



THE BERKELEY

EVENTS

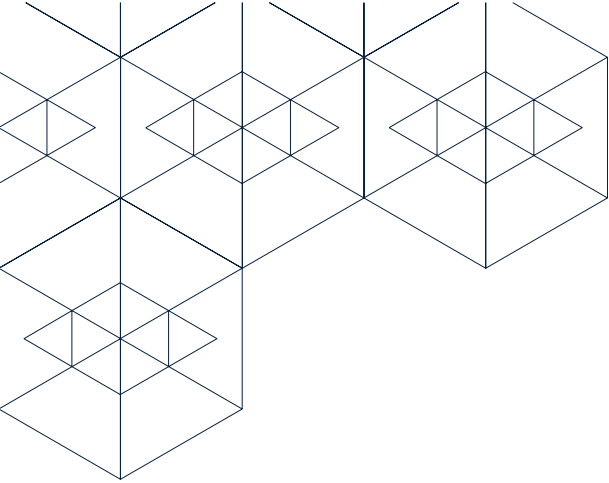
BUFFET MENU

£76.00 per person

SEA, EARTH, LAND

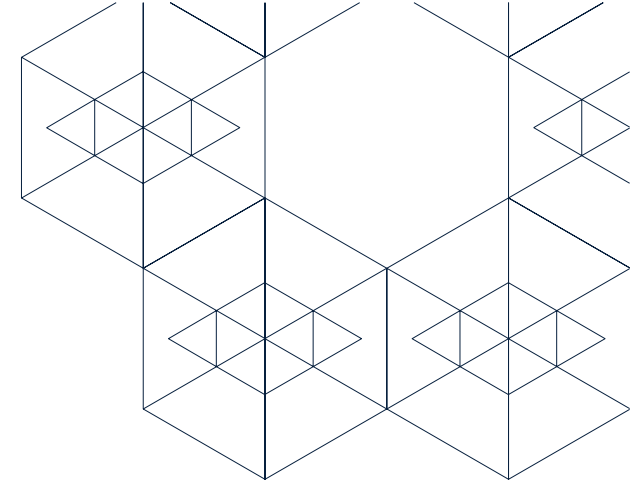
Please select 4 cold items, 3 hot items, 2 sides and 3 dessert





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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 fraîche

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 and 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 Americaine, 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

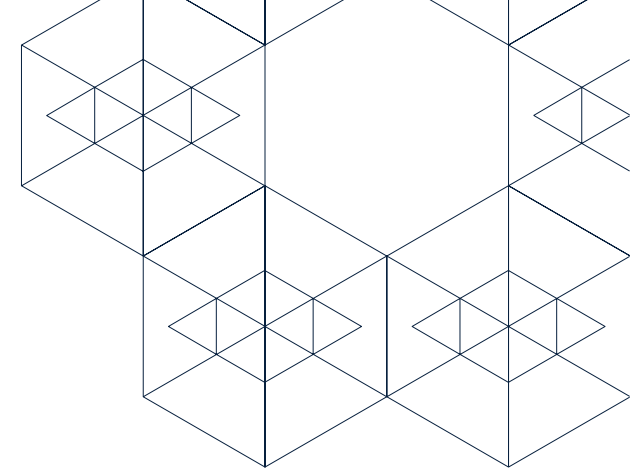
Garlic, shallot

Steamed Broccoli

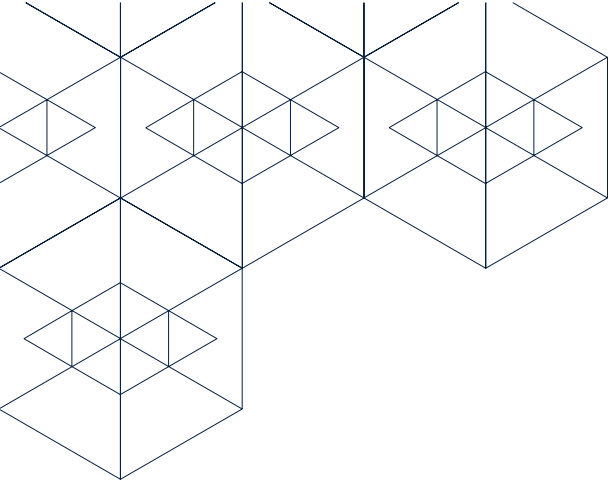
Almond

Aromatic raisin & Pine Nut Couscous

Cauliflower Cheese



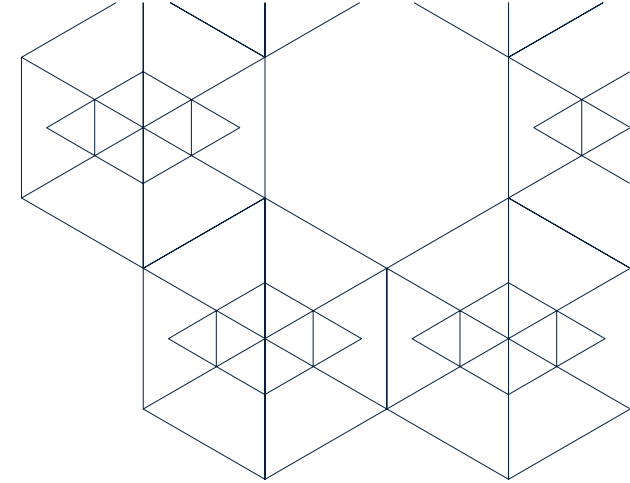
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DESSERTS



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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