



# THE BERKELEY

EVENTS

## DAILY DELEGATE MENU

# SEA, EARTH, LAND

Please select 4 cold items, 3 hot items, 2 sides and 3 dessert





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## COLD ITEMS

### From The Sea

Grilled Yellow Fin Tuna & Hen's Egg  
*Lettuce, ruby radish, sundried tomatoes, olives*

Grilled Octopus  
*Harissa roasted carrots, white beans, dill*

Grilled Indian Spiced Prawns  
*Charred tender stem, cherry tomatoes, almonds*

Home Smoked Salmon Trout  
*Hen's egg, avocado, compressed cucumber, watercress emulsion*

Crispy Squid  
*Rocket, sweet chili jam, crème fraiche*

### From The Earth

Duck Eggs  
*Asparagus, caper berries, crispy shallots*

Cumin & Coriander Roasted Carrots  
*Pomegranate, avocado, watercress*

Roast Aubergine & Cauliflower  
*Chickpeas, walnuts, dates*

Compressed Cucumber & Cranberries  
*Mango, radish, pea shoots*

Burrata & Grilled Apricots  
*Heritage tomatoes, fregola, rocket, pesto*

### From The Land

Compressed Melon  
*Serrano ham, feta, basil, pumpkin seeds*

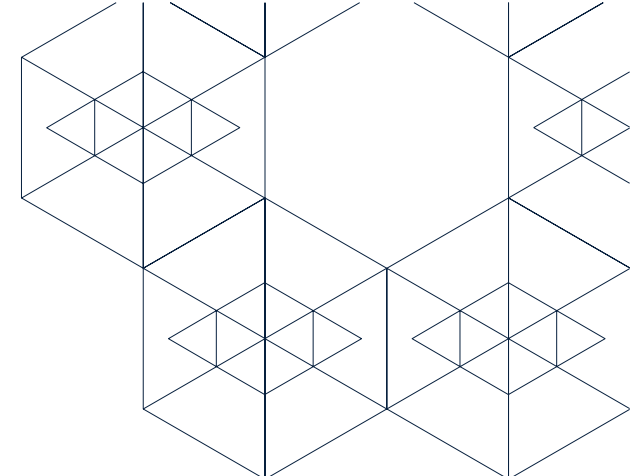
Roast Duck Breast  
*Endives, fine French beans, orange, hazelnut dressing*

Roast Angus Fillet Tail  
*Broccoli, Mrs. Bell's blue, sourdough*

Tempura Quail  
*Celeriac remoulade, watercress, bacon, carrots*

Lime Leaf & Lemon Grass  
Roasted Norfolk Chicken  
*Fine beans, bamboo shoots, cherry tomatoes*

