

THE BERKELEY

KNIGHTSBRIDGE LONDON

Menu Selector

Our Menu Selector offers First, Intermediate, Main and Dessert Courses with individual prices allowing you to create your own set menu and menu price.

We would kindly ask you to select one set menu for your entire party; we will of course arrange suitable alternatives for your guests with dietary requirements. Each price is based on a per person serving. Should you require any assistance with our menu selector please do not hesitate to contact your Events Manager.

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Soup Selection

Cream of Watercress Soup, Tempura fin de Claire Oyster
£14.00

Sun Blushed Tomato & Basil Soup, Parma Ham & Grissini
£14.00

Lobster Bisque, Caviar Cream
£14.00

Roasted Butternut Squash Soup, Pumpkin Seed Oil & Pumpkin Seed Galette (v)
£14.00

Cold First Course Selection

Seared Tuna Carpaccio, Mustard Dressing, Capers, Tomato & Mint
£19.00

Sweet Honey Cured Salmon & Salmon Tartar, Miso Sauce
£19.00

Avocado & Plum Tomato Tower, Green Bean Salad & Organic Salad Leaves (v)
£19.00

Dorset White Crab & Salmon, Wasabi & Crème Fraiche
£22.00

Seared Chicory, Couscous,
Grape, Pine Nut & Cashew Salad, Citrino Dressing (v)
£19.00

Trio of Cray Fish Tail, Balik & Gravdlax Salmon, Quail Egg & Dill
£25.00

White Crab & Prawn Tails, Mild Curry Crème Fraîche, Grissini Crisp
£22.00

Crispy Vegetable Salad, Cream Cheese & Herbs (v)
£19.00

Assiette Shellfish, Lobster Claw & Tail, Prawn Tails,
Lime, Green Papaya & Mango Salad
£25.00

Smoked Salmon, Lemon, Melba Toast & Condiments
£22.00

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Cold First Course Selection

Foie Gras Terrine, Black Truffle, Chestnut & Butternut Squash,
Quince Compote, Toasted tête de Brioche
£25.00

Salad of Smoked Duck & Endive, Tarragon & Walnuts,
Grape Compote & Young Shaved Pecorino
£19.00

Hot First Course Selection

Baby Squid with Feta & Chorizo, Zucchini & Sun blushed Tomato
£19.00

Red Mullet, Shaved Fennel & Saffron Couscous, Orange Butter Dressing
£19.00

Grilled Tiger Prawns, Lemon Thyme & Parsley, Pickled Vegetable Salad
£22.00

Lobster Thermidor & Samaphire
£25.00

Seared Tuna, Stir fried Salad, Sweet Chili Dressing
£22.00

Pan-fried Scallops, Saffron Risotto
£25.00

English Roasted Quail, Wild Mushroom Tart
£22.00

Crispy Raw Vegetable Salad,
Mint & Raisins, Sesame Seed Dressing & Grilled Halloumi (v)
£19.00

Trio of Mushrooms
Seasonal Wild Mushroom Essence, Forest Mushroom Risotto & Porcini Ravioli (v)
£22.00

Truffle Risotto, Potato Cappuccino,
Shitake Ravioli, Enoki Cream Sauce
£25.00

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Intermediate Course Selection

Pan-fried Scallop, Butternut Purée, Endive & Pea Shoots
£17.00

Seared Foie Gras & Brioche,
Apple & Fennel Salad, 8 Year old Balsamic Port Glaze
£17.00

Teriyaki Seared Tuna, Asian Coleslaw, Soya Sesame Oil Dressing
£17.00

Roasted Quail, Maroon & Fennel Salad, Walnut Cider Dressing
£17.00

Baby Squid with Feta & Chorizo, Zucchini & Sun blushed Tomato
£17.00

Roast Pigeon, Creamed Savoy Cabbage, Bacon Lardoons
£17.00

Grilled Tiger Prawns, Lemon Thyme & Parsley, Pickled Vegetable Salad
£17.00

Red Mullet, Shaved Fennel & Saffron Couscous, Orange Butter Dressing
£17.00

Sorbet Course Selection

Rosé Champagne & Grapefruit Sorbet
£7.00

Lemon Sorbet & Belvedere Mandarin Vodka
£7.00

Orange Sorbet & Campari Liqueur
£7.00

Fresh Lime Sorbet
£7.00

Ginger Sorbet
£7.00

Cloudy Lemonade Sorbet
£7.00

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Main Course Selection

Pan-fried Cod Fillet, Thyme Gnocchi, Snow Peas & Broad Beans, Riesling Foam
£29.00

Seared Alaskan Marinated Cod, Samaphire & Wasabi Creamed Potatoes,
Shimiji Mushrooms & Shitake Sauce
£32.00

Baked Vegetable Tart, Oregano & Chives, Roasted Rosemary Potatoes,
Organic Salad Leaves (v)
£29.00

