



**PRIVATE** EVENTS  
**MENU**

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AUTUMN & WINTER  
2023 - 2024

# THE BERKELEY

LONDON

WELCOME

BREAKFAST

WORKING  
LUNCH

CANAPÉS  
& BOWL  
FOOD

FOOD  
STATIONS

LUNCH &  
DINNER

A LA  
CARTE

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BUFFETS  
MENUS

DAILY  
DELEGATE  
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BEVERAGES  
& DRINKS

ENQUIRIES

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## WELCOME

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A renowned, central London location. A setting with style, history and prestige. A dedicated team ready to pull out all the stops. From private board meetings to one-of-a-kind weddings and full-scale conferences to cocktail gatherings, make a statement at The Berkeley.

Our menus change with the seasons, crafted by a team of dedicated chefs who find inspiration in the highest quality, locally-sourced ingredients.

Whatever the occasion, we've a menu to match – or you can create your own.



Shaun Whatling  
Executive Chef



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## BREAKFAST

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Breakfast can be served individually plated or buffet style  
Menus are priced per person

### CONTINENTAL

£35

Fresh Pressed Valencia Orange Juice  
The Berkeley Home-made Pastries  
*Croissants, pain au chocolat, muffins*  
Preserves & Honey  
Sliced Seasonal Fruit & Berries  
Selection of Cured Meat & European Cheese  
Selection of Breads  
Home-made Granola & Yoghurt  
Selection of Tea & Coffee

### ENGLISH

£42

Fresh Pressed Valencia Orange Juice  
Home-made Breakfast Pastries  
*Croissants, pain au chocolat, muffins*  
Preserves & Honey  
Sliced Seasonal Fruit & Berries  
Plain, Fruit or Low Fat Yoghurt  
The Berkeley Home-made Granola & Yoghurt  
Scrambled Organic Eggs, Grilled Smoked Bacon, Cumberland Sausage,  
Tomato & Flat Mushroom  
Selection of Tea & Coffee

### WELLBEING BREAKFAST

£42

Fresh Pressed Valencia Orange Juice  
Sliced Seasonal Fruit & Berries  
Plain, Fruit or Low Fat Yoghurt  
The Berkeley Home-made Granola & Yoghurt  
Assorted Home-made Sourdough Breads  
Scrambled Egg White, Smoked Scottish Salmon, Avocado &  
Grilled Tomato  
Selection of Tea & Coffee

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## BREAKFAST CANAPÉS

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Selection of 6 or 8 canapés

£36.00 per person for a selection of 6

£48.00 per person for a selection of 8

Toasted Mini Bagel, Cream Cheese & Smoked Salmon

Miniature Exotic Fruit Kebabs & Red Berry Coulis

Chorizo Madeleine

Blueberry Pancakes

Mini Hash Browns, Black Pudding & Apple

Chipolata Wrapped in Streaky Bacon

Parma Ham, Green Melon Skewer

Warm Bacon, Spinach & Egg Tart

Truffled Scrambled Organic Eggs

Smoked Haddock, Leek Tart, Chive Cream

Smoked Trout Mousse, Pickled Cucumber, Blinis, Trout Roe

Mini Cheese & Ham Toasties

Avocado Mousse on Sourdough With Feta & Tomato

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## HEALTHY BREAK

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To create your alternate refreshment break menu, select as many or as few of the following healthier items, all served in addition to tea & coffee. £6.00 per person, per serving

Seasonal Fresh Fruit Kebabs

The Berkeley Muesli Bar

*With crushed oats pumpkin seeds, sunflower seeds, almonds & honey*

A Shot of Carrot & Ginger Juice

*With a baby carrot stirrer*

Fresh Berry Skewer

*With blackberries, raspberries & strawberries*

Greek Strained Yoghurt Pot

*With walnuts & honey*

The Berkeley Granola Pot

*Yoghurt topped with granola & fresh berries*

Smoothies and Juices, £35.00 per jug

New York Style Smoothies

*Fresh seasonal fruit and berries with crushed ice*

California Smoothies

*Fresh seasonal fruit and berries with live yoghurt*

Green Juice

Freshly squeezed green apples, celery, spinach & cucumber

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## WORKING LUNCH

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### SEA, EARTH, LAND

Please select 3 cold items, 4 sandwiches and 3 desserts  
£60.00 per person

### COLD ITEMS FROM THE SEA

Cured & Torched Scottish Salmon  
*Hen's eggs, potatoes, olives, sourdough croutons*

Grilled Prawns & Chorizo  
*Pickled vegetables, new potatoes, braised fennel*

Grilled Baby Squid  
Farfalle, basil, peppers, cherry tomatoes

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## WORKING LUNCH

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### SEA, EARTH, LAND

Please select 3 cold items, 4 sandwiches and 3 desserts  
£60.00 per person

### COLD ITEMS FROM THE EARTH

Grilled Courgette & Feta  
Romanesco, winter leaf

*Thyme Roasted Butternut Squash  
Confit Leeks, polenta croutons, aioli*

*Crispy Falafel & Hummus  
Chickpeas, tomato, red onion, pickled vegetables*

*Burrata & Cherry Tomatoes  
Red endive, muhammara, sunflower seeds*



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## WORKING LUNCH

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### SEA, EARTH, LAND

Please select 3 cold items, 4 sandwiches and 3 desserts  
£60.00 per person

### COLD ITEMS FROM THE LAND

Breaded Chicken Schnitzel  
*Bacon, fine beans, tarragon, peas*

Roast Angus Beef Fillet Tail  
*Chimichurri, mayonnaise, gem lettuce, potato salad, fine beans*

Moroccan Spiced Barbecue Chicken  
*White bean, tenderstem broccoli, hen's egg*

Parma Ham & Melon  
*Sourdough croutons, figs, rocket, goats cheese*

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## WORKING LUNCH - SANDWICHES

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### FROM THE SEA

Home-cured Scottish Salmon  
*Golden beetroot remoulade, watercress, beetroot bread*

Dorset Crab & Crayfish  
*Sweetcorn, muhammara emulsion, rocket*

Confit Tuna Mayonnaise  
*Red onion, coriander, spring onions, tomato*

Norwegian Prawn  
*Avocado, baby gem, marie Rose*

### FROM THE EARTH

Roasted Butternut Squash  
*Glazed chestnut, balsamic onion spread, spinach, thousand seed bread*

Hen's Egg  
*Spiced mayonnaise, pickle, radish, mustard cress, white bread*

Marinated Grilled Courgette  
*Aromatic cottage cheese, piquillo pepper, rocket, onion bread*

Baked Heritage Carrot  
*Vegan apple butter, sorrell, beetroot bread*

### FROM THE LAND

Tandoori Chicken Wrap  
*Cucumber raita, lettuce*

Miniature Salt Beef Bap  
*Sauerkraut, smoked cheddar, gherkin*

Korean Pork Bap  
*Gochujang mayonnaise, lettuce, marinated slaw*

Confit Corn Fed Chicken  
*Apple slaw, tarragon, onion bread*

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## WORKING LUNCH - ADD A HOT MAIN COURSE

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Hot main courses available for parties of six or more.  
Should you wish to offer more than one hot main course  
Please refer to our buffet menus.

