

# MARCUS WAREING

AT THE BERKELEY

*Private Dining*

**Menu 1**  
*(lunch only)*

**£65.00**

*Selection of hot and cold canapés*



*Amuse bouche*



*Poached, roasted and marinated quail,  
smoked white beans, toast foam*



*Pan fried fillet of seabass, soused Chantenay carrots and chervil,  
chargrilled baby leeks, Dauphinoise potato purée*



*Pre dessert*



*Apple tarte tatin, vanilla ice cream,  
Devonshire clotted cream*

***Seasonal menus for April - May 2010***

# MARCUS WAREING

AT THE BERKELEY

*Private Dining*

*Menu 2  
(lunch only)*

**£80.00**

*Selection of hot and cold canapés*



*Amuse bouche*



*Cornish crab, brown crab, mackerel, apple marmalade, chargrilled bread*



*Tamworth pork belly, cooked for 24 hours, pommes mousseline,  
white cabbage, grain mustard crisp, baby endive*



*Pre dessert*



*Pear tart tatin, Devonshire clotted cream,  
vanilla ice cream*

***Seasonal menus for April - May 2010***

# MARCUS WAREING

AT THE BERKELEY

*Private Dining*

**Menu 3**  
*(lunch only)*

**£95.00**

*Selection of hot and cold canapés*



*Amuse bouche*



*Spiced ballotine of foie gras, quince purée, ginger crunch,  
toasted pain Poilâne*



*Braised fillet of Scottish halibut,  
grilled grelot onions, wild garlic, bone marrow, white onion broth*



*Pre dessert*



*Custard tart, caramelised apple crumble ice cream*

***Seasonal menus for April - May 2010***

Marcus Wareing at The Berkeley, Wilton Place, Knightsbridge, London SW1X 7RL  
Telephone 020 7235 1200 Fax 020 7235 1266 Email [marcuswareing@the-berkeley.co.uk](mailto:marcuswareing@the-berkeley.co.uk)

# MARCUS WAREING

AT THE BERKELEY

*Private Dining*

*Menu 4*

**£110.00**

*Selection of hot and cold canapés*



*Amuse bouche*



*Scottish scallops, baby gem hearts, carrot and liquorice, fennel crumbs*



*Roasted rib eye steak, pomme purée, seasonal garnish,  
red wine and shallot sauce*



*Cheese from the trolley*



*Pre dessert*



*Warm chocolate and salt caramel moelleux,  
espresso ice cream, caramelised white chocolate jelly*

***Seasonal menus for April - May 2010***

# MARCUS WAREING

AT THE BERKELEY

*Private Dining*

*Menu 5*

**£125.00**

*Selection of hot and cold canapés*



*Amuse bouche*



*Cornish crab and lobster tian, charred potato bread, pickled celery,  
sea celery dressing*



*Ravioli of quail, preserved truffle,  
confit lemon, navet salad and their tops*



*Best end of Cumbrian lamb, braised shoulder, roasted fennel,  
roasted peppers, Pommery mustard cabbage*



*Cheese from the trolley*



*Pre dessert*



*Caramelised apple parfait, popcorn,  
milk ice cream and crumble*

***Seasonal menus for April - May 2010***

# MARCUS WAREING

AT THE BERKELEY

## *Private Dining*

**Menu 6**  
*(dinner only)*

**£140.00**

*Selection of hot and cold canapés*



*Amuse bouche*



*Poached, roasted and marinated quail,  
smoked white beans, toast foam*



*Sautéed Scottish scallop, celeriac, apple, sorrel*



*Roasted fillet of Aberdeen Angus beef, sautéed oyster mushrooms, glazed baby onions,  
Chantenay carrots, beef tea, pomme purée served on the side*



*Cheese from the trolley*



*Pre dessert*



*Iced lime mousse, sweet and sour pineapple,  
soft baked meringue, liquorice*

***Seasonal menus for April - May 2010***

# MARCUS WAREING

AT THE BERKELEY

## *Private Dining*

*Menu 7*  
*(dinner only)*

**£135.00**

*Selection of hot and cold canapés*



*Amuse bouche*



*Poached Scottish lobster, grated spring truffle,  
soused baby cucumbers, toasted cashews*



*Smoked breast of Anjou pigeon,  
Heritage beetroot, horseradish, apple and rye crisp bread*



*Pan roasted fillet of turbot, parsley purée,  
glazed baby vegetables*



*Cheese from the trolley*



*Pre dessert*



*Pear tart tatin, Devonshire clotted cream, vanilla ice cream*

***Seasonal menus for April - May 2010***

# MARCUS WAREING

AT THE BERKELEY

## *Private Dining*

**Menu 8**  
*(dinner only)*

**£150.00**

*Selection of hot and cold canapés*



*Amuse bouche*



*Pan roasted foie gras, muffin tops, rhubarb, pink peppercorn yoghurt*



*Scottish langoustine tails, sweet and sour glaze, black radish and peanuts*



*Best end of Cumbrian lamb, buttered spring cabbage,  
roasted artichoke, lamb casserole*



*Cheese from the trolley*



*Pre dessert*



*Espresso and chocolate artic roll, bitter chocolate jelly,  
blackberry sorbet*

***Seasonal menus for April - May 2010***

# MARCUS WAREING

AT THE BERKELEY

*Private Dining*

*Menu Gourmand*

**£195.00**

*Selection of hot and cold canapés*



*Amuse bouche*



*Charred Scottish scallops, preserved truffle dressing*



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



*Langoustine tails, pickled and raw vegetables, wild herbs*



*Butternut squash risotto, vanilla beurre noisette*



*Rhug Estate suckling pig, ranch salad*



*Cheese from the trolley*



*Espresso and chocolate arctic roll, bitter chocolate jelly, blackberry sorbet*



*Iced lime mousse, sweet and sour pineapple, meringue and liquorice*

*Our sommelier will be delighted to recommend wines to complement this special menu.*

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*Private Dining*

## *Vegetarian Menu*

*(Each option can replace any course on the previous menus)*

*Roasted vine tomato soup,  
marinated tomatoes, baby basil*



*Warm artichokes,  
mustard leaves, girolles, confit lemon, winter truffle*



*Vegetable salad,  
pickled, raw and marinated*



*Wild sea vegetables,  
cucumber dill, fragrant nage*



*Smoked white beans, quails' egg, toast foam*



*Winter vegetables,  
walnut gnocchi, roasted ceps, pink onions,  
homemade soft cheese*



*Butternut squash risotto,  
Brussels sprout leaves and coleslaw, vanilla butter*

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