

MARCUS WAREING

AT THE BERKELEY

ST. VALENTINE'S WEEKEND 2010

Saturday 13th February Dinner

Sommelier selection of matching wines is available for £85.00

A glass of Champagne and selection of canapés

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Amuse bouche

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Warm Welsh smoked salmon, marinated heirloom beetroot,
watercress vinaigrette, horseradish cream

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Pan fried foie gras, caramelised apple, hazelnuts, gingercrunch

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Sautéed Scottish scallop, carrot and liquorice

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Best end of lamb, braised shoulder, red pepper and saffron

or

Anjou pigeon, poached and roasted, smoked field mushroom,
kohl rabi and liquorice

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Selection of cheese, spiced prune and almond compote,
homemade soda bread

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Rhubarb and rose crème, vanilla sorbet

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Warm chocolate and salted caramel moelleux,
caramelised white chocolate mousse, Pedro Ximenez ice cream

or

Lemon parfait, lemon caramel, meringue

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Tea, coffee and infusions

A sample of homemade chocolates for the ladies to take home

£195.00 per person

A 12.5% gratuity will be added to your bill