

THE BERKELEY

LONDON



**THERE'S**  
**SNOW**  
**PLACE**  
**LIKE**  
**THE BERKELEY**



*Click for Christmas 2021*

THE BERKELEY

LONDON

'TIS THE SEASON  
TO BE JOLLY

*Festive Feasts*

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The Berkeley*

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# CHRISTMAS AT THE BERKELEY

*With all the (jingle) bells and whistles*

Stay at The Berkeley this Christmas and step into a modern-day winter wonderland. We deck the halls, rooms, suites and even the garden. We turn down the lights and dial up the sparkle. And there's no need to dream of a white Christmas as we'll make sure snow is falling at our door.

The Collins Room is centre-stage this festive season, playing host for lunch on Christmas Day, and a festive take on fashion's favourite Prêt-à-Portea. The Winter Garden, meanwhile, sparkles all day with festive bites and hot toddies right through to New Year celebrations.

At The Berkeley the spirit of Christmas is truly alive and kicking.



# FESTIVE FEASTS

SERVED IN THE COLLINS ROOM

*The below daily specials will be available  
1st December - 31st December 2021*

## STARTERS

***Celeriac & apple velouté £16***

*Truffle, Ricotta beignet*

***Cured Scottish salmon, trout roe & caviar £26***

*Pickled carrots, watercress, horseradish*

***Heritage beetroot & blackberries £24***

*Crispy nori, pickled shallots, herbs*

## MAINS

***Roast Norfolk Bronze turkey, sage and chestnut stuffing £40***

*Baked parsnip, Brussels sprouts, goose fat roast potatoes, bacon wrapped chipolatas, cranberry sauce*

***Aberdeen Angus fillet & soya glazed short rib £49***

*Golden beets, celeriac, cavolo nero*

***Roast monkfish & Merlot jus dressing £40***

*Crushed Jerusalem, tenderstem broccoli, turnips.*

## DESSERTS

***Home-made Christmas pudding £14***

*Brandy sauce and bourbon vanilla ice cream*

***Chocolate brownie cake, dark rum mousse £14***

*Roasted pecan ice cream*

***Caramelised Granny Smith apple tart £14***

*Almond frangipan, calvados sorbet*

***Lime & blackcurrant cheesecake £14***

*Joconde sponge, cassis coulis, milk ice cream*

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Please be aware this is a sample menu and is subject to change.

All prices are inclusive of VAT at the current rate.

A discretionary service charge of 12.5% will be added to your bill.

Should you have any allergies or intolerances please do inform a member of staff.

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# ALL THE TRIMMINGS

CHRISTMAS DAY LUNCH  
SERVED IN THE COLLINS ROOM

## AMUSE BOUCHE

**Truffle scented wild mushroom consommé (v)**

*Jerusalem artichoke crisps*

## STARTERS

**Spit roasted pheasant, Madeira jus**

*Butternut squash, heritage carrots, baby leeks*

**Home smoked Scottish salmon & grapefruit jelly (v)**

*Pickled vegetables, horseradish, caviar*

**Heritage beetroot & blackberries (v)**

*Crispy nori, pickled shallots, fine herbs*

## INTERMEDIATE

**Glazed black cod & baby clams**

*Cauliflower, charred Romanesco, herb oil*

**Miso glazed celeriac & pepper emulsion**

*Cauliflower, charred Romanesco*

## MAINS

**Roast Norfolk Bronze turkey**

*Sage & chestnut stuffing, baked parsnip, Brussels sprouts, goose fat roast potatoes, bacon wrapped chipolatas, cranberry sauce*

**Highland venison fillet, fig tart & hazelnuts (n)**

*Pomme Anna, cavolo nero, bacon, red wine jus*

**Baked globe artichokes, Brussels sprouts & winter truffle (v)**

*Marinated figs, celeriac, wild mushroom duxelle*

## DESSERTS

**Homemade Christmas pudding**

*Brandy sauce, Bourbon vanilla ice cream*

**Orange & dark chocolate mousse (n)**

*Hazelnut dacquoise, orange jelly, mandarin sorbet*

**Dark chocolate brownie with winter berry compote (ve)**

*Soft brownie cake, mixed winter berries, raspberry sorbet*

## FIVE COURSES WITH A GLASS OF LAURENT-PERRIER CHAMPAGNE

**£235 PER ADULT**

**£90 PER YOUNG ADULT**

**£70 PER CHILD**

**£80 Classic Wine Pairing**

**£125 Fine Wine Pairing**

Please note a discretionary service charge of 12.5% will be added to your bill. Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free.

