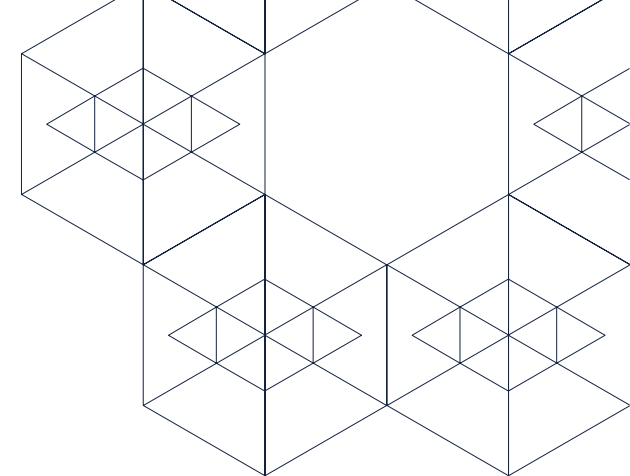


THE BERKELEY

EVENTS



SWEET LOOSE LEAF TEA PARING

BLACK

Earl Grey (Sri Lanka)

Energising, extremely fragrant citrus notes on a rich Ceylon base

OOLONG

Wuyi Oolong (China, Fujian)

Complex nut, chocolate, mineral and floral notes

WHITE

Jasmine Silver Needle (China, Fujian)

Delicate and mellow with uplifting jasmine fragrance

TISANE

Blackcurrant & Hibiscus

Tart berry fruits with sweet floral aroma

COLD INFUSED TEAS

£9.00 per person

Cold infusions redefine iced tea, infusing the teas with cold water slowly over time maximises delicate flavours for exceptional taste

White Peony

Comforting, delicate, mellow

Assam Breakfast

Satisfying, malty, dark

Blackcurrant & Hibiscus

Enticing, berries, burgundy

Whole Chamomile flowers

Calming, earthy, golden

GIFT SHOP

PRÊT À PORTEA, *high fashion bakes & biscuits, book* £12.95

Exclusive Wedgwood Prêt à Portea fine bone china – please ask your waiter for more information

PRÊT À PORTEA

PRÊT-À-PORTEA

£60.00 per person

CHAMPAGNE PRÊT-À-PORTEA

£70.00 per person

*Including a glass of
Laurent Perrier Champagne Brut NV
or Demi Sec*

*Additional glass of Laurent Perrier Brut NV
or Demi Sec
£17.50 per glass*

COUTURE CHAMPAGNE PRÊT-À-PORTEA

£76.00 per person

*Including a glass of Couture Champagne
(Laurent Perrier Rosé, Bollinger Rosé, Ruinart Blanc de Blancs)*

*Additional glass of Couture Champagne
£24.00 per glass*

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.



THE BERKELEY

EVENTS

THE BERKELEY TEA SANDWICHES

Roast corn fed chicken, truffle celeriac remoulade, lettuce, thyme cress on onion bread

Pastrami, light blue cheese cream, sauerkraut, gherkin, rocket on brown bread

Home-smoked salmon, shallot soya mirin butter, daikon, nasturtium leaves on rye bread

Heritage Copper Maran hen's mayonnaise, beef heart tomatoes, mustard cress on brioche bread

Heirloom beetroots, horseradish scented feta, watercress on tomato bread

Aromatic cottage cheese, baked courgettes, peppers, artichokes, baby spinach on seven grains bread

SAVOURY TREATS

Baked Camembert brioche, spiced Victoria plum jam, Manchego cheese

Parsnip cream, crispy chicken skins, Jerusalem artichokes, truffle walnut purée, foraged herbs

Seared tuna, hibiscus & cep tea, tapioca, marinated root vegetables

A DELICATE COLLECTION OF CAKES AND BISCUITS, INSPIRED BY THE WORLD'S FINEST DESIGNERS

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.

