THE BERKELEY

A LA CARTE MENU

£115.00 per person
(Three-course menu)

Starters
Creamy Burratina
Blushed cherry tomatoes, glazed figs, toasted pine nuts and focaccia

Dill Marinated Salmon
Chunky avocado, poached quail egg, tobiko and crispy Melba

Crispy Dorset Crab Cake
Wasabi mayonnaise, cucumber and mooi slaw

Main Courses
Pan Fried Seabass Fillet
Sarstable asparagus, heritage tomatoes, new potatoes and beurre blanc

Grilled Angus Beef Fillet
Mushroom butter, tender stem broccoli, truffle whipped potatoes and port jus

Wye Valley Asparagus
Organic poached eggs, crushed jersey royals, sautéed morels and hollandaise

Desserts
Red Velvet Cake
Praline mouse and buttermilk sorbet

Pear Cheesecake
Spiced crumble and roasted pears

Selection of English Farmhouse Cheese
Homemade seasonal fruit chutney

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 100% 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.