We will require full prepayment of the menu price on 6th December which will be non-refundable after. Please note this menu is subject to change.

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# MERRY MARCUS

## CHRISTMAS DAY IN MARCUS

Dill cured salmon, caviar cream, cucumber  
*Riesling, "Wachenheimer", Villa Wolf, Pfalz, Germany  
2016*

Roast Orkney scallop, Tempura Maldon oyster,  
lovage salsa  
*Côtes-Du-Rhône-Villages, Sablet Blanc Saint Gayan,  
Rhône Valley, France 2016*

Black truffle risotto, turkey leg confit, artichoke  
*Chardonnay, La Crema Winery, Sonoma County,  
California, USA 2018*

Rhug Estate Turkey, roast chicken fat emulsion,  
crispy sprouts, pickled cranberry  
*Château Dutruch Grand Poujeaux, Moulis-en-Medoc,  
Bordeaux, France 2012*

OR  
Aynhoe Park venison, beetroot, Scottish girolles,  
baked orange  
*"Poggio Al Moro", Enrico Santini, Bolgheri, Tuscany  
2016*

Young Buck & fig roll  
*Graham's, "Tawny Port", 10 Years Old NV*

Spiced gateau opera, redcurrant, vanilla  
*Pacherenc-du-Vic-Bilh, "Saint Albert", Domaine  
Plaimont, South West France 2015*

## VEGETARIAN CHRISTMAS DAY

Burrata, black olive, rosemary milk bread,  
macadamia nut  
*Riesling, "Wachenheimer", Villa Wolf, Pfalz, Germany  
2016*

Glazed heritage carrot, pine nut, tarragon,  
Hen-of-the-wood mushroom, black garlic  
*Côtes-Du-Rhône-Villages, Sablet Blanc Saint Gayan,  
Rhône Valley, France 2016*

Provençale vegetable terrine, polenta,  
kalamata olive, confit lemon  
*Chardonnay, La Crema Winery, Sonoma County,  
California, USA 2018*

Potato rosti, slow cooked egg, cep puree,  
pickled button onion, king oyster mushroom  
*Château Dutruch Grand Poujeaux, Moulis-en-Medoc,  
Bordeaux, France 2012*

Young Buck & fig roll  
*Graham's, "Tawny Port", 10 Years Old NV*

Spiced gateau opera, redcurrant, vanilla  
*Pacherenc-du-Vic-Bilh, "Saint Albert", Domaine  
Plaimont, South West France 2015*

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**SIX COURSES £375 PER PERSON  
WITH MATCHING SOMMELIER'S  
SELECTION**

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Please be aware this is a sample menu and is subject to change.  
Please inform us of any allergies and /or dietary requirements.  
All prices are inclusive of VAT at the current rate.  
A discretionary service charge of 15% will be added to your bill.  
We use fresh produce daily therefore garnishes may differ to  
ensure we can use the best quality ingredients. There may also  
be alterations to the vintages served.  
A completed booking form and deposit will be required to  
confirm the reservation.  
Vegetarian menus available on request.

# THE BERKELEY

LONDON

## HOW TO BOOK CHRISTMAS DINING AT THE BERKELEY

*To make your reservation, please contact:*

### **THE COLLINS ROOM**

+44 (0)20 7107 8866  
dining@the-berkeley.co.uk

### **MARCUS**

reservations@marcusrestaurant.com

### **THE GIFT OF LUXURY**

Give someone a taste of The Berkeley with one of our gift certificates this festive season. To buy, please visit: **the-berkeley.co.uk**.

The Berkeley  
Wilton Place  
Knightsbridge  
London SW1X 7RL

*Telephone:* +44 (0)20 7235 6000  
*Email:* reservations@the-berkeley.co.uk

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**COLLINS**

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