



THE BERKELEY

EVENTS

PRIVATE EVENTS LUNCH & DINNER MENU

£83.00 per person
(Three course menu)

SEA, EARTH, LAND

We would kindly ask you to select one set menu for the entire party; we will of course arrange suitable alternatives for your guests with dietary requirements.

Should you require any assistance, please do not hesitate to contact your Event Manager.





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STARTERS

From The Sea

Home Smoked & Cured Scottish Salmon
Potato salad, avocado, capers, seaweed

Dorset Crab Cake & Lobster
Charred corn, heritage carrots, mango, lovage

Sesame Tuna, Crispy Sushi Rice
Black radish, trout roe, yuzu avocado purée

Marinated Swordfish Carpaccio & Parsley Purée
Potato crisps, grapefruit, cornichons

Seared Scottish Scallops & Truffle Jus
Smoked eel, salsify, charred onions
(£2.00 supplement per person)

From The Earth

Seine-et-Marne Bries & Truffle Mushroom Purée
Pecan crumble, English lettuce, golden raisins

Burrata & Quinoa
Watercress, radicchio, dried berries, pickled plums

Parmesan Crusted Hen's Egg
kohlrabi remoulade, charred lettuce, radish, rapeseed emulsion

Roast Butternut Squash & Truffled Ricotta Beignet
Wild mushrooms, endive, beurre blanc

Roasted Miso Aubergine & Sesame Honey Glaze
Celery, chick peas, feta, shishito peppers



From The Land

Gressingham Duck & Pickled Plums
Crispy confit legs, baby spinach, herb oil

Roast Guinea Breast & Celery Root Purée
Wild mushrooms, pancetta, capers

Smoked Aberdeen Angus Fillet Tail
Endive, turnip, beans, watercress

Roast Squab Pigeon & Quince Purée
Confit leg, young roots, caraway crumble

Ham Hock & Pork Cheek Pressed Terrine
Pears, ibérico ham, sea purslane

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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MAIN COURSE

From The Sea

Scottish Salmon Pave & Brown Shrimps
Smoked beetroot, white beans, wilted spinach

Carb & Corn Crusted Halibut, Sauce Americaine
Crayfish, runner beans, spinach, smoked mousseline potatoes

Roast Atlantic Cod & Merlot Dressing
Baked rutabaga, kale, caramelized shallots

Mediterranean Seabass, Clam & Parsley Sauce
Mousseline potatoes, endive, tender stem broccoli

Roast Monkfish & Curry Jus Vinaigrette
Heritage carrots, wilted Swiss chard, fondant potatoes

From The Earth

Goat's Butter Baked Cauliflower & Walnut Gribiche
Cauliflower purée, savoy cabbage, sour cherries, foraged herbs

Jerusalem Artichokes & Winter Truffle
Burnt kale purée, cheese snow, rock samphire

Gorgonzola & Walnut Tortelloni
Charred leeks, young carrots, Manchego snow

Roast Pumpkin & Sage Risotto
Chestnut mousse, Romanesco, hazelnut crumbs

Roast Heritage Beetroot & Wild Mushroom
Caramelised onions, kale, black berries



From The Land

Roast Kentish Lamb Rack & Rosemary Jus
Braised red cabbage, pumpkin purée, spinach, parsnip

Honey & Schezwan Pepper Glazed Duck Breast
Miso scented pineapple, spinach, sweet potato

Glaze Old Spot Pork Belly, Figs & Brandy Jus
Pomme paillasson, apple, savoy cabbage, pancetta

Aberdeen Angus Fillet & Juniper Jus
Celeriac gratin, kale, pickled beets, berries
(£5.00 supplement per person)

Roast Norfolk Chicken Breast & Madeira Jus
Cauliflower pine nut beignet, winter squash, fine beans

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Cakes & Gateaux

Brioche Pain Perdu

*Brioche & butter pudding with prunes,
Armagnac, bourbon vanilla ice-cream*

Orange Confit Cheesecake

*Streusel base, almond sponge, orange confit,
cream cheese filling, satsuma sorbet*

