

THE BERKELEY

LONDON



Click for Christmas 2017

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LONDON

SIMPLY HAVING
A WONDERFUL
CHRISTMAS TIME

Festive Feasts in the Collins Room

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EAT, DRINK & BE MERRY

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 we add a dash of festive cheer to every little detail.

Our brand new Ballroom is centre-stage this season, playing host for lunch on Christmas Day, and providing the stage for our glittering New Year's Eve celebrations. The Collins Room, meanwhile, sparkles all day with festive bites and sights.

Christmas at The Berkeley is pure, unbridled joy. Of feasting, fun, laughter and merry making. Of family time, or even some precious 'me time'. Forget the brandy butter and cognac Christmas pud; at The Berkeley the spirit of Christmas is truly alive and kicking.



FESTIVE FEASTS

IN THE COLLINS ROOM

*The below daily specials will be available on
24-25 December, 2017 along with the a la carte menu*

SOUP £ 17

Parsnip and horseradish soup,
truffled goats cheese tempura

STARTER £ 23

Pan-fried duck foie gras, pickled walnuts
and roasted Jerusalem artichokes

PASTA £ 30

Pumpkin and chestnut tortellini,
sage butter and shaved celery

RISOTTO £ 28

Cep and red wine shallot risotto, land cress

MAIN £ 34

Roasted Gressingham duck supreme,
confit turnips, gingerbread purée
and glazed quince

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.

ALL THE TRIMMINGS

CHRISTMAS DAY LUNCH IN THE BALLROOM

STARTERS

Home smoked Scottish salmon, oscietra caviar
Jerusalem artichoke, turnips, herbs

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

Highland venison carpaccio, watercress
Purple endive, pickled apples, parmesan crisp

Celeriac veloute, poached guinea fowl
Truffled quince doughnuts

MAINS

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

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

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

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

DESSERTS

Christmas pudding
Custard sauce and brandy ice cream

Apple tatin
Rum and raisin ice cream

Chestnut mousse
Jivara pear jelly and pear sorbet

Chocolate mousse with hazelnut daquoise
Mandarin confit and orange belvedere sorbet

CHEESE AND PORT

Help yourself to as much as you like,
from our selection of British & European
cheeses and chutneys and at the same time
charge your glass to the brim with your
favourite port at our cheese and port
station.

THREE COURSES WITH CHEESE AND PORT £160 PER PERSON £45 PER CHILD

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.

Credit card details are required at time of booking.

All reservations have a 72hr cancellation policy.

MARVELLOUS MERRIMENT

CHRISTMAS DAY IN MARCUS

SAMPLE MENU

Maldon cured smoked salmon,
Exmoor caviar, cucumber

Chicken liver parfait, brioche, smoked
egg yolk, granola

Orkney scallop, Discovery apple, verbena,
roast beef dressing

Rhug Estate goose, truffle pain perdu, onion
OR

Cumbrian venison saddle, parsnip, pickled grapes

Tunworth cheese and raisin bread

Panettone, clementine, Christmas pudding
ice cream

NEW YEAR'S EVE IN MARCUS

(Restaurant closes at 11pm)

SAMPLE MENU

Exmoor caviar, confit salmon belly, bonito

Confit parsnip, jamon, Tunworth custard

Roast Cornish turbot, pickled egg,
clams, rock samphire

Rhug Estate lamb, best end and
shoulder, aubergine, sumac

Milk chocolate nougat, peanut, salt caramel

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.

FIVE COURSES £195 PER PERSON

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

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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.

BUBBLES & BRUNCH

BOXING DAY BRUNCH IN THE BALLROOM

FROM THE BUFFET

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

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

Vine tomato and basil salad
Burratta, artichoke, pine nut salad
Feta, roasted cauliflower, Mediterranean thyme
Beetroot, orange and caraway salad
Shaved Parma ham and 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, and accompaniments

LIVE EGG STATION

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

Eggs Benedict

Eggs Royal with smoked salmon
and winter truffle

Full English breakfast

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

SEAFOOD STATION

Lobster and seafood in a brioche bun

Poached lobster and seafood salad

Red cabbage and spicy tomato mayonnaise
*Horseradish, mustard, lime mayonnaise, grain
mustard and honey, capers gherkins smashed
avocado and lemon*

SWEET WAFFLE STATION

Belgian waffles

*Clotted cream, mixed berries, Nutella, peanut butter
and maple syrup*

£65 PER PERSON
£35 PER CHILD

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

OUT WITH THE OLD IN WITH THE NEW

NEW YEAR'S EVE IN THE BALLROOM

To celebrate the turn of the year, The Berkeley is staging an unforgettable night of theatre, fine dining and frivolous fun. Enjoy a seven-course culinary fest journeying from coast to coast of the British Isles, accompanied by jugglers, magicians and dancers for a fully immersive experience.

The New Year is welcomed in with champagne, and after that it's cocktails from our Blue Bar team and dancing into the night before rickshaws take you home.

SAMPLE MENU

Treacle-cured Scottish salmon
Orange emulsion

Carlingford oysters
Caviar cream

Haggis lolly pop
Parsley mayonnaise

Scottish langoustine and butternut
squash chowder
Topped with turkey bacon

Yorkshire pheasant
*Caramelised cauliflower florets, heritage carrots
and shaved Monk's Head cheese*

Wild Cornish seabass
*Coco bean purée, Morecambe clams and
truffle brioche crumbs*

Dexter Beef fillet
*Poached bone marrow, confit root vegetable,
oxtail broth and grilled ceps*

Gin & tonic sorbet

Chocolate sphere

A selection of British and European cheeses

SEVEN COURSE TASTING MENU £495 PER PERSON

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.

Credit card details are required at time of booking.

All reservations have a 72hr cancellation policy.

Rickshaws are subject to availability and within a 1 mile radius.

SAY HELLO TO 2018

NEW YEAR'S DAY BRUNCH IN THE BALLROOM

FROM THE BUFFET

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

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

Vine tomato and basil salad
Burratta, artichoke, pine nut salad
Feta, roasted cauliflower, Mediterranean thyme
Beetroot, orange and caraway salad
Shaved Parma ham and 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, and accompaniments

LIVE EGG STATION

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

Eggs Benedict

Eggs Royal with smoked salmon
and winter truffle

Full English breakfast

*Your choice of poached or fried eggs, Hepburn`s
Cumberland sausage, smoked bacon, roast
tomatoes, flat mushrooms and black pudding*

SEAFOOD STATION

Lobster and seafood in a brioche bun

Poached lobster and seafood salad
*Red cabbage and spicy tomato
mayonnaise, horseradish, mustard, lime
mayonnaise, grain mustard and honey,
capers gherkins smashed avocado and
lemon*

SWEET WAFFLE STATION

Belgian waffles

*Clotted cream, mixed berries, nutella,
peanut butter and maple syrup*

£65 PER PERSON
£35 PER CHILD

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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@marcuswareing.com

BALLROOM EVENTS

+44 (0)20 7107 8866
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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.

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