

THE BERKELEY

MENU

APPETISERS

Hot & sour celery and wasabi soup with smoked duck tempura,
pickled cucumber

Sweet cured salmon Gravadlax with seared diver scallop,
pomelo & avocado salad, spiced sour cream

Pan fried foie gras escalope with cumin lentils,
vegetable salad roasted hazelnuts & vincotto dressing

Crispy crab cake with chilli marinated vegetables,
mango & coriander salsa

Chick pea & sesame fritters with buffalo mozzarella & watercress,
basil dressing

MAIN COURSES

Spiced free-range chicken breast with chestnut sauerkraut,
celeriac & walnut mash, cinnamon jus

Peppered beef fillet with artichoke & apple pureé,
wild mushroom & plum wine braised onions

Honey & soy glazed sea bass fillet with chilli fried beans,
sticky coconut rice & lemon grass sauce

Grilled halibut fillet with fresh water prawns,
wilted rocket & salsify, saffron miso broth

Gratinated Swiss barley, pumpkin and Tallegio risotto,
glazed baby beets & dandelion

DESSERTS

Sticky toffee pudding

Chestnut & orange yule log

Spiced bitter chocolate pave,
hazelnut brittle & praline ice-cream

Apple & calvados mousse with biscuit layers,
prune compote

Tea, coffee, infusions & petit fours