Dessert Trio

*Soft banana upside down cake, passion fruit macaron,
almond ice cream*

Chocolate Indulgence

Chocolate Rocher

*Chocolate & hazelnut mousseline, almond praline,
caramelised banana ice cream*

Chestnut Pavé Cake

*Jivara milk chocolate jelly, coconut dacquoise,
praline ice-cream*

Dessert Trio

*Chocolate Caraïbe cake with banana & passion fruit,
gianduja tart, chocolate spiced crumble sorbet*

Light & Fruity

Pink Grapefruit Tart

*Sweet paste, praline cream, pink grapefruit jelly,
yogurt sorbet*

Brownie Cake & Dark Rum Mousse

*Brownie cake, honey ganache,
roasted pecan ice cream*

Bordelaise Tart & Pear Sorbet

*Almond sable, hazelnut dacquoise, vanilla & pear dome,
Poire William sorbet*



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Amuse Bouche

£10.00 per person

Smoked Charred Mackerel

Heritage tomatoes, samphire, capers

Seared Scallops

Sweet potato mousse, coriander

Carrot & Courgette Muffin

Coconut scented butternut essence

Cured Angus Loin

Figs, goat's cheese, watercress

Cured Salmon

Soya tapioca, wasabi beurre blanc



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SOUP

£12.00 per person

Leek & Potato Velouté, Caviar Cream

Cauliflower Velouté, Pine Nut & Truffle Beignet

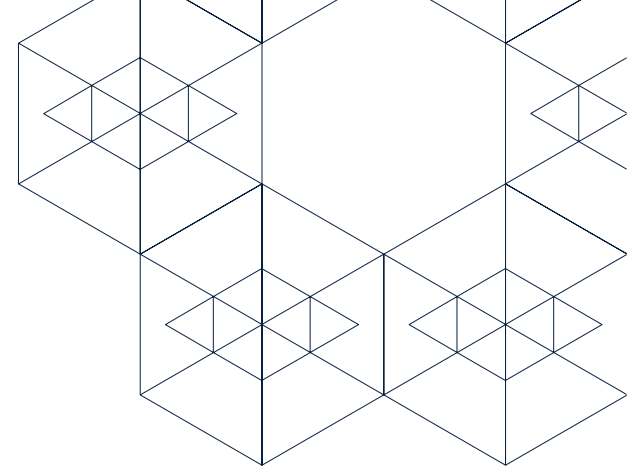
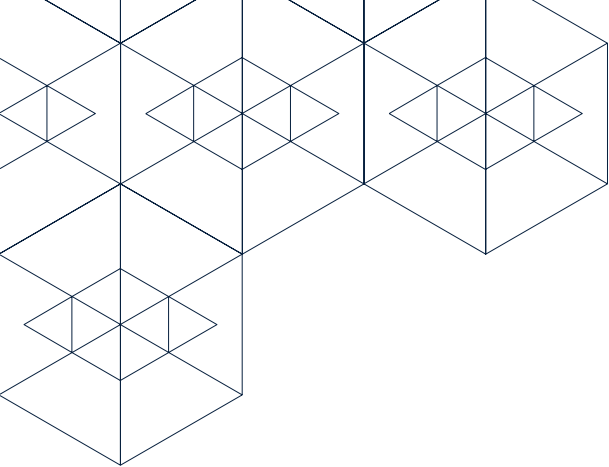
Parsnip & Sage Velouté, Wiltshire Ham-Brie Toastie



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SORBET

£8.00 per person

Fresh Lime Sorbet

Green Apple & Calvados

Lemon Sorbet & Belvedere Orange Vodka

Red Currant & Grenadine Sorbet

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CHEESE COURSE SELECTION

£18.00 per person

Cornish Yarg, Rag Stone Goat's Cheese,
Shropshire Blue
Walnut, raisin bread, quince, grapes, crackers

Brie de Meux & Truffle
Fleur de sel, grissini

Smoked Camembert
Jalapeño, apricot jam, celery, oat meal cakes

Selection Of International Cheese
Figs, grapes, crackers

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