poke bowls

Accompaniments

Pickled Ginger

Wasabi

Kikkoman Soya Sauce

Oyster & Shellfish

£35.00

Irish Rock Oysters

Hot Dog & Lobster Roll

£35.00 – Choose any three

Bacon Wrapped Truffle Hotdog

Root vegetable relish

Kimchi Hot Dog Wasabi Citrus Emulsion

Caramelised Onion & Jalapeño Smoked Dog

Chorizo Dog

Avocado cheddar, mojo emulsion

Smoked Bratwursts

Sauerkraut, pickled mustard

The Berkeley Lobster &

Crayfish Roll

European Cheese & Charcuterie

£30.00

An Assortment of Three Type's Seasonal
European Cheeses

*Charcuterie, quince jelly, crackers, sourdough,
Celery, grapes*

Iberico Ham Carving

*A carving of the renowned Spanish ham
by a Master Carver*

Accompanied by homemade breads

(Price on request)

Risotto

Seasonal Risotto

Served in a parmesan wheel with accompaniments

(Price on request)

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