



# THE BERKELEY

EVENTS

## A LA CARTE MENU

£120.00 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 mooli slaw*

### Main Courses

Pan Fried Seabass Fillet  
*Sea 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

Salted Peanut Butter Mousse Cake  
*Praline crunch, salted peanut butter cream, coconut marshmallow bavarois,  
peanut biscotti shards, mascarpone black pepper ice cream*

Bergamot & Yogurt Cheese Cake  
*Hazelnut sponge, blood orange sorbet*

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 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.

