



THE BERKELEY

EVENTS

CANAPÉ & BOWL FOOD MENU

PRE-MEAL CANAPÉS
ONLY AVAILABLE WITH DINNER

£22.00 per guest

(Selection of 5 Canapés per guest)

COCKTAIL PARTY CANAPÉS

£36.00 per guest

(Selection of 10 Canapés per guest)

SEA, EARTH, LAND

All canapés are served with roasted marinated nuts and olives





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COLD CANAPÉS

From The Sea

Mojo Prawns

Rice cracker, avocado, lime aioli and coriander

Compressed Camomile Scented Cucumber

Cornish crab and ginger salad

Ceviche of Salmon

Pink grapefruit, avocado and ginger dressing

Scottish Lobster

Crab and yuzu ginger salad tart

Scottish Smoked Salmon Quail Egg

Caviar

Seared Tuna Wrap

Tuna, carrot, avocado wrapped in rice paper and citrus wasabi dressing

Yellow Fin Tuna “Candy”

Tuna chunks marinated in spiced soya

From The Earth

Linseed Croute

Blue cheese, peas and toasted pine nuts

“Dodgers”

Beetroot and peppered goat’s cheese

Cherry Tomato

Olive tapenade and basil

Beetroot & Goat’s Cheese Macaroon

Quail Egg

Baked carrots, sorrel and gold leaf

Grilled Aubergine

Olives, tomato and feta

Asparagus

Mrs. Bell’s blue cheese and walnuts

Crispy Shallot Roll

Carrot and avocado

Vietnamese Vegetable Wrap

Chilli lime and soya dressing

From The Land

Angus Beef Carpaccio

Truffle tea and parmesan herb crisp

Confit Pulled Pork

Crispy nori, purple crisp and rock samphire

Foie Gras Sablé

Strawberry jelly

Shredded Smoked Chicken

Redcurrant and rice cracker

Baked Jerusalem Artichoke

Smoked duck and pickled mustard

Sobrasada

Saffron toast and toasted almonds

Tea-Smoked Duck Breast

Green mango, pomegranate and Thai basil

Should you have any allergies or intolerances please do ask your Event Manager who will be more than happy to assist. Please be advised that our products are prepared in an environment that contains nuts.

We will do our utmost to provide a nut free offering upon request, but unfortunately cannot guarantee the products will be 0% trace-free. All prices are inclusive of VAT at the current rate.

A discretionary service charge of 12.5% will be added to your bill. Please inform us of any allergies and/or dietary requirements.





