



THE BERKELEY

EVENTS

BUFFET MENU

£76.00 per person

SEA, EARTH, LAND

Please select 4 cold items, 3 hot items, 2 sides and 3 dessert





THE BERKELEY

EVENTS

COLD ITEMS

From The Sea

Grilled Yellow Fin Tuna & Hen's Egg
Lettuce, ruby radish, sundried tomatoes, olives

Seared Red Mullet
Harissa roasted vegetables, white beans, balsamic

Grilled Indian Spiced Prawns
Charred tender stem, cherry tomatoes, almonds

Home Smoked Salmon Trout
Hen's egg, avocado, compressed cucumber, dill emulsion

Crispy Squid
Rocket, sweet chili jam, crème fraîche

From The Earth

Duck Eggs & Grilled Asparagus
Pickled salsify, chorizo, crispy shallots

Cumin & Coriander Roasted Carrots
Romesco, pomegranate, avocado

Roast Aubergine & Cauliflower
Chickpeas, walnuts, dates

Parmesan Goat's Cheese Beignet
Butternut, mushrooms, golden raisins

Burrata & Grilled Apricots
Heritage tomatoes, fregola, rocket, pesto

From The Land



Compressed Melon
Serrano ham, feta, basil, pumpkin seeds

Roast Duck Breast & Horseradish Cream
Baked potatoes, mushrooms, watercress

Roast Angus Fillet Tail
Broccoli, Mrs. Bell's blue, sourdough

Smoked Chicken & Bacon
Avocado, charred corn, gem lettuce

Lime Leaf & Lemon Grass Roasted Norfolk Chicken
Fine beans, bamboo shoots, cherry tomatoes

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 ITEMS

From The Sea

Roast Atlantic Cod

Razor clams, caramelised pears, parsley sauce

Sauté Prawns & Squid

Grilled courgette, trofie pasta, chilli, spring onions

Seared Bream

Peas, spinach, leeks, broad bean broth

Mediterranean Seabass

Orecchiette Americaine, wilted spinach, seasonal mushrooms

Brown Butter Roasted Sole

Squid ink risotto, braised fennel, charred orange

Roast Scottish Salmon & Pearl Onions

Wilted spinach, polenta croutons, tender stem broccoli

From The Earth

Parmesan & Broccoli Quiche

Smoked cheddar, piquillo peppers

Pecorino & Honey Tortellini

Wilted spinach, runner beans, parmesan foam

Mozzarella & Tomato Gnocchi

Asparagus, minted peas, broad beans

Beetroot Tart

Glazed goat's cheese, crème fraiche, herbs

Crispy Polenta & Pickled Walnuts

Parsnips, cherry tomatoes, artichokes, endive

From The Land

Grilled Krakauer & Pickled Carrots

Swede purée, kale, onion gravy

Buttermilk Fried Chicken

Parmesan gnocchi, spinach, peas, mojo emulsion

Spiced BBQ Baby Poussin

Carrot ginger purée, cabbage, shitake mushrooms

Roasted Kentish Lamb Rump

Garden peas, parmentier potatoes, caramelised pearl onions

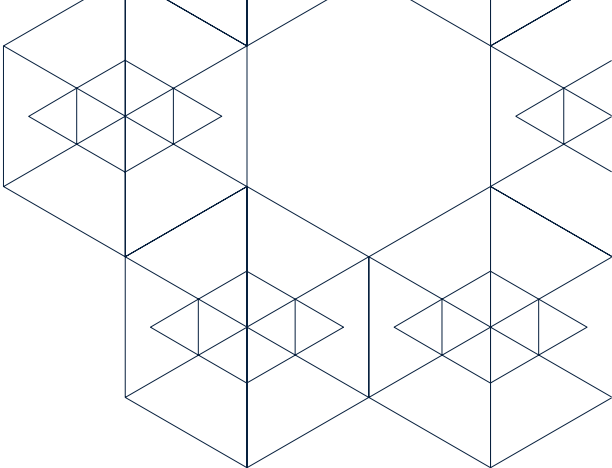
Slow Roasted Norfolk Pork Belly

Butternut squash, pecorino, turned potatoes, chipotle scented tomato sauce

Braised Beef Short Rib & Ragout

Kimchi fried rice, dashi and miso roasted vegetables

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SIDES

Duck Fat Roasted Potatoes

Mixed Seasonal Vegetables

Dauphinoise Potato

Baked New Potato Fondant

Mousseline Potatoes

Fragrant Lime Leaf Basmati Rice

Fine French Beans

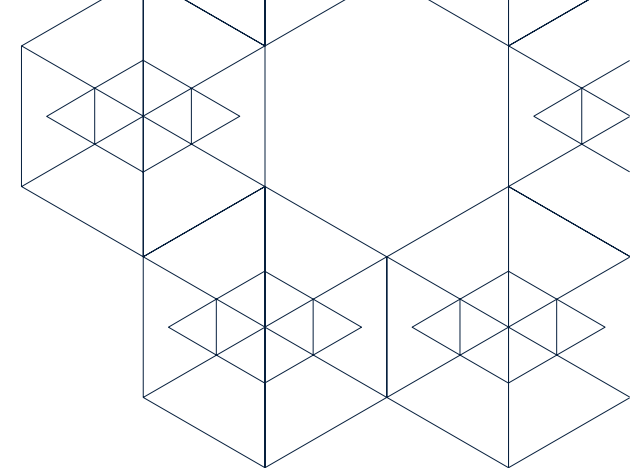
Garlic, shallot

Steamed Broccoli

Almonds

Aromatic raisin & Pine Nut Couscous

Cauliflower Cheese



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DESSERTS

Cakes & Gateaux

Raspberry & Pistachio Mascarpone Cream Delice

Coconut Charlotte, Lime Sponge & Pineapple Confit

Cappuccino Mousse Cake

Chocolate Indulgence

Valrhona Chocolate Manjari & Passion Fruit Tart

Black Forest Gâteau

Caramelia Mousse, Salted Caramel & Hazelnut Daquoise

Light & Fruity

Lemon & Basil Jelly Tart

Baked Vanilla Cheesecake, Strawberry Compote, Pistachio sable Verine

Opalys & Cassis Cream, Blackcurrant & Blueberry Compote Slice



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