

THE BERKELEY

LONDON

**MAY  
YOUR  
CHRISTMAS  
BE BERKELEY  
AND BRIGHT**



*[Click for Christmas 2018](#)*

# THE BERKELEY

LONDON

TIS THE SEASON TO  
BE JOLLY

*Festive Feasts in the Collins Room*

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*Christmas Day at The Berkeley*

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*Merry Marcus*

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*Boxing Day & New Year's Day  
Brunch*

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YULE  
ENJOY

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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 restaurants. 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.

Our Ballroom is centre-stage this festive season, playing host for lunch on Christmas Day, and providing the stage for bubbles and brunch on Boxing Day and New Year's Day. The Collins Room, meanwhile, sparkles all day with festive bites.

Christmas at The Berkeley is pure, unbridled joy. Forget the brandy butter and cognac Christmas pud; 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*

*24 & 25 December, 2018*

## SOUP £17

Apple & parsnip velouté  
*Truffle goat's cheese beignet*

## STARTER £23

Home-smoked & cured Scottish salmon  
*Potato salad, pickled baby beets, Keta caviar, watercress*

## PASTA £28

Gorgonzola & walnut tortelloni  
*Charred leeks, young carrots, manchego snow*

## RISOTTO £28

Pumpkin risotto  
*Chestnut, sage, roasted cauliflower, Tête de Moine*

## MAIN £35

Roast Gressingham duck breast, sour cherry jus  
*Gingerbread purée, kale, salsify*

## DESSERTS £14

Home-made Christmas pudding  
*Brandy sauce*

Bitter chocolate & redcurrant dome  
*Almond tuile*

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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 BALLROOM

## STARTERS

Treacle cured Scottish salmon, Oscietra caviar  
*Burnt grapefruit jelly, pickled cucumber, soda bread, maltaise sauce*

Roasted pheasant breast, juniper scented jus  
*Smoked beetroot, dandelion leaves, blackberries*

Smoked Sika venison fillet tail  
*Endive, turnip, beans, watercress*

Celeriac velouté, poached guinea fowl  
*Truffled quince doughnuts*

## MAINS

Roast Norfolk Bronze turkey breast  
*Baked parsnip, Brussel sprouts, goose fat roast potatoes, cranberry sauce, sage & chestnut stuffing*

Aberdeen Angus fillet, bone marrow beignet, bordelaise sauce  
*Turnip & potato gratin, butternut squash, salsify*

Wild sea bass, savoy cabbage & brown shrimp pithivier  
*Baked cauliflower, wilted kale, shallot purée*

Cep & wild mushroom pie, black truffle  
*Braised salsify, cauliflower, butternut squash, kale*

## DESSERTS

Home-made Christmas pudding  
*Brandy sauce*

Port wine poached pear tart  
*Candied ginger ice cream*

Iced nougat parfait  
*Winter fruits*

Bitter chocolate & redcurrant dome  
*Almond tuile*

## CHEESE AND PORT

A selection of British & European cheeses with traditional accompaniments served with fine port or another fortified wine of choice

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## THREE COURSES WITH CHEESE AND PORT £170 PER PERSON £49 PER CHILD

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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.  
Credit card details are required at time of booking.  
All reservations have a 72hr cancellation policy.

# MERRY MARCUS

## CHRISTMAS DAY IN MARCUS

Maldon cured smoked salmon,  
Exmoor caviar, cucumber  
*Pinot Blanc, Jospmeyer, Alsace, France 2015*

Foie gras parfait, brioche, smoked egg yolk, granola  
*Pineau des Charentes, Domaine Bouju, Charente-Maritime, France NV*

Orkney scallop, Discovery apple, verbena,  
roast beef dressing  
*Sauvignon Blanc, "Quartz", Terlan, Alto Adige Terlaner, Italy 2011*

Rhug Estate goose, truffle pain perdu, onion  
*Shiraz/Mataro, Adelina, Clare Valley, Australia 2015*  
OR

Cumbrian venison saddle, parsnip, pickled grapes  
*"Crus-Elles", Ludovic Engelvin, Languedoc, France 2014*

Tunworth cheese, grumolo, Guinness bread  
*"Trois Pepins", Cidrerie du Vulcain, Valais, Switzerland 2015*