£12.00 per person

*Wiltshire Ham & Broccoli Quiche*  
*Truffle cream cheese, manchego*

*Gochujang & Sesame Glazed Chicken*  
*Sticky rice, edamame, sweetcorn, spring onion*

*Roasted Lamb Rump & Ras-El-Hanout Jus*  
*Couscous, aubergine, confit peppers*

*Black Truffle & Ricotta Tortellini*  
*Wilted spinach, courgette, parmesan sauce*

*Atlantic Roast Cod*  
*Mousseline potato, hispi cabbage, beurre blanc*

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## WORKING LUNCH - DESSERT

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### CAKES & GATEAUX

Mont Blanc Cake

Red Velvet Cake

*With cream cheese icing*

Spiced Sponge Cake

*Apple compote & yoghurt mousse*

### CHOCOLATE INDULGENCE

Duo of Chocolate & Vanilla Tart

Chocolate Pecan Tart

Hazelnut Cake

*With chocolate & coffee whipped ganache*

### LIGHT & FRUITY

Apple & Yuzu Tart

Cinnamon Financier

*With caramelised pear compote & vanilla cream*

Baked Yoghurt & Star Anise

*With blood orange segments*

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## ROADSHOW MENU

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### SEA, EARTH, LAND

Please select one set menu for the entire party

£62.00 per person (two courses)

£74.00 per person (three courses)

### STARTERS

#### FROM THE SEA

Cured Scottish Salmon

*Trout mousse, ruby beetroot, horseradish*

Tuna Tartar

*Avocado cream, chilli, coriander, sourdough croutons, ponzu dressing*

#### FROM THE EARTH

Burratina & Beetroot Salad

*Hazelnut pesto, lettuce, apple, pickled blackberry*

Winter Garden Salad

*Globe artichokes, tenderstem, crispy quinoa, heritage radish*

#### FROM THE LAND

Corn Fed Chicken & Pistachio Ballotine

*Broad bean purée, onion, pickle mustard, sourdough*

Aberdeen Angus Beef Carpaccio & Parmesan

*Artichoke truffle pesto, texture of cauliflower, sorrel*

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## ROADSHOW MENU

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### MAINS

#### FROM THE SEA

Baked Atlantic Cod & Fish Velouté

*Confit winter vegetables, Jerusalem artichoke, trout roe*

Roasted Scottish Salmon & Chive Beurre Blanc

*Sautéed spinach, saffron potato, olive, baby fennel*

#### FROM THE EARTH

Winter Truffle & Wild Mushroom Risotto

*Cep mushrooms, rosemary, crispy egg, parmesan tuille*

Truffle & Ricotta Tortelloni

*Wild mushroom, cavolo nero, gremolata*

#### FROM THE LAND

Roasted Corn Fed Chicken Breast & Tarragon Velouté

*Crispy leg, truffle mash, wild mushroom, spinach*

Kentish Lamb Rump & Navarin Sauce

*Aromatic couscous, glazed carrot, broccoli, cherry tomato*

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## ROADSHOW MENU

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### DESSERTS

#### CAKES & GATEAUX

Pear & Ginger Mousse

*Peanut sponge, cassis jelly, pear compote, Poire Williams sorbet*

Orange Confit Cheesecake

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

#### CHOCOLATE INDULGENCE

Chocolate Éclair

*Gianduja chocolate cream, Jivara Chantilly, lime almond crumble, orange Cointreau sorbet*

Brownie Cake & Dark Rum Mousse

*Honey ganache, roasted pecan ice cream*

#### LIGHT & FRUITY

Apple St Honore

*Puff pastry, choux bun, apple diplomat cream, calvados sorbet*

Chestnut & Blackcurrant Tart

*Hazelnut sponge, blackcurrant marmalade, chestnut cream, tonka bean ice cream*

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## CANAPÉS & BOWL FOOD

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Pre-meal canapés £3600 per person for a selection of 6 canapés

