



THE BERKELEY

EVENTS

PRIVATE EVENTS LUNCH & DINNER MENU

£80.00 per person
(Three course menu)

SEA, EARTH, LAND

We would kindly ask you to select one set menu for the entire party; we will of course arrange suitable alternatives for your guests with dietary requirements.

Should you require any assistance, please do not hesitate to contact your Event Manager.





THE BERKELEY

EVENTS

STARTERS

From The Sea

Scottish Smoked Salmon, Trout Mousse & Roe
Quail's egg, pickled beetroot and sourdough croutons

Gin Cured Salmon & Crispy Skin
Sorrel, pickled kohlrabi and lemon pearls

Sesame Crusted Yellow Fin Tuna
Kelp, edamame, glass noodle and wasabi dressing

Dorset Crab Cake
*Yuzu emulsion, grated green mango,
papaya and lotus crisp*

Pan-Fried Dorset Scallops & Truffle Jus
Jerusalem artichokes, wilted sea beet and raisins
(£2.00 supplement per person)

From The Earth

Parmesan Crusted Hen's Egg
& Roasted Cauliflower
Pickled salsify, wild mushrooms and beans

Butternut Squash and Goat's Cheese Roulade
Fine beans, endive, artichokes and almond milk

Salt Baked Heritage Carrots
Goat's curd, pickled walnuts and thyme emulsion

Marinated Beetroot
Cauliflower beignet, glazed fig, dill oil and sour cream

Crispy Tofu and Japanese Aubergine
Marinated shimeji, artichokes and crispy shallots

From The Land

Roasted Gressingham Duck Breast
*Hazelnuts, confit beignet,
griotte cherries and endives*

Seared Angus Beef Carpaccio and Horseradish
Celeriac remoulade, tarragon and rye croutons

Roasted Pigeon and Merlot Dressing
Beetroot, rosehip jelly and watercress

Pressed Ham Hock & Leek Terrine
Glazed pork cheeks, apple purée and brioche

Sautéed Foie Gras
*Oat & hazelnut crumble, ginger bread purée,
raspberries and chicken skin*
(£5.00 supplement per person)

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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MAIN COURSE

From The Sea

Roasted Monkfish, Beurre Blanc
*Braised puy lentils, potato terrine,
pickled walnuts and herb oil*

Seared Mediterranean Seabass
Burnt leek, brown shrimp, spinach and lobster jus

Roast Cod Fillet
*Gnocchi, burnt aubergine purée, samphire,
turnips and Merlot dressing*

Scottish Salmon Pavé
*Smoked beetroot, white beans and wilted chard,
clam foam*

Roast Atlantic Halibut
*Mousseline potatoes, king oyster spring onion fricassée,
lettuce and citrus beurre blanc*

From The Earth

Roast Spring Cabbage and Herb Oil
Carrot miso purée, trofie pasta and samphire

Grilled Aubergine Paupiette
And Piquillo Pepper Essence
Quinoa, Goji berries and orange

Gluten Free Beetroot Tart
Fine French beans, shallots, tomato and rapeseed oil

Thin Tomato-Basil Tart
Grilled artichokes, shaved asparagus and glazed plum

Spinach Tortellini
*Caramelized onions, baked ricotta,
celeriac, ceps and chestnuts*

From The Land

Roast Gressingham Duck Breast
*Black berries, butternut squash,
braised endive, wilted chard and Madeira jus*

Roast Salt Marsh Lamb Rack
*Parsnip purée, carrot, savoy cabbage,
bacon, thyme and sweet garlic jus*

Slow-Cooked Blyth Burgh Pork
*Fondant potatoes, sprouting broccoli,
carrot miso purée and red wine jus*

Roast Norfolk Black Leg Chicken
*Grilled artichokes, French beans,
watercress and Burgundy jus*

Aberdeen Angus Beef Fillet
*Caramelized onions, celeriac, ceps,
chestnut and port jus*
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DESSERTS

Cakes & Gateaux

Pistachio Genoise and Fruit Jelly
*Layers of pistachio cake, vanilla cream
and redcurrant sorbet*

Warm Figs and Cream Cheese Parcel
*Caramelized figs, Philadelphia cream cheese
and clotted cream ice cream*

New York Style Baked Cheese Cake
*Baked vanilla cheese cake, speculoos biscuit,
chestnut confit streusel and blackberry ice cream*

Dessert Trio
*Soft banana upside down cake, passion fruit macaron
and almond ice cream*

Chocolate Indulgence

Chocolate Rocher & Caramel Sauce
*Choux puff, almond praline, mousseline cream
and caramelised banana ice cream*

Hazelnut & Orange Pavé, Citrus Jus
*Chocolate mousse, hazelnut Dacquoise,
orange marmalade and cocoa ice cream*

Dessert Trio
*Milk chocolate dome with praline ganache,
apple tatin and rum ice cream*

Light & Fruity

Caramelized Apple & Yuzu Almond Tart
Calvados ice cream

Pear and Blackcurrant Delice
*Pâte sablée, vanilla almond ice cream, pear and
blackcurrant compote, opalys white chocolate whipped
ganache and pear Willian sorbet*

Lemon & Lime Basil Tart
*Lemon and lime cream, hazelnut sponge
and raspberry sorbet*

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Amuse Bouche

£10.00 per person

Smoked Charred Mackerel

Heritage tomatoes, samphire and capers

Seared Scallops

Sweet potato mousse and coriander

Carrot and Courgette Muffin

Coconut scented butternut essence

Cured Angus Loin

Figs, goat's cheese and watercress

Cured Salmon

Soya tapioca and wasabi beurre blanc



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SOUP

£12.00 per person

Leek & Potato Velouté, Caviar Cream

Cauliflower Velouté, Pine Nut & Truffle Beignet

Parsnip & Sage Velouté, Wiltshire Ham-Brie Toastie



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SORBET

£8.00 per person

Pear William

Apple Calvados

Lemon Sorbet & Belvedere Orange Vodka

Coconut Liqueur



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CHEESE COURSE SELECTION

£18.00 per person

Cornish Yarg, Rag Stone Goats Cheese,
Shropshire Blue
Walnut, raisin bread, quince, grapes and crackers

Brie de Meux and Truffle
Fleur de sel and grissini

Smoked Camembert
Jalapeño, apricot jam, celery and oat meal cakes

Selection Of International Cheese
Figs, grapes and crackers

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