

THE BERKELEY

KNIGHTSBRIDGE LONDON

Working Lunch Menus

MENU ONE

£39

COLD ITEMS

Tomato and mozzarella with black olives and basil pesto
Gravadlax with sweet mustard and dill dressing
Blue fin tuna with spring onion and corn salsa
Selection of four smoked and cured meats and charcuterie
Avocado with coconut and mango
Selection of bread rolls

OPEN SANDWICHES

Cream cheese with sun dried tomato
Prawn cocktail 'Florida'
Chicken tikka, red onion and coriander yoghurt
Angus beef with savora mustard

DESSERTS

Caramelised lemon tart with fruit compote
Miniature crème brûlée
Individual tiramisu

MENU TWO

£39

COLD ITEMS

Parma ham with assorted melons
Marinated goat's cheese with sun dried tomatoes and artichokes
Smoked Scottish salmon with assorted accompaniments
Greenland salt water shrimps with peppered pineapple carpaccio
Marinated vegetables with Pecorino shavings
Selection of bread rolls

OPEN SANDWICHES

Cromer crab and avocado
Spiced chicken bois boudran
Crayfish and Thai spices
Waldorf salad

DESSERTS

Pear William tart with almonds
Panna Cotta with lime and lemongrass
Individual bitter chocolate Mousse

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

MENU THREE

£42

COLD ITEMS

Assiette of marinated and smoked fish
Farmhouse paté with red currant jelly
Scottish lobster and Thai asparagus salad
Provençale vegetable terrine with basil
Caesar salad with croutons
Selection of bread rolls

OPEN SANDWICHES

Buffalo mozzarella, tomato and basil
Smoked salmon and dill
Cromer crab, ginger and mango chutney
Angus beef and horseradish

DESSERTS

Shot glasses of home made ice cream served on crushed ice
Dutch apple pie with cinnamon ice cream
Individual bitter chocolate mousse

MENU FOUR

£42

COLD ITEMS

Dill marinated Balik salmon with grilled artichokes
Atlantic seafood salad, lime, lemon grass and coconut
Green summer leaves with selected dressings
Italian Bresaola with roquefort and alba truffle honey
Marinated vegetables with Pecorino shavings
Selection of bread rolls

OPEN SANDWICHES

Seared sesame tuna on mizuna salad, lime and coriander dressing
Spiced chicken bois boudran
Cream cheese with sun dried tomatoes
Smoked salmon with horseradish and egg
Waldorf salad

DESSERTS

Individual summer puddings with clotted cream
Profiteroles with chocolate sauce
Coconut tart with lime and lychee mascarpone

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

MENU FIVE

£45

COLD ITEMS

Peppered Pastrami rolls over Conference pear and Russet apple
Salmon sashimi with wasabi and gari
Scottish lobster & Thai asparagus salad
Scallop, sesame and ginger salad on pea shoot leaves
Slow roasted baby bell peppers and sun blushed tomatoes
with toasted pinenuts and balsamic glaze
Selection of breadrolls

OPEN SANDWICHES

Seared sesame tuna on mizuna salad, lime and coriander dressing
Grilled artichoke and smoked Metsova cheese
Angus roast beef with horseradish
Crayfish and Thai spices

DESSERTS

Caramelised lemon tart, fruit compote
Miniature crème brûlée
Profiteroles with chocolate sauce

ADD A HOT MAIN COURSE

£8.50 per person

Sautéed fillet of beef with oyster mushrooms and balsamic vinegar with fondant potato

Sautéed corn fed chicken, tarragon and tomato gnocchi

Casserole of salmon and scallops with Riesling and tagliatelle

Asian fish cakes with fragrant stir fry vegetable rice

Spring rolls of marinated vegetables with avocado rice

Wild mushroom risotto with Parmesan shavings

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*

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