Cocktail party canapés £55.00 per person for a selection of 10 canapés

### SEA, EARTH, LAND

All canapés are served with roasted marinated nuts and olives

### COLD CANAPÉS FROM THE SEA

Torched Scottish Salmon

*Burnt grapefruit, pickled onion, horseradish*

Tuna Tartare Tacos

*Chilli, avocado, citrus soya*

Spiced Salmon and Avocado Roll

*Carrot, chives, mojo mayo*

Seabass Tartare and Caviar

*Squid ink tapioca, avocado, jalapeno*

Cornish Lobster Tart & Bisque Emulsion

*Chives, courgette, radish, chervil*

Crab Doughnut & Granny Smith,

*Spring onion, Yuzu, dill*

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## CANAPÉS & BOWL FOOD

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### FROM THE EARTH

Truffle & Asparagus

*Watercress, peas, Blue cheese cream*

Beetroot Macaroon

*Goat's curd, toasted almond, pickled girolles*

Roasted Carrot Tartare

*Tapioca, capers, macadamia nuts*

Butternut Squash Cannelloni

*Vegan cheese cream, pickled shallots, beans*

Winter Vegetable Tart

*Truffle, ricotta, artichoke, radish*

Cherry Tomato & Goat's Cheese

*Beetroot sablé, horseradish*

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## CANAPÉS & BOWL FOOD

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### FROM THE LAND

Smoked Chicken, Carrot, Cabbage  
*Curried Mayonnaise*

Veal Carpaccio & Lavosh  
*Celeriac remoulade, mustard, fennel*

Foie Gras & Date Purée Dark Chocolate  
*Hazelnuts*

Parma Ham & Poached Pear  
*Blue cheese, marinated artichokes*

Baked Jerusalem Artichoke  
*Smoked duck, pickled mustard, sorrel*

Aberdeen Angus Beef Tartare  
*Tarragon emulsion, yolk, brioche*

Smoked Charred Duck & Peppered Cheese  
*Plum chutney, Parmesan sablé*

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## CANAPÉS & BOWL FOOD

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### HOT CANAPÉS

#### FROM THE SEA

Yorkshire Fishcake  
*Leeks, Chives, Jalapeño mayo*

Smoked Salmon Sandwich  
*Capers, cream cheese, caviar*

Grilled Octopus & Chorizo Skewers  
*Herb pesto, saffron Aioli*

Lobster Wellington & Citrus Brown  
*Butter Hollandaise*

Prawn Tempura  
*Wasabi mayonnaise*

Cornish Sea Bream & Chips  
*Tartare Sauce*

Baked Potato Terrine & Caviar  
*Taramasalata, lemon mayonnaise*

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## CANAPÉS & BOWL FOOD

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### HOT CANAPÉS

#### FROM THE EARTH

Smoked Montgomery Cheddar Gougères  
*Cheese sauce, parmesan snow*

Aromatic Lentil & Chickpea Beignet,  
*Spiced mint chutney*

Wild Mushroom & Truffle Arancini  
*Smoked cheese sauce*

Truffle Ricotta Bouche  
*Watercress, horseradish*

Vegan Crab Cakes  
*Quinoa, artichoke, citrus vegan mayonnaise*

Parmesan & Polenta Fries  
*Manchego snow*

Vegetable Spring Roll  
*Sweet chili sauce*

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# THE BERKELEY

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## CANAPÉS & BOWL FOOD

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### HOT CANAPÉS

#### FROM THE EARTH

Beef Wellington, Parma Ham, Wild Mushrooms  
*Béarnaise sauce*

Basil Popcorn Crispy Chicken  
*Kimchi mayonnaise*

Crispy Chicken Tulip  
*Smoked sweet paprika emulsion*

Soya Glazed Pork & Black Pudding Crumble  
*Pork scratching*

Honey Mustard Beef Skewers  
*Tarragon Emulsion*

Duck Spring Roll  
*Date, Yuzu & ginger dip*

Wiltshire Ham & Cheese Sandwich  
*Truffle cream cheese, brioche*

Ox Cheek Beignet  
*Smoked Wood Sauce*

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## CANAPÉS & BOWL FOOD

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### HEARTY MUNCHIES

£8.00 each

### FROM THE SEA

Herb Crumbed Fish Cake  
*Grainy mustard mayonnaise*

Lime Leaf Scented Crispy Sole  
*Katsu sauce, brioche bap*

The Berkeley Fish & Chips  
*Tartare sauce*

### FROM THE EARTH

Sesame Tempura Asparagus  
*Baby corn, lemon aioli*

Spring Onion, Feta & Spinach Parcel  
*Mint & chili emulsion*

Homemade Miniature Pizza  
*Shaved olives, peppered ricotta*

### FROM THE LAND

Mini Beef Brisket Burger  
*Gherkin, smoked cheese, mustard*

Slow Cooked Pork Croquettes  
*Chipotle emulsion*

Slow Cooked Lamb Pasties  
*Chimichurri mayonnaise*

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## CANAPÉS & BOWL FOOD

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### COLD BOWL FOOD FROM THE SEA

Grilled Prawns & Chorizo  
*Pesto Trofie, avocado, tomato, parmesan*

Poached Scottish Salmon  
*Asparagus, egg, peas, watercress*

Cornish Crab & Brown Crab Mayonnaise  
*Charred corn, radish, rye croutons*

Trout Poke Bowl  
*Avocado, kimchi cabbage, edamame*

Grilled Octopus Caesar & Cherry Tomato  
*Parmesan, anchovies, bacon, Gem lettuce*

### FROM THE EARTH

Crispy Truffle Semolina & Artichokes  
*Beans, courgettes, citrus dressing*

Marinated Grilled Beetroot & Poached Pear  
*Blackberries, coconut yoghurt, pine nuts*

Edamame & Asian Noodle Salad  
*Peppers, Nuoc cham dressing*

Baked Piquillo Pepper & Montgomery Cheddar Tortilla  
*Manchego cheese, spicy salsa*

Smoked Burrata & Endive Cups  
*Beetroot tartare, nori, crispy shiso*

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## CANAPÉS & BOWL FOOD

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### FROM THE LAND

Confit Duck Croutons & Grilled Watermelon  
*Ricotta, mint, pomegranate*

Crispy Fried Angus Beef  
*Seasonal vegetables, egg noodles, sesame dressing*

Sliced Serrano Ham & Quince Purée  
*Compressed melon, fine beans, rocket*

Tempura Quail & Baby Watercress  
*Celeriac Remoulade, tarragon emulsion*

Harissa Marinated Roast Chicken Salad  
*Fine beans, fregola, pine nuts*

### HOT BOWL FOOD FROM THE SEA

Searched Halibut & Pea Velouté  
*Mousseline potatoes, seasonal vegetables*

Sauté Prawns & Baby Squid  
*Squid ink risotto, tomatoes, parmesan*

Dover Sole & Haddock Pies  
*Braised leeks, chopped eggs, parsley*

Hot Smoked Roast Salmon & Dill Sour Cream  
*Lemon scented bulgur wheat, shrimps, beans*

Roast Cod & Leek Velouté  
*Hispi cabbage, pancetta, mousseline potatoes*

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## CANAPÉS & BOWL FOOD

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### FROM THE EARTH

Wigmore Cheese, Truffle & Onion Pie  
*New potatoes, spring greens, leeks*

Soya Glazed Tofu & Tender Stem Broccoli  
*Jasmine rice, som tam salad, nori dressing*

Tempered Taka Dhal & Spinach  
*Braised Pilau rice, coconut, chilli garlic beans*

Crispy Homemade Falafel & Herb Pesto  
*Hummus, fine beans, cauliflower*

Sage & Ricotta Ravioli  
*Crispy artichokes, kale, butternut squash*

### FROM THE LAND

Braised Ox Cheek & Confit Tomatoes  
*Cheese polenta, basil, croutons*

Gochujang Glazed Angus Short Rib  
*Kimchi vegetable fried rice*

Roast Parmesan Chicken & Truffle Madeira Jus  
*Sweet potato purée, mushrooms, beans*

Old Spot Pork Belly Ramen & Bok Choy  
*Bamboo shoots, spring onion, radish*

Aromatic Lamb Meatballs & Herb Salsa  
*Garganelli pasta, aubergine, tomatoes*

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## STATIONS

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### SUSHI & SASHIMI (10 pieces including sashimi) £50.00

Assorted Sushi, Nigiri, Ura Maki,  
Tuna sashimi, Salmon Sashimi

*Accompaniments: Pickled Ginger, Wasabi, Kikkoman Soya Sauce*

### OYSTER & SHELLFISH (3 pieces per person) £25.00

Carlingford Rock Oysters  
*Shallot vinegar, Kombu dressing, Tabasco, lemons*

Cooked Mediterranean Prawns  
*Marie Rose, Horseradish, lemons*

### HOT DOG & CHIPS £20.00

Hot Dog of Choice:  
Chicken, Beef or Pork  
Brioche torpedo roll,  
Onion marmalade, cheese  
Ketchup & mustard, crispy thin fries

### BURGER & LOBSTER ROLL (2 pieces per person) £40.00

Miniature Angus Beef Burgers  
*Brioche bun, lettuce, tomato relish, gherkin, smoked cheese,  
Ketchup & mustard*

Native Lobster & Prawn Roll  
*Brioche torpedo rolls, celery, spring onions, chives, smoked  
paprika mayonnaise*

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### EUROPEAN CHEESE & CHARCUTERIE

£40.00

An Assortment of Three types Seasonal European cheeses  
*Charcuterie, quince jelly, crackers, sourdough, celery, grapes*

Sliced Salami, Italian Coppa, Prosciutto De Parma

### GLAZED & CRISPY CHICKEN WINGS & CHIPS

£20.00

Korean Glazed Chicken Wings & Crispy Buttermilk Marinated Wings  
*Chive cream fraîche, ketchup, mayonnaise & mustard*

### STEAMED KOREAN BAO BUN (2 pieces per person)

£25.00

Steamed Hirata Bao Buns

*Filling of your choice:*

*Hoisin glazed pork belly, or Gochuchang glazed crispy chicken*

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## PRIVATE EVENTS LUNCH & DINNER

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£95.00 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.