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 ITEMS

### From The Sea

Roast Atlantic Cod

*Razor clams, caramelized pears, parsley sauce*

Sauté Prawns & Squid

*Croquettes, trofie pasta, chill, spring onions*

Seared Bream

*Peas, spinach leeks, broad bean broth*

Mediterranean Seabass

*Orecchiette Americana, wilted spinach,  
seasonal mushrooms*

Smoked Mackerel

*Beetroot, samphire, wasabi beurre blanc*

### From The Earth

Parmesan & Broccoli Quiche

*Smoked cheddar, piquillo peppers*

Pecorino & Honey Tortellini

*Wilted spinach, runner beans, parmesan foam*

Mozzarella & Tomato Gnocchi

*Asparagus, minted peas, broad beans*

Beetroot Tart

*Glazed goat's cheese, crème fraiche, herbs*

Roast Sweet Potato

*Parsnips, cherry tomatoes, capers, parsley*

### From The Land

Braised Veal Shank & Gremolata

*Garganelli pasta, black eyes peas, artichokes*

Buttermilk Fried Chicken

*Roast sweet potatoes, mojo emulsion*

Thyme & Garlic Roasted Poussin

*Baked potato mids, fennel, walnut gribiche*


Roasted Kentish Lamb Rump

*Garden peas, parmentier potatoes,  
caramelised pearl onions*

Slow Roasted Norfolk Pork Belly

*Butternut squash, pecorino, turned potatoes,  
chipotle scented tomato sauce*

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## SIDES

Duck Fat Roasted Potatoes

Mixed Seasonal Vegetables

Dauphinoise Potato Gratin

Baked New Potato Fondant

Mousseline Potatoes

Fragrant Lime Leaf Basmati Rice

Fine French Beans

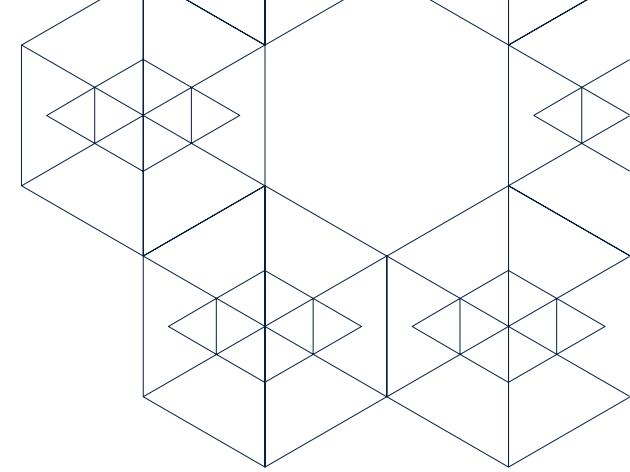
*Garlic, shallot*

Steamed Broccoli

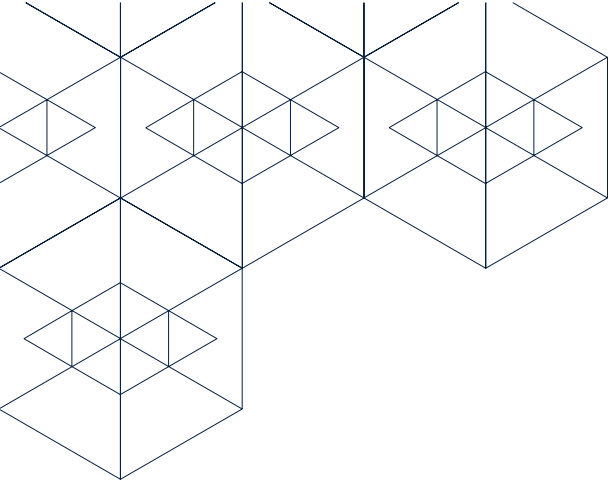
*Almond*

Aromatic raisin & Pine Nut Couscous

Cauliflower Cheese



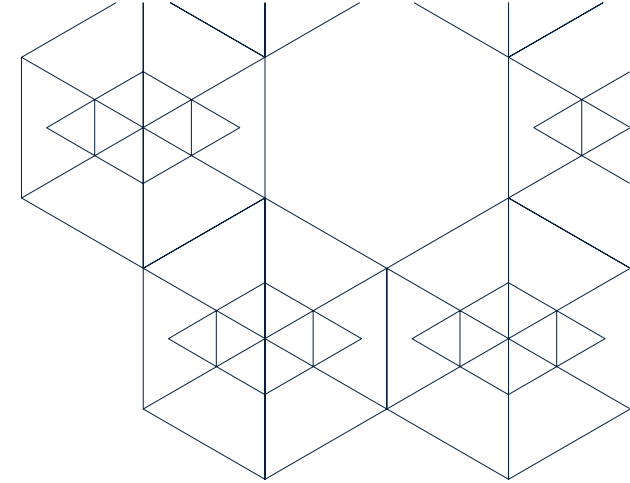
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## DESSERTS



### Cakes & Gateaux

Chestnut Mont Blanc Tart

Baked Vanilla Cheese Cake & Spiced Orange Compote

Cappuccino Mousse Cake

### Chocolate Indulgence

Banana & Chocolate Créméux Tart

Black Forest Gâteau

Chocolate & Orange Ganache Tart

### Light & Fruity

Pistachio Panna Cotta

Apple Caramel Chiboust Tart

Madagascar Vanilla Cream Tart

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