

THE BERKELEY

KNIGHTSBRIDGE LONDON

Eco Menu

Our Eco menu offers first, main and dessert courses and is a set menu for your entire party; we will of course arrange suitable alternatives for your vegetarian guests and those with special dietary requirements. Should you require any assistance with our Eco menu please do not hesitate to contact your events manager.

All products listed below in our Eco menu are locally sourced, have low air miles, are organic and fair trade certified.

Please note that a discretionary service charge of 12.5% will be added

Eco Menu

First Course

English roasted quail with wild mushrooms, quince and butternut squash

Main Course

Grilled peppered Cornish monkfish,
white wine infusion and crushed King Edward parsley potatoes, char grilled artichokes,
with Wiltshire salad sprouts and herb dressing

Dessert

Steamed sponge pudding
with sugar beet, carmel sauce, Devonshire clotted cream ice cream with brandy snap

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Paridiso bean coffee or Numi tea with with organic whole fat milk

Petit fours and Valrhona chocolate

Vegetarian Menu

First Course

Mille-feuille of char grilled artichokes,
Portobello mushrooms and mozzarella with a truffle and cepe dressing

Main Course

Goats cheese ravioli,
Lemon butter essence with pine nuts, tomato with Wiltshire salad sprouts

Please note that a discretionary service charge of 12.5% will be added