#### STARTERS FROM THE SEA

Cured Scottish Salmon  
*Trout mousse, ruby beetroot, horseradish*

Roasted Diver Scallops  
*Cauliflower, buckwheat, samphire, trout roe*

Crispy Crab Cake  
*Avocado, jalapeno, gem lettuce, radish, pea velouté*

Poached Cornish Lobster & Bisque  
*Grilled courgette, avocado, cucumber, tarragon*  
(Supplement of £5.00 per person)

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## PRIVATE EVENTS LUNCH & DINNER

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### STARTERS FROM THE EARTH

Burratina & Beetroot Salad  
*Hazelnut pesto, lettuce, apple, pickled blackberry*

Organic Quinoa & Courgette Salad  
*Tomato compote, peppers, artichokes, avocado, blackberry*

Celeriac & Truffle Velouté  
*Truffle cream, doughnut, sourdough, gremolata*

Winter Garden Salad  
*Globe artichokes, tenderstem broccoli, crispy quinoa, heritage radish*

### FROM THE LAND

Tandoori Norfolk Quail  
*Bombay potatoes, onion chutney, onion bhaji, yogurt sauce*

Aberdeen Angus Beef Carpaccio & Parmesan  
*Artichoke truffle pesto, texture of cauliflower, sorrel*

Cornfed Chicken & Pistachio Ballotine  
*Broad bean purée, onion, pickle mustard, sourdough*

Gressingham Duck Breast & Merlot Dressing  
*Baked heritage beetroot, pickled plum, toasted macadamia, red vein sorrel*

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## PRIVATE EVENTS LUNCH & DINNER

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### MAIN COURSES FROM THE SEA

Wild Seabass Fillet & Shellfish Sauce  
*Brown shrimp, coco bean ragout, confit shallot, fennel*  
(Supplement of £5.00 per person)

Searred Halibut & Billy-by Sauce  
*Cornish mussels, potato, celeriac, chives*

Baked Atlantic Cod & Fish Velouté  
*Confit winter vegetables, Jerusalem artichoke, trout roe*

Roasted Scottish Salmon & Chive Beurre Blanc  
*Sautéed spinach, saffron potato, olive, baby fennel*

### FROM THE EARTH

Winter Truffle & Wild Mushroom Risotto  
*Cep mushrooms, rosemary, crispy egg, parmesan tuille*

Truffle & Ricotta Tortelloni  
*Wild mushrooms, cavolo nero, gremolata*

Roasted Cauliflower & Coconut Curry Sauce  
*Baked Roscoff onions, capers, raisins, sorrel*

Pumpkin & Goats Cheese Wellington  
*Roasted squash, tenderstem broccoli, onion velouté*

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## PRIVATE EVENTS LUNCH & DINNER

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### FROM THE LAND

Roasted Corn-Fed Chicken Breast & Tarragon Velouté  
*Crispy leg, truffle mash, wild mushrooms, spinach*

Aberdeen Angus Beef Fillet & Port Wine Sauce  
*Braised ox cheek, truffle celeriac, baby vegetables*  
*(Supplement of £10.00 per person)*

Kentish Lamb Rack & Navarin Sauce  
*Aromatic couscous, glazed carrots, broccoli, cherry tomatoes*

Rhug Estate Venison Loin & Thyme Jus  
*Braised shoulder, parsnip, radicchio, poached pear, walnut*



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## PRIVATE EVENTS LUNCH & DINNER

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### DESSERTS CAKES & GATEAUX

Pear & Ginger Mousse

*Peanut sponge, cassis jelly, pear compote, Poire Williams sorbet*

Orange Confit Cheesecake

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

Warm Apple & Cinnamon Tart

*Apple compote, almond crumble, phyllo pastry crunch, cinnamon ice cream, custard sauce*

### CHOCOLATE INDULGENCE

Chocolate Éclair

*Guanduja chocolate cream, Jivara Chantilly, lime almond crumble, Orange Cointreau sorbet*

Brownie Cake & Dark Rum Mousse

*Honey ganache, roasted pecan ice cream*

White Chocolate & Cinnamon Ganache

*Speculoos biscuit, praline Chantilly, prune, Armagnac ice cream*

### LIGHT & FRUITY

Apple St Honore

*Puff pastry, choux bun, apple diplomat cream, calvados sorbet*

Chestnut & Blackcurrant Tart

*Hazelnut sponge, blackcurrant marmalade, chestnut cream, Tonka bean ice cream*

Deconstructed Carrot Cake

*Walnut carrot sponge, cream cheese icing, chamomile sauce  
Honey ice cream*

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## PRIVATE EVENTS LUNCH & DINNER

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### AMUSE BOUCHE

£ 10.00 per person

Smoked Charred Mackerel  
*Heritage tomatoes, samphire, capers*

Seared Scallops  
*Sweet potato mousse, sea vegetables*

Carrot & Courgette Muffin  
*Coconut scented butternut essence*

Cured Angus Loin  
*Figs, truffle mayo, watercress*

Cured Salmon  
*Soya tapioca, wasabi beurre blanc*

### SOUP

£ 12.00 per person

Leek & Potato Velouté  
*Caviar cream*

Lobster Bisque  
*Saffron aioli, fennel*

Wild Mushroom Velouté  
*Wiltshire ham and brie toastie*

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## PRIVATE EVENTS LUNCH & DINNER

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### SORBET

£8.00 per person

Fresh Lime Sorbet  
Green Apple & Calvados  
Lemon Sorbet & Belvedere Vodka  
Redcurrant & Grenadine Sorbet

### CHEESE COURSE SELECTION

£18.00 per person

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

Brie de Meaux & Truffle  
*Fleur de sel, grissini*

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

A Selection of International Cheese  
*Figs, grapes, crackers*

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## A LA CARTE

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£140.00 per person  
(Three course menu)

### STARTERS

Burratina

*Black olive crumbs, onion purée, basil, Treviso leaf*

Seared Scottish Scallops

*Crushed Jerusalem artichokes, pickled mustard seeds, parsnip Melba*

Seared Yellow-Fin Tuna

*Avocado, basil, ponzu dressing*

### MAIN COURSES

Grilled Wild Atlantic Halibut

*Braised puy lentil, charred leek, Palourde clam*

Grilled Angus Beef Fillet

*Short rib croquette, tenderstem broccoli, truffle mash & port jus*

Truffle & Wild Mushroom Risotto

*Cep mushrooms, rosemary, crisp egg, parmesan*

### DESSERTS

Vegan Chocolate Mousse

*Mango sorbet*

Honey Financier Cake

*Guava & white chocolate ganache, lemon gel, crispy dulce de leche phyllo with guava sorbet*

Basque Almond Cheesecake

*Vanilla ice cream, nougatine wafer, yuzu sauce*

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## CHILDREN'S PLATED FOOD

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£55.00 per child  
(Three course menu)

### STARTERS

Assorted Italian Mini Pizzas

Crispy Calamari  
*Lemon mayonnaise*

Baby Mozzarella  
*Avocado & cherry tomato salad*

Sun Dried Tomato & Burrata Arancini  
*Napolitana sauce*

Prawn Cocktail  
*Marie rose sauce, avocado, gem lettuce*

Tropical Fruit Kebabs



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## CHILDREN'S PLATED FOOD

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### MAIN COURSES

Grilled Scottish Salmon  
*Crushed new potatoes, green beans, tomato compote*

Berkeley Fish & French Fries  
*Mushy peas & tartar sauce*

Tex Mex Selection  
*Fish or chicken tortilla wrap, nachos, potato wedges & corn on the cob*