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HOT CANAPÉS

From The Sea

Miso Glazed Seabass
Cauliflower purée and pickled mustard

Cornish Crab Cakes
Wasabi emulsion

Indian Spiced Tiger Prawns
Coriander coconut espuma

Grilled Octopus
Wakame seaweed and jalapeño beurre blanc

Lobster and Smoked Haddock Arnold Bennett Tart

Charred Mackerel
Lemon meringue and dill sabayon

Scallops
Sea beet and aubergine black garlic purée

From The Earth

Truffle-Scented Cauliflower
Pine nut and beignet

Truffle Wild Mushroom Bouchée
Spinach and tarragon emulsion

Smoked Montgomery Cheddar Gougeres

Sesame Crusted Haloumi
Spiced tomato compote

Baby Corn
Asparagus tempura

Baked Young Potatoes
Truffle crème fraîche

Spiced Spinach and Feta Filo
Piquillo relish

Sage Scented Butternut Polenta Fries

Vegetable Spring Rolls
Sweet chilli

From The Land

Haggis Bonbon
Apple and parsley emulsion

Harissa Lamb Kebabs
Coriander emulsion

Crispy Chicken Tulip
Smoked sweet paprika emulsion

Angus Beef Slider
Smoked Applewood cheese

Tandoori Chicken
Mango emulsion

Pine Crusted Aberdeen Angus
Cauliflower purée and crispy kale

Parmesan Kentish Lamb
Piquillo pepper essence

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DESSERT CANAPÉS

Chocolate Indulgence

Chocolate Pain De Gene

Praline and Cocoa Nib Eclairs

Chocolate Honeycomb Cake

Light & Fruity

Assorted Macarons

Lime Verbena Mousseux

Sable, fruit jelly and pistachio cremeux

Hot Desserts

Churros with Warm Chocolate Sauce

Warm Chocolate Fudge Moelleux

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HEARTY MUNCHIES

£6.00 each

From The Sea

Smoked Haddock
Quail `Scotch` egg

Lime Leaf Scented Crispy Sole
Katsu sauce and brioche

The Berkeley Fish And Chips

From The Earth

Sesame Tempura Asparagus
Baby corn and lemon aioli

Lentil and Broad Bean Gallette
Coconut chutney

Mini Pizza
Shaved olives and peppered ricotta

From The Land

Mini Beef Burger
Gruyere and tomato relish

Pulled Pork Belly
Smoked super slaw and brioche

Smoked Lamb Breast
Nachos



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BOWL FOOD MENU

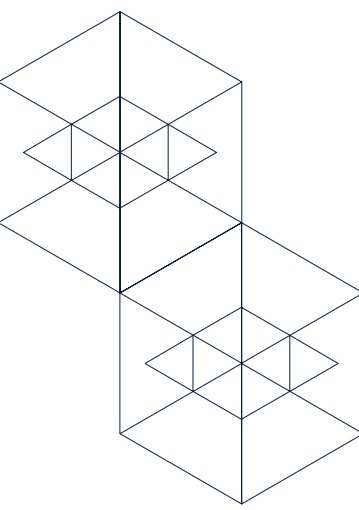
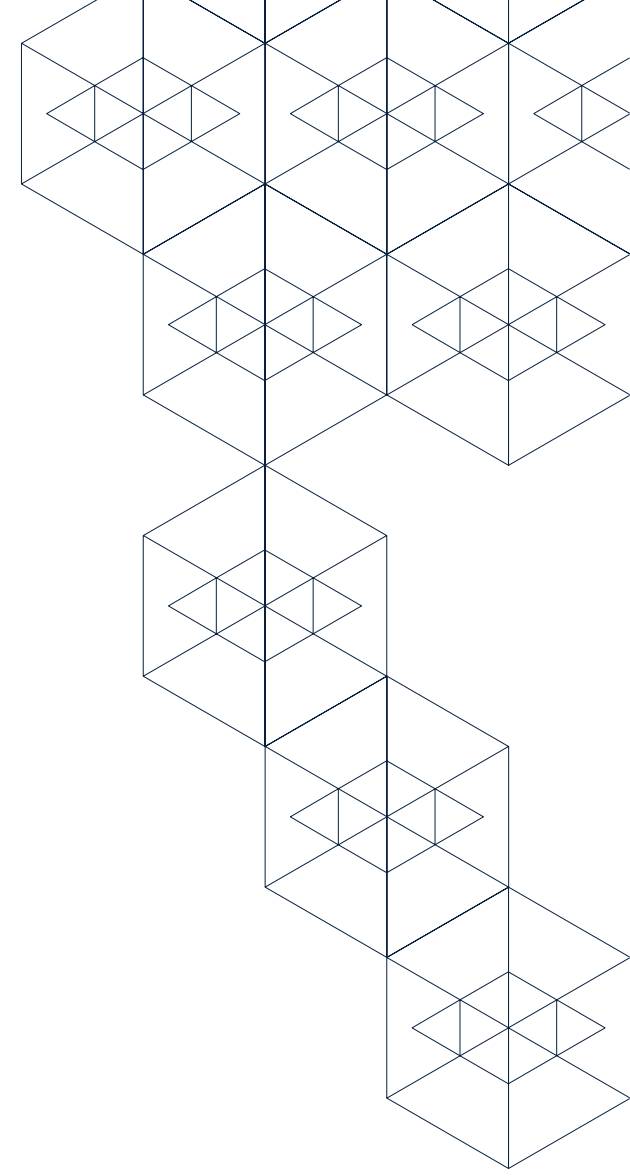
£65.00 per guest

SEA, EARTH, LAND

The following menu is served to your entire party; we will of course arrange suitable alternatives for your guests with dietary requirements.

Please select 6 savoury choices and 2 desserts to create your bespoke menu.

Should you require any assistance with our Bowl Food menu
Please do not hesitate to contact your Events Manager.