Roast Wild Salmon, Papardelle & Green Vegetables & Dry Vermouth Sauce
£32.00

Grilled Scottish Salmon, Parsley Potatoes, Roasted Cherry Tomato, Green Beans,
Tarragon & Lemon Butter Sauce
£29.00

Grilled Cornish Monkfish, Crushed Parsley Potatoes, Char-grilled Artichokes,
Wiltshire Salad Sprouts & Herb Dressing
£29.00

Pan-fried Monkfish, Chive Creamed Potatoes, Bok-choy & Spiced Tomato
£32.00

Mediterranean Seabass Fillet, Cocotte Potatoes, Pepperonate Vegetables
£29.00

Goats Cheese & Sun Blushed Tomato Ravioli, Citrus Cream & Rocket (v)
£29.00

Roast Wild Seabass, Crushed Potatoes, Sea Asparagus, Olive oil & Lemon Dressing
£37.00

Grilled Dover Sole, Steamed Vegetables, Thick Cut Chips
£37.00

Assiette of Saffron Risotto, Black Vail de Loire Potatoes,
Green Beans & Patty Pans (v)
£29.00

Roast Squab Pigeon, Creamed Savoy Cabbage, Bacon Lardoons,
Thyme Noisette Potatoes
£29.00

Assiette of Wild Mushroom, Fingerling Potatoes,
Baby Carrots & Green Asparagus (v)
£29.00

Roast Guinea Fowl, Four Bean & Smoked Sausage Cassoulet, Courgette Pearls
£29.00

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Main Course Selection

Corn-fed Chicken Breast, Roasted Scallions, Creamed Sweet Potato, Wild Mushrooms
£29.00

Grilled Organic Chicken Breast, Preserved Tomato, Baby Courgette Flower
£32.00

Roast Gressingham Duck Breast, Soft Polenta,
Savoy Cabbage & Cinnamon Glazed Fig, Port Wine Sauce
£32.00

Roast Lamb Rack, Rosemary Crushed Potatoes, Baby Carrots & Turnips
£32.00

Lamb Cutlets & Herb Crust, Celeriac Dauphnoise, Baby Root Vegetables, Green Asparagus
£32.00

Lamb Rump & Moroccan Spices, Baby Vegetables Couscous, Nuts, Raisins & Mint
£29.00

Roast Boneless Lamb Saddle, Baby Vegetables, Dauphinoise Potatoes
£37.00

Scottish Beef Fillet, Paris Pink Mushroom Glaze,
Scallion Rosti, Baby Courgette, Red Wine Jus
£35.00

Grilled Beef Fillet, Glazed Shallots, Bacon Lardoons, Artichoke Rosti,
Green Beans & Snow Peas
£37.00

Veal Fillet, Thyme Gnocchi, Girolles Mushrooms,
White & Green Asparagus, Marsala Jus
£37.00

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Dessert Course Selection

Trio of Crème Brulée
Orange, Madagascar Vanilla, Pistachio
£15.00

Chocolate Vienna Truffle, Passion Fruit Ganache, Praline Ice Cream
£15.00

Khalua Delice, Pecan Brittle & Mocha Sauce Anglaise
£15.00

Caramelised Apple Galette, Clotted Cream Ice Cream
£15.00

Ice Marbled Cointreau Parfait, Orange Compote
£15.00

Sticky Toffee Pudding, Double Cream Ice Cream
£15.00

Dark Chocolate Mousse, Exotic Cremeux, Tropical Fruit Chutney
£15.00

Plum & Fig Tart, Streussel Topping, Vanilla Ice Cream, Port Wine Reduction
£15.00

Assiette Nougat Bavaroise, Coconut Pot de Crème, Redcurrant & Pear Tatin
£15.00

Lemon Sponge Dome, Lemon Curd & Raspberries
£15.00

Sliced Fresh Fruits
£15.00

Seasonal Berries, Fruits & Sorbets
£15.00

Bitter Chocolate Soufflé, White Chocolate Ice Cream, Rich Dark Chocolate Brownie
£18.00

Passion Fruit Soufflé & Mango Sorbet
£18.00

Raspberry Soufflé & Bitter Chocolate Sorbet
£18.00

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Dessert Ring Selection

Selection One

Strawberry Mille-Feuille

Lemon Cheesecake

Rich Chocolate Mousse

Vanilla Crème Brûlée

£17.00

Selection Two

Crème Caramel

Mini Fruit Pavlova

Pineapple Carpaccio, Raspberry Mousse

Black Forest Gateau

£17.00

Selection Three

Tiramisu

Summer Pudding

Strawberry & Cream Roulade

Lemon Tart

£17.00

Cheese Course Selection

Melted Crottin de Chavignol, Walnut & Raisin Bread

-This can be ordered for a minimum of 12 guests-

£15.00

Brie de Meaux & Truffle, Fleur de Sel Grissini

£15.00

Fourme d'Ambert, Glazed Figs

£15.00

Selection of International Cheese, Figs & Grapes

£15.00

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