Berkeley Fried Chicken & French Fries  
*With a selection of dips and sauces*

Traditional Roast Chicken  
*Roasted potatoes, carrots & tenderstem broccoli*

Mac & Cheese  
*Cherry tomatoes, cucumber, young leaf salad*

### DESSERTS

Vanilla Ice Cream  
*With chocolate or strawberry sauce*

Chocolate Mousse

Knickerbocker Glory – Sundae

Sticky Toffee Pudding  
*Served with vanilla ice cream*

Banana & Pineapple Fritters  
*Served with ice cream*

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# THE BERKELEY

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## CHILDREN'S BUFFET MENU

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£55.00 per child

Please select 2 cold items, 2 hot items, 2 sides and 2 desserts

### COLD ITEMS

Nachos

*With a selection of dips*

Baby Mozzarella

*Avocado, cherry tomato salad*

Sun-Dried Tomato & Burrata Arancini

*Napolitana sauce*

Prawn Cocktail

*Marie rose sauce, avocado, gem lettuce*

Vegetable Crudites

*With a selection of dips*

### HOT ITEMS

Crispy Calamari

*Lemon mayonnaise*

Assorted Italian Pizzas

*Fish or chicken tortilla wrap*

Mini Beef Sliders

Berkeley Fried Chicken

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## CHILDREN'S BUFFET MENU

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### SIDES

French Fries

Potato Wedges

Corn on the Cob

Tenderstem Broccoli & Carrots

### DESSERTS

Tropical Fruit Kebabs

*With a selection of dips and sauces*

Chocolate & Raspberry Warm Doughnuts

Ice Cream

*Strawberry, chocolate and vanilla*

Chocolate Brownies

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## BUFFET MENU

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£80.00 per person

### SEA, EARTH, LAND

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

#### COLD ITEMS FROM THE SEA

Grilled Octopus & Fava Beans  
*Padron peppers, lettuce, radish, XO sauce*

Seared Red Mullet & Taggiasche Olives  
*Roasted datterini tomatoes, capers, chilli*

Grilled Spiced Prawns  
*Saffron aioli, tenderstem broccoli, cherry tomatoes*

Home-Smoked Salmon Trout & Jalapeño Emulsion  
*Hen's egg, avocado, compressed cucumber, sourdough croutons*

Grilled Chilli Lime Squid Salad  
*Avocado, rocket, celery, olive, parsley*

#### FROM THE EARTH

Harissa Roasted Heritage Carrots & Hazelnut  
*Smoked sweet yoghurt, feta, chickpeas, dates*

Roasted Aubergine & Cauliflower  
*Moutabal, parsley, chickpeas, dates*

Chopped Kale, Freekeh & Cranberries  
*Parsley, almond, dill, Agave dressing*

Superfood Salad  
*Organic quinoa, beetroot, broccoli, avocado*

Burratina and Pumpkin  
*Hazelnut pesto, rocket*

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## BUFFET MENU

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### FROM THE LAND

Aromatic Lamb Koftas

*Pickled cucumbers, beetroot, pine nuts, chilli, red pepper hummus*

Roasted Duck Breast

*Beans, orange, hazelnut crumble, radicchio salad*

Roasted Angus Fillet Tail

*Grill tenderstem broccoli, blue cheese, chimichurri sauce*

Grilled Merguez & Roast Butternut Squash

*Fine beans, cherry tomatoes, fresh herb chermoula*

Smoked Chicken and Bacon

*Avocado, charred corn, hen's egg, gem lettuce*

### HOT ITEMS

#### FROM THE SEA

Roast Atlantic Cod & Grilled Octopus

*Spinach, macaroni, shellfish velouté*

Seared Halibut & Lemon Aioli

*Wild mushrooms, butternut squash risotto*

Mediterranean Seabass Fillet & Tomato Salsa

*Spiced sautéed potatoes, taggiasche olives, bok choy*

Sautéed Baby Squid & Lemon Sole

*Orecchiette, courgette, tomatoes, herb pesto*

Roasted Scottish Salmon

*Mousseline potatoes, hispi cabbage, pancetta, beurre blanc*

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## BUFFET MENU

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### FROM THE EARTH

Black Truffle & Ricotta Tortelloni  
*Wilted spinach, courgette, parmesan sauce*

Tofu & Aromatic Red Vegetable Curry  
*Pea, aubergine, peppers, basil*

Roast Butternut Squash & Wild Mushroom Quiche  
*Truffle cream, Manchego cheese*

Crispy Polenta & Roasted Turnip  
*Cherry tomatoes, artichokes, endive, pickled walnuts*

Wild Mushroom Risotto  
*Roasted cauliflower, parmesan tuille*

### FROM THE LAND

Veal Schnitzel & Peppercorn Sauce  
*Sautéed potatoes, tenderstem broccoli, wild mixed mushrooms*

Roasted Parmesan Lemon Chicken  
*Sweet potato purée, fine beans, chestnut mushrooms, truffle sauce*

Glazed Slow Cooked Pork Belly & Kimchi Fried Rice  
*Miso, roasted vegetables, coriander*

Roasted Kentish Lamb Rump  
*Mousseline potatoes, grilled courgette, garden peas*

Braised Short Rib Beef & Celeriac Mash  
*Glazed carrots, grilled broccoli, crispy kale*

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## BUFFET MENU

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### SIDES

#### SUBSTANTIAL VEGETABLE SIDES

Duck Fat Roasted Potatoes

Dauphinoise Potatoes

Sautéed New Potato Fondant

Mousseline Potatoes

#### RICE SIDES

Fragrant Lime Leaf Basmati Rice

Aromatic Raisin & Pepper Couscous

Burford Brown Egg Fried Rice with Spring Onions

Brown Rice with Sweetcorn, Parsley & Chilli

#### VEGETABLE SIDES

Chilli & Garlic Sautéed Fine French Beans

Seasonal Vegetables

Toasted Almond Broccoli

Baked Cauliflower Cheese

### DESSERTS

#### CAKES & GATEAUX

Mont Blanc Cake

Red Velvet, Cream Cheese Icing

Spiced Sponge Cake, Apple Compote, Yoghurt Mousse

#### CHOCOLATE INDULGENCE

Duo of Chocolate and Vanilla Tart

Chocolate and Hazelnut Praline Eclairs

Hazelnut Cake with Chocolate and Coffee, Whipped Ganache

#### LIGHT & FRUITY

Apple and Yuzu Tart

Cinnamon Financier, Caramelised Pear Compote and Vanilla Cream

Baked Yoghurt, Star Anise and Blood Orange Segments

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## DAILY DELEGATE BUFFET MENU

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### SEA, EARTH, LAND

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

#### COLD ITEMS FROM THE SEA

Grilled Octopus & Fava Beans  
*Padron peppers, Lettuce, radish, XO sauce*

Seared Red Mullet & Taggiasche Olives  
*Roasted datterini tomatoes, capers, chilli*

Grilled Spiced Prawns  
*Saffron aioli, tenderstem broccoli, cherry tomatoes*

Home-Smoked Salmon Trout & Jalapeño Emulsion  
*Hen's egg, avocado, compressed cucumber, sourdough croutons*

