

MARCUS WAREING

AT THE BERKELEY

Set Lunch

Sample Menu Winter 2010

Foie gras ballotine, lime salt, Dorset crab,
Braeburn apple, pearl tapioca, coriander cress

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

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Grilled rabbit, almond crunch, Catalan calçots,
Romesco sauce

Pan fried fillets of lemon sole, crisp rye bread,
lardo, celeriac, hazelnut crumbs

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Selection of cheeses from the trolley
(£10.00 supplement)

Baked egg custard tart, caramelised banana,
praline ice cream

Seville orange, almond and vanilla macaroons,
bitter chocolate jelly, almond crème

Caramelised white chocolate mousse,
dark chocolate sorbet

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Homemade chocolates

£ 38.00

A discretionary 12.5% gratuity will be added to your bill.

Whilst we will do all we can to accommodate guests with food allergies and intolerances,
we are unable to guarantee that dishes will be completely allergen-free.

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