

MARCUS WAREING

AT THE BERKELEY

Private Dining

Lunch Menu A

£55

Wine matching £38

Amuse bouche



Veal tongue, gribiche, herb purée, radish, salsify, egg

Verdejo, Jose Parientes, Rueda, Spain, 2009



Cornish pollock, bacon chowder, Jersey Royals, parsley, panko

Frappato, Occhipinti, Sicily, 2007



Pre dessert



Apple tarte Tatin, vanilla ice cream, Devonshire clotted cream

Umathum, "Scheurebe" Beerenauslese, Burgenland, Austria, 2007

Seasonal menus for April-May 2011

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

MARCUS WAREING

AT THE BERKELEY

Private Dining

Lunch Menu B

£65

Wine matching £48

Amuse bouche



Smoked salmon, ricotta, beetroot, wild garlic

Friulano, Borgo San Daniele, Friuly, Italy, 2009



Quail ravioli, tarragon, kale, carrot, onions

Côtes du Roussillon, "Jean-Julien", Domaine Seguela, Languedoc, France, 2006



Pre dessert



*Custard tart, vanilla crème fraîche,
smoked caramel, roasted hazelnuts*

Castelnau de Suduiraut, Château Suduiraut, Sauternes, France, 1998

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Lunch Menu C

£85

Wine matching £58

Amuse bouche



Dorset crab, potato bread, pear, ginger

Riesling, Springvale, Grosset, Clare Valley, South Australia, 2009



Cumbrian lamb, falafel, cornichon, carrot, pink peppercorn yogurt

Lagrein 'Gries', Cantina Terlan, Alto-Adige, Italy 2007



Cheese trolley selection from La Fromagerie

Taylors, 10 Years Old Tawny Port, NV



Pre dessert



Espresso arctic roll, bitter chocolate, blackberry

Mataro, Alta Alella, Spain, 2008

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Private Dining

Lunch/Dinner Menu D

£110

Wine matching £68

Amuse bouche



Falafel, aubergine, cornichon, pink peppercorn yogurt

Grüner Veltliner "Rosenberg", Anton Bauer, Austria, 2009



Suckling pig, chorizo, dead nettle, fennel, artichoke, almonds

Torbreck "The Steading", Barossa Valley, South Australia, 2006



Cheese trolley selection from La Fromagerie

Quinta da Gaivosa, L.B.V, Portugal, 2004



Pre dessert



Warm chocolate moelleux, salted caramel, banana, cacao

Latinia, Cantina Santadi, Sardinia, Italy, 2005

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Private Dining

Dinner Menu E

£125

Wine matching £78

Amuse bouche



Beetroot, liquorice, ricotta cheese dumplings

Friulano, Borgo San Daniele, Friuli, Italy, 2008



Scottish scallops, curry, cauliflower, polonaise

Chardonnay, Kumeu River, Kumeu, New Zealand, 2006



Aberdeen Angus beef fillet, seasonal vegetables

Château de Pez, Cru Bourgeois, Saint-Estephe, Bordeaux, France, 2005



Cheese trolley selection from La Fromagerie

Quinta da Gaivosa, L.B.V, Portugal, 2004



Pre dessert



Lemon parfait, lemon caramel, milk ice cream

Castelnau de Suduiraut, Château Suduiraut, Sauternes, France, 1998

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Private Dining

Dinner Menu F

£145

Wine matching £98

Amuse bouche



Dorset crab, potato bread, pear, chestnut

Grüner Veltliner "Rosenberg", Anton Bauer, Austria, 2009



Quail, smoked goats' cheese, shallot, potato bread

Marsannay "Clos du Roy", Domaine Sylvain Pataille, Côte de Nuits, Burgundy, France, 2007



Fillet of seabass, pommes purée, parsley

*Puligny-Montrachet, "Les Folatières", Domaine Jean-Louis Chavy,
Puligny-Montrachet 1er Cru, France, 2008*



Cheese trolley selection from La Fromagerie

Quinta da Gaivosa, L.B.V, Portugal, 2004



Pre dessert



Earl Grey tea parfait, milk, caramelised honey, sable

Latinia, Cantina Santadi, Sardinia, Italy, 2005

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Private Dining

Dinner Menu G

£165

Wine matching £108

Amuse bouche



Foie gras, prune, Armagnac, walnut, apple

Vin de Noix, Domaine Cazottes, South West, France NV



Beetroot, liquorice, ricotta cheese dumplings

Grüner Veltliner "Rosenberg", Anton Bauer, Austria, 2009



Langoustine, black pudding, blood orange, leek

Chardonnay, Kumeu River, Kumeu, New Zealand, 2006



Cumbrian lamb, falafel, cornichon, carrot, pink peppercorn yogurt

Barbaresco "Pajé", Roagna I Paglieri, Italy, 2003



Cheese trolley selection from La Fromagerie

Quinta da Gaivosa, L.B.V, Portugal, 2004



Pre dessert



Caramelised white chocolate mousse, bitter chocolate

Umatham, "Scheurebe" Beerenauslese, Burgenland, Austria, 2007

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Private Dining

Dinner Menu H

£195

Wine matching £120

Amuse bouche



Foie gras, prune, Armagnac, walnut, apple

Vin de Noix, Domaine Cazottes, South West, France NV



Langoustine, black pudding, blood orange, leek

Trebbiano d'Abruzzo, Marina Cvetic, Gianni Masciarelli, Le Marche, Italy, 2007



Quail, smoked goats' cheese, shallot, potato bread

Casa de Santar "Reserva", Dao, Portugal, 2008



Cornish cod, polenta, chestnut, mushroom, cress, truffle, snails

Chassagne Montrachet, Domaine Pillot, Burgundy, France, 2005



Aberdeen Angus beef fillet, seasonal vegetables

Château Grand-Puy-Lacoste, 5ème Grand Cru Classé, Pauillac, France, 1999



Cheese trolley selection from La Fromagerie

Warre's, Vintage Port, 1983



Pre dessert



Earl Grey tea parfait, milk, caramelised honey, sable

Latinia, Cantina Santadi, Sardinia, Italy, 2005

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Private Dining

Vegetarian Menu



Risotto

Herb pappardelle, truffles

Beetroot, liquorice, ricotta cheese dumplings

Wild mushrooms, cauliflower textures, almonds

Smoked goats' cheese, shallot, mint, bread

Jersey Royals, dead nettle, tomato marmalade, lemon, herbs

Falafel, onion, cornichon, pink peppercorn yogurt



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