Grilled Chilli Lime Squid Salad  
*Avocado, rocket, celery, olive, parsley*

#### FROM THE EARTH

Harissa Roasted Heritage Carrots & Hazelnut  
*Smoked sweet yoghurt, feta, chickpeas, dates*

Roasted Aubergine & Cauliflower  
*Moutabal, parsley, chickpeas, dates*

Chopped Kale, Freekeh & Cranberries  
*Parsley, almond, dill, Agave dressing*

Superfood Salad  
*Organic quinoa, beetroot, broccoli, avocado*

Burratina and Pumpkin  
*Hazelnut pesto, rocket*

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## DAILY DELEGATE BUFFET MENU

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### FROM THE LAND

Aromatic Lamb Koftas

*Pickled cucumbers, beetroot, pine nuts, chilli, red pepper hummus*

Roasted Duck Breast

*Beans, orange, hazelnut crumble, radicchio salad*

Roasted Angus Fillet Tail

*Grilled tenderstem broccoli, blue cheese, chimichurri sauce*

Grilled Merguez & Roast Butternut Squash

*Fine beans, cherry tomatoes, fresh herb chermoula*

Smoked Chicken and Bacon

*Avocado, charred corn, hen's egg, gem lettuce*

### HOT ITEMS

#### FROM THE SEA

Roast Atlantic Cod & Grilled Octopus

*Spinach, macaroni, shellfish velouté*

Seared Halibut & Lemon Aioli

*Wild mushrooms, butternut squash risotto*

Mediterranean Seabass Fillet & Tomato Salsa

*Spiced sautéed potatoes, taggiasche olives, bok choy*

Sautéed Baby Squid & Lemon Sole

*Orecchiette, courgette, tomatoes, herb pesto*

Roasted Scottish Salmon

*Mousseline potatoes, hispi cabbage, pancetta, beurre blanc*

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## DAILY DELEGATE BUFFET MENU

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### FROM THE EARTH

Black Truffle & Ricotta Tortelloni  
*Wilted spinach, courgette, parmesan sauce*

Tofu & Aromatic Red Vegetable Curry  
*Pea, aubergine, peppers, basil*

Roast Butternut Squash & Wild Mushroom Quiche  
*Truffle cream, Manchego cheese*

Crispy Polenta & Roasted Turnip  
*Cherry tomatoes, artichokes, endive, pickled walnuts*

Wild Mushroom Risotto  
*Roasted cauliflower, parmesan tuille*

### FROM THE LAND

Veal Schnitzel & Peppercorn Sauce  
*Sautéed potatoes, tenderstem, wild mixed mushrooms*

Roasted Parmesan Lemon Chicken  
*Sweet potato purée, fine beans, chestnut mushrooms, truffle sauce*

Glazed Slow Cooked Pork Belly & Kimchi Fried Rice  
*Miso, roasted vegetables, coriander*

Roasted Kentish Lamb Rump  
*Mousseline potatoes, grilled courgette, garden peas*

Braised Short Rib Beef & Celeriac Mash  
*Glazed carrots, grilled broccoli, crispy kale*

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## DAILY DELEGATE BUFFET MENU

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### SIDES

#### SUBSTANTIAL VEGETABLE SIDES

Duck Fat Roasted Potatoes  
Dauphinoise Potatoes  
Sautéed New Potato Fondant  
Mousseline Potatoes

#### RICE SIDES

Fragrant Lime Leaf Basmati Rice  
Aromatic Raisin & Pepper Couscous  
Burford Brown Egg Fried Rice with Spring Onions  
Brown Rice with Sweetcorn, Parsley & Chilli

#### VEGETABLE SIDES

Chilli & Garlic Sautéed Fine French Beans  
Seasonal Vegetables  
Toasted Almond Broccoli  
Baked Cauliflower Cheese

### DESSERTS

#### CAKES & GATEAUX

Mont Blanc Cake  
Red Velvet, Cream Cheese Icing  
Spiced Sponge Cake, Apple Compote, Yoghurt Mousse

#### CHOCOLATE INDULGENCE

Duo of Chocolate and Vanilla Tart  
Chocolate and Hazelnut Praline Eclairs  
Hazelnut Cake with Chocolate and Coffee, Whipped Ganache

#### LIGHT & FRUITY

Apple and Yuzu Tart  
Cinnamon Financier, Caramelised Pear Compote and Vanilla Cream  
Baked Yoghurt, Star Anise and Blood Orange Segments

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## DAILY DELEGATE WORKING LUNCH MENUS

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### SEA, EARTH, LAND

Please select 4 sandwiches, 3 cold items and 3 desserts.

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.

### COLD ITEMS FROM THE SEA

Cured & Torched Scottish Salmon

*Hen's eggs, potatoes, olives, sourdough croutons*

Grilled Prawns & Chorizo

*Pickled vegetables, new potatoes, braised fennel*

Grilled Baby Squid

*Farfalle, basil, peppers, cherry tomatoes*

### FROM THE EARTH

Grilled Courgette and Feta

*Romanesco, winter leaf*

Thyme Roasted Butternut Squash

*Confit leeks, polenta croutons, aioli*

Crispy Falafel and Hummus

*Chickpeas, tomatoes, red onion, pickled vegetables*

Burrata and Cherry Tomatoes

*Red endive, muhammara, sunflower seeds*

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## DAILY DELEGATE WORKING LUNCH MENUS

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### FROM THE LAND

*Breaded Chicken Schnitzel*  
*Bacon, fine beans, tarragon, peas*

*Roast Angus Beef Fillet Tail*  
*Chimichurri, mayonnaise, gem lettuce, potato salad, fine beans*

*Moroccan Spiced Barbeque Chicken*  
*White beans, tenderstem broccoli, hen's egg*

*Parma Ham and Melon*  
*Sourdough croutons, figs, rocket, goat's cheese*

### SANDWICHES FROM THE SEA

*Home cured Scottish Salmon*  
*Golden beetroot remoulade, watercress, beetroot bread*

*Dorset Crab & Crayfish*  
*Sweetcorn, muhammara emulsion, rocket*

*Confit Tuna Mayonnaise*  
*Red onion, coriander, spring onions, tomato*

*Norwegian Prawn*  
*Avocado, baby gem, Marie Rose*

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## DAILY DELEGATE WORKING LUNCH MENUS

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### FROM THE EARTH

*Roasted Butternut*

*Glazed chestnut, balsamic onion spread, spinach, thousand seed bread*

*Hen's Egg*

*Spiced mayonnaise, pickle, radish, mustard cress, white bread*

*Marinated Grilled Courgette*

*Aromatic cottage cheese, piquillo pepper, rocket, onion bread*

*Baked Heritage Carrot*

*Vegan apple butter, sorrel, beetroot bread*

### FROM THE LAND

*Tandoori Chicken Wrap*

*Cucumber raita, lettuce*

*Korean Pork Bap*

*Gochujang Mayonnaise lettuce, marinated slaw*

*Confit Corn Fed Chicken*

*Apple slaw, tarragon, onion bread*

*Miniature Salt Beef Bap*

*Sauerkraut, smoked cheddar, gherkin*

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## DAILY DELEGATE WORKING LUNCH - ADD A HOT MAIN COURSE

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Hot main courses available for parties of six or more.  
Should you wish to offer more than one hot main course  
Please refer to our buffet menus.

£12.00 per person

*Wiltshire Ham & Broccoli Quiche*  
*Truffle cream cheese, manchego*

*Gochujang & Sesame Glazed Chicken*  
*Sticky rice, edamame, sweetcorn, spring onion*

*Roasted Lamb Rump & Ras-El-Hanout Jus*  
*Couscous, aubergine, confit peppers*

*Black Truffle & Ricotta Tortellini*  
*Wilted spinach, courgette, parmesan sauce*

*Atlantic Roast Cod*  
*Mousseline potato, hispi cabbage, beurre blanc*

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## DAILY DELEGATE WORKING LUNCH - DESSERT

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### Cakes & Gateaux

Mont Blanc Cake

Red Velvet Cake with cream cheese icing

Spiced Sponge Cake, apple compote & yoghurt mousse

### Chocolate Indulgence

Duo of Chocolate & Vanilla Tart

Chocolate Pecan Tart

Hazelnut Cake with chocolate & coffee whipped ganache

### Light & Fruity

Apple & Yuzu Tart

Cinnamon Financier with caramelised pear compote & vanilla cream

Baked Yoghurt & Star Anise with blood orange segments



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# THE BERKELEY

LONDON

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## DAILY DELEGATE LUNCH MENU

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### STARTERS FROM THE SEA

*Cured Scottish Salmon*  
*Trout mousse, ruby beetroot, horseradish*

*Tuna Tartar*  
*Avocado cream, chilli, coriander, sourdough croutons, ponzu dressing*

### FROM THE EARTH

*Burratina & Beetroot Salad*  
*Hazelnut pesto, lettuce, apple, pickled blackberry*

*Winter Garden Salad*  
*Globe artichokes, tenderstem, crispy quinoa, heritage radish*

### FROM THE LAND

*Cornfed Chicken & Pistachio Ballotine*  
*Broad bean puree, onion, pickle mustard, sourdough*

*Aberdeen Angus Beef Carpaccio & Parmesan*  
*Artichoke truffle pesto, texture of cauliflower, sorrel*

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## DAILY DELEGATE LUNCH MENU

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### MAINS

#### FROM THE SEA

*Baked Atlantic Cod & Fish Velouté*

*Confit winter vegetables, Jerusalem artichoke, trout roe*

*Roasted Scottish Salmon & Chive Beurre Blanc*

*Sauté spinach, saffron potato, olive, baby fennel*

#### FROM THE EARTH

*Winter Truffle & Wild Mushroom Risotto*

*Cep mushrooms, rosemary, crispy egg, parmesan tuille*

*Truffle & Ricotta Tortelloni*

*Wild mushroom, cavolo nero, gremolata*

#### FROM THE LAND

*Roasted Corn-Fed Chicken Breast & Tarragon Velouté*

*Crispy leg, truffle mash, wild mushroom, spinach*

*Kentish Lamb Rump & Navarin Sauce*

*Aromatic couscous, glazed carrot, broccoli, cherry tomato*

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## DAILY DELEGATE LUNCH MENU

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### DESSERTS

#### CAKES & GATEAUX

Pear & Ginger Mousse

*Peanut sponge, cassis jelly, pear compote, Poire Williams sorbet*

Orange Confit Cheesecake

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

#### CHOCOLATE INDULGENCE

Chocolate Éclair

*Gianduja chocolate cream, Jivara Chantilly, lime almond crumble, orange Cointreau sorbet*

Brownie Cake & Dark Rum Mousse

*Honey ganache, roasted pecan ice cream*

#### LIGHT & FRUITY

Apple St Honore

*Puff pastry, choux bun, apple diplomat cream, calvados sorbet*

Chestnut & Blackcurrant Tart

*Hazelnut sponge, blackcurrant marmalade, chestnut cream, tonka bean ice cream*

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## COCKTAIL LIST

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### OUR SIGNATURE COCKTAILS

- Choco Old Fashioned £22  
*The One Sherry Oak Whisky, Dark Chocolate Liqueur, Pedro Ximénez & Orange Bitter. Rich twist on an Old Fashioned, with chocolate & candied orange notes*
- Nutty Margarita £22  
*Patron Silver Tequila, Verjuice & Orgeat*  
*Twist on a classic margarita, fresh and crisp with a nutty finish*
- Tropical Highball £19.50  
*Appleton 12 Rum, Mint, Falernum, Orgeat Syrup & Coconut Water*  
*Refreshing herbaceous highball, nutty finish, round*
- Floral Cosmo £19.50  
*Grey Goose La Poire Vodka, St Germain Elderflower Liqueur, Cranberry & Lime. Cosmopolitan twist, sharp and floral with a hint of red fruit*
- Coco EX Martini £19.50  
*Appleton 12 Rum, Coconut Purée, Frangelico Hazelnut Liqueur, Fresh Espresso. Silky & nutty twist on Espresso Martini*
- Aquavit Negroni £19.50  
*Nuet Aquavit, Amaro Santoni, Red Vermouth & Grapefruit.*  
*Twist on negroni, with hints of rhubarb and rose, aromatic taste coming from the Aquavit*
- Passion Spritz £19.50  
*Aperol, White Port, Passion Fruit, Fever Tree Grapefruit Soda & Prosecco.*  
*Refreshing, sweet, aperitive style spritz*

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## COCKTAIL LIST

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### OUR MOCKTAILS

- Forest Highball £12  
*Everleaf Forest, Vanilla Syrup, Peach & Jasmine Soda*  
*A non-alcoholic twist on a classic Tom Collins, sweet & refreshing*
- Very Berry £12  
*Mixed Berries, Apple & Cranberry Juice & Soda Water*  
*Sweet & fruity*
- Elderflower Spritz £12  
*Elderflower, Sparkling Water, Lemon Juice & Fresh Mint*  
*Sweet & refreshing*

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## WINE LIST

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### CHAMPAGNE

#### NON-VINTAGE & ROSÉ

N.V.	Laurent Perrier, La Cuveé Brut	£ 110
N.V.	Louis Roederer, Collection 244	£ 145
N.V.	Laurent Perrier Rosé, Brut	£ 140
N.V.	Veuve Cliquot Yellow Label, Brut	£ 150
N.V.	Bollinger, Special Cuvée, Brut	£ 160
N.V.	Billecart-Salmon, Brut Rosé	£ 165
N.V.	Billecart-Salmon, Blanc de Blancs	£ 165
N.V.	Ruinart, Blanc de Blancs	£ 210

#### PRESTIGE CUVÉES

2014	Bollinger, La Grande Année	£ 270
2013	Dom Pérignon, Brut	£ 380
2014	Louis Roederer, Cristal	£ 500
N.V.	Laurent Perrier, Grand Siècle Cuvée	£ 280

#### EN MAGNUM

N.V.	Laurent Perrier, Brut	£ 230
N.V.	Bollinger, Special Cuvée, Brut	£ 325
N.V.	Laurent Perrier Rosé, Brut	£ 285