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COLD

From The Sea

Grilled Prawns
Trofie pasta, tomato, olive and chorizo

Scottish Smoked Salmon
Radish, pickled cucumber and horseradish cream

Cornish Crab
Radish, sheep sorrel and sourdough

Yellow Fin Tuna Poke Bowl
Avocado and kimchi cabbage

Flaked Teriyaki Cod
Samphire, goat's curd and nasturtiums leaves

From The Earth

Sprouted Bean
Wheat berries, peach, mint and tamarind dressing

Kelp and Cucumber
Apple blossom and ponzu emulsion

Edamame and Asian Noodle Salad
Nuoc chum dressing

Baked Heritage Carrots
Goat's curd, mache leaves, toasted seeds and nuts

Baked Piquillo Pepper and Montgomery Cheddar Tortilla
Manchego cheese and spicy salsa

Caramelised Miso Onions Mangetout
Samphire and fine French beans

From The Land

Confit Duck
Compressed watermelon, holy basil and pomegranate

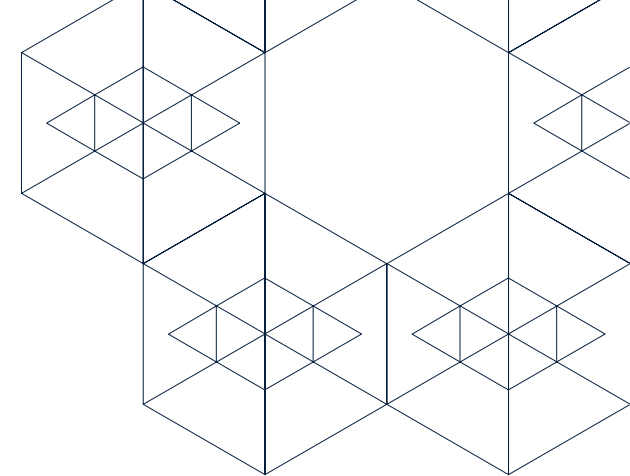
Four Cheese Tortellini Salad
Salami, sundried tomato and basil

Truffle Hotdog
Smoked Applewood cheese and relish

Tempura Quail
Celeriac remoulade and tarragon emulsion

Harissa Marinated Chicken
Fine beans, fregola and pine nuts

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HOT

From The Sea

Red Prawn Curry

Fragrant lime leaf rice and pickled cucumbers

Halibut Baked In Banana Leaf

Pineapple and chilli sambal

Sake Simmered Seabass

Coconut sticky rice, edamame and dashi broth

Grilled Salmon

Peas, broad beans and brown shrimps

The Berkeley Fish Pie

Salmon, haddock or sole

From The Earth

Crispy Artichoke

Ricotta ravioli, kale and baked turnips

Young Root Vegetable Biryani

Crispy onions, cucumber raita and gold leaf

Aromatic Vegetable Green Curry

Steamed lime leaf rice

Wild Mushroom-Broad Bean Pie

Truffle béchamel and baby onions

Gratinated Spinach-Gnocchi

Pistachios and mint sabayon

From The Land

Mughal Chicken Biryani

Cucumber raita, crispy onion and gold leaf

Cottage Pie

Braised red cabbage and bone marrow

Smoked and Grilled Hanger Steak


Baked potatoes, mushrooms and watercress

The Berkeley Lancashire Hotpot

Duck Leg Confit

Warm green lentil- apple salad and balsamic glaze

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STATIONS

Sushi

£38.00

Assorted Sushi, Nigiri, Ura Maki and Sashimi's
Seabass and Black Radish Tartare

Accompaniments

Pickled Ginger

Wasabi

Kikkoman Soya Sauce

Oyster & Shellfish

£35.00

Irish Rock Oysters

Hot Dog & Lobster Roll

£35.00 – Choose any three

Bacon Wrapped Truffle Hotdog

Root vegetable relish

Kimchi Hot Dog Wasabi Citrus Emulsion

Caramelised Onion and Jalapeño Smoked Dog

Chorizo Dog

Avocado cheddar and mojo emulsion

Smoked Bratwursts

Sauerkraut and pickled mustard

The Berkeley Lobster Roll



European Cheese & Charcuterie

£30.00

An Assortment of Three Type's Seasonal
European Cheeses
*Charcuterie, quince jelly, crackers, sourdough,
Celery and grapes*

Iberico Ham Carving

*A carving of the renowned Spanish ham
by a Master Carver*

Accompanied by homemade breads

(Price on request)

Risotto

Seasonal Risotto

Served in a parmesan wheel with accompaniments

(Price on request)

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