



THE BERKELEY

EVENTS

NON OFFENSIVE MENU