#### BRITISH SPARKLING

2019	Busi Jacobsohn, Cuvée Brut, East Sussex	£ 130
2018	Gusbourne Blanc de Blancs, Kent	£ 110

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## WINE LIST

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### WHITE WINE

#### FRANCE

##### ALSACE

2022 Riesling, Kientzler £60

##### BURGUNDY

2022 Chablis, Vieilles Vignes, Testut £70

2020 Mâcon-Vergisson 'Sur La Roche', Eric Foret £80

2021 Bourgogne Chardonnay, V.Girardin £99

2019 Meursault, Les Narvaux David Moret £180

##### BORDEAUX

2018 Chateau Gran Village £65

##### SOUTH OF FRANCE

2021 Picpoul de Pinet, La Grange de Rocs, Languedoc £52

##### LOIRE VALLEY

2021 Muscadet Serve-et-Maine, 'Garance' P.Marie et Marie Luneau £52

2022 Pouilly Fumé, Domaine Andre Dezat £65

2022 Sancerre, 'La Guiberte', A. Gueneau £70

##### ITALY & SPAIN

2021 Gambellara Classico, Cantina di Gambellara, Veneto, Italy £49

2022 Gavi di Gavi, Folli & Benato £60

2022 Albarino Diluvio Bodegas Abanico, Rías Baixas £60

2020 Greco di Tufo 'Novaserra', Mastrobernardino, Campania £65

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### WHITE WINE

#### GERMANY & AUSTRIA

- |      |   |     |
|------|---|-----|
| 2022 | Grüner Veltliner, Lomier, Kamptal Austria         | £62 |
| 2020 | Riesling Trocken, Georg Mosbacher, Pfalz, Germany | £70 |

#### SOUTH AFRICA

- |      |  |     |
|------|--|-----|
| 2021 | Sauvignon Blanc Ataraxia, Hemel en Aarde | £62 |
| 2020 | Chardonnay, Meerlust, Stellenbosch       | £72 |

#### AUSTRALIA & NEW ZEALAND

- |      |  |     |
|------|--|-----|
| 2019 | Sauvignon Blanc, Meltwater, Marlborough, New Zealand | £62 |
| 2021 | Chardonnay 'M3', Shaw and Smith, Adelaide Hills, AUS | £90 |

#### NORTH & SOUTH AMERICA

- |      |   |     |
|------|---|-----|
| 2020 | Sauvignon 'Albaclara', Haras Del Pirque, Valle Central, Chile | £49 |
| 2018 | Chardonnay 'EQ', Matetic, Casablanca, Chile                   | £65 |
| 2019 | Chardonnay, La Crema, Monterey, California USA                | £70 |

### ROSÉ WINES

- |      |  |      |
|------|--|------|
| 2021 | Negroamaro 'Calafuria', Tormaresca, Apulia   | £60  |
| 2021 | Château Roubine, Côtes de Provence           | £75  |
| 2022 | Château Romassan, Domaine Ott Bandol, France | £120 |

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## WINE LIST

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### RED WINE

#### FRANCE

##### BORDEAUX

2016	'Esprit de Pavie', Bordeaux Superi6r	£85
2018	Pauillac' de Lynch Bages	£110
2018	Château de Pez, Saint-Estèphe	£130

##### BURGUNDY

2020	Fleurie 'Vieilles Vignes', Domaine de la Madone	£58
2020	Bourgogne Rouge David Duband	£99
2019	Gevrey-Chambertin Frederic Magnien	£165
2018	Chambolle-Musigny 'Vieilles Vignes', Domaine Hudelot-Baillet	£165

##### RHÔNE VALLEY

2020	Cotes du Rhone, Famille Perrin	£55
2021	Crozes Hermitage 'Equinoxe' Rouge Domaine Equis	£75
2017	Gigondas 'Origine' Domaine Saint Gayan	£80
2021	Châteauneuf-du-Pape Rouge Domaine du Père Caboché	£110

##### LANGUEDOC ROUSILLON

2020	Merlot, Domaine des Moulines, VdP de l'Herault	£49
2019	Bergerac 'La Gloire de Mon Père' Chateau Tour des Gendres	£60
2020	Malbec, Chateau du Cèdre, Cahors	£65

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### RED WINE

#### ITALY

2021	Barbera d'Alba, Punset, Piedmont	£58
2019	Chianti Classico, Querciabella, Tuscany	£68
2020	Cabernet, Botrosecco, Le Mortelle, Antinori, Tuscany	£75
2018	Nobile di Montepulciano 'Santa Pia', La Braccasca, Tuscany	£105
2019	Barolo, Prunotto	£130

#### SPAIN

2017	Rioja Reserva, Marquez de Murrieta, Spain	£70
2015	Rioja Reserva Viña Ardanza, La Rioja Alta, Spain	£90

#### SOUTH AFRICA

2020	Cabernet Sauvignon Blend, Gabrielskloof, Walker Bay	£55
2020	Mullineux Syrah, Swartland	£95

#### AUSTRALIA & NEW ZEALAND

2019	Pinot Noir, 'Petit Clos' Clos Henri, Marlborough, New Zealand	£60
2022	Pinot Noir Giant Steps Yarra Valley, Australia	£98
2019	Shiraz, Penfolds, South Australia	£65

#### NORTH & SOUTH AMERICA

2018	Cabernet Sauvignon "Hussonet" Haras Del Pirque, Chile	£55
2018	Pinot Noir, La Crema, Monterey, California USA	£65
2020	Malbec, Pannunzio, Mendoza, Argentina	£65
2020	Malbec 'Altamira', Altos Las Hormigas, Mendoza, Argentina	£138

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### SWEET WINE

2018	Coteaux du Layon Saint-Lambert, Ogereau Loire, France	£62
2018	Jurançon La Magendia, Clos Lapeyre - South-West France	£79

### PORT

#### LATE BOTTLED VINTAGE PORT

2017	Taylors Late Bottled Vintage	£60
2017	Taylors Late Bottled Vintage per 75 ml glass	£12

#### AGED TAWNY PORT

Graham 20 year old	£85
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## DRINK LIST

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### COGNAC & ARMAGNAC 50ml

Courvoisier, V.S.O.P. Cognac	£ 10
Rémy Martin, V.S.O.P. Cognac	£ 10
Courvoisier, Napoleon Cognac	£ 28
Courvoisier, X.O. Cognac	
Rémy Martin, X.O. Cognac	£ 30

### SPIRITS & LIQUEURS From

Aperitifs & Liqueurs	50ml	£ 12
House spirits (Gin, Rum, Vodka, Blended Whisky)	50ml	£ 14

### BEERS

Asahi Super Dry	330ml	£ 9
Pilsner Urquell	330ml	£ 9
Meantime Pale Ale	330ml	£ 9
Lucky Saint 0.5%	330ml	£ 9

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## EVENT ENQUIRIES

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For enquiries, further information and to book your event, please contact our Events team:

Tel: +44 (0)20 7201 1385

Email : [events@the-berkeley.co.uk](mailto:events@the-berkeley.co.uk)

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## GENERAL ENQUIRIES

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Tel: +44 (0)20 7235 6000

Fax: +44 (0)20 7235 4330

Email: [events@the-berkeley.co.uk](mailto:events@the-berkeley.co.uk)

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[the-berkeley.co.uk](http://the-berkeley.co.uk)