Panettone, clementine, Christmas pudding ice cream  
*Moscatel Dorado, Cesar Florido, Andalucia, Spain NV*

## NEW YEAR'S EVE IN MARCUS

*(Restaurant closes at 11pm)*

Dill cured salmon, Exmoor caviar, bonito, lime  
• *Vin de France, "Préambule", Maxime Salharang, South West, France 2014*

• *"Barbaste", Mas des Agrunelles, Languedoc, France 2016*

Confit parsnip, jamón, Tunworth custard  
• *Chenin Blanc, Delaire Graff, Swartland, South Africa 2015*

• *Meursault "Vieilles Vignes", Buisson Charles, Burgundy, France 2014*

Roast Cornish turbot, pickled egg, clams,  
rock samphire

• *"Jequitibá", Olivier Rivière, Rioja, Spain 2015*

• *Crozes-Hermitage, François Villard, Rhone Valley, France 2016*

Rhug Estate lamb, best end & shoulder,  
cime di rapa, chimichurri

• *Zweigelt/Saint Laurent, "Puszta Libre!", Claus Preisinger, Austria 2016*

• *"Cuvée Reserve", Matthieu Dumarcher, Chateauneuf-du-Pape, France 2015*

Milk chocolate nougat, peanut, salt caramel

• *Moscatel Dorado, César Florido, Andalucía, Spain NV*

• *Jurançon, Clos Lapeyre, South West, France 2014*

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

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.

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## FIVE COURSES £195 PER PERSON

- **£105 MATCHING SOMMELIER'S SELECTION WINES**
- **£165 MATCHING FINE WINES**

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# BUBBLES & BRUNCH

BOXING DAY & NEW YEAR'S DAY BRUNCH  
IN THE BALLROOM

## FROM THE BUFFET

A choice of freshly pressed juices  
Home-made smoothies  
Our bakers' selection of croissants, muffins  
& Danish pastries  
Freshly baked breads & rolls  
Home-made white, brown or granary toast

Selection of breakfast cereals  
Home-made granola & energy bars  
The Berkeley's bircher muesli  
Natural & fruit 'Ferme du Peuplier' yoghurt  
Probiotic beverages

Vine tomato-basil salad  
Burrata, artichoke, pine nut salad

Feta, roasted cauliflower, Mediterranean thyme  
Beetroot, orange-caraway salad  
Shaved Parma ham & fig  
Selection of charcuterie  
Smoked Scottish salmon  
Treacle marinated salmon  
Irish Carlingford oysters

Fresh sliced seasonal fruits  
Fruit skewers  
Selection of seasonal berries  
Home-made compotes

Selection of international cheese  
*Home-made chutney & accompaniments*

## LIVE EGG STATION

Omelette of your choice  
*Swiss cheese, wild mushrooms, tomatoes,  
ham, smoked salmon & herbs*

Eggs Benedict  
Eggs Royale with smoked salmon & winter  
truffle

Full English breakfast  
*Your choice of poached or fried eggs, Hepburn's  
Cumberland sausage, smoked bacon, roast  
tomatoes, flat mushrooms & black pudding*

## SEAFOOD STATION

Lobster & seafood in a brioche bun  
Poached lobster & seafood salad  
Red cabbage-spicy tomato mayonnaise  
*Horseradish, mustard, lime mayonnaise,  
grain mustard & honey, capers gherkins  
smashed avocado & lemon*

## SWEET WAFFLE STATION

Belgian waffles  
*Clotted cream, mixed berries, Nutella, peanut butter  
& maple syrup*

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**£65 PER PERSON**  
**£35 PER CHILD**

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a member of staff.

# THE BERKELEY

LONDON

## HOW TO BOOK CHRISTMAS AND NEW YEAR DINING AT THE BERKELEY

*To make your reservation, please contact:*

### **THE COLLINS ROOM**

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

### **MARCUS**

+44 (0)20 7235 1200  
reservations@marcusrestaurant.com

### **BALLROOM EVENTS**

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

### **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](http://the-berkeley.co.uk).

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[the-berkeley.co.uk](http://the-berkeley.co.uk)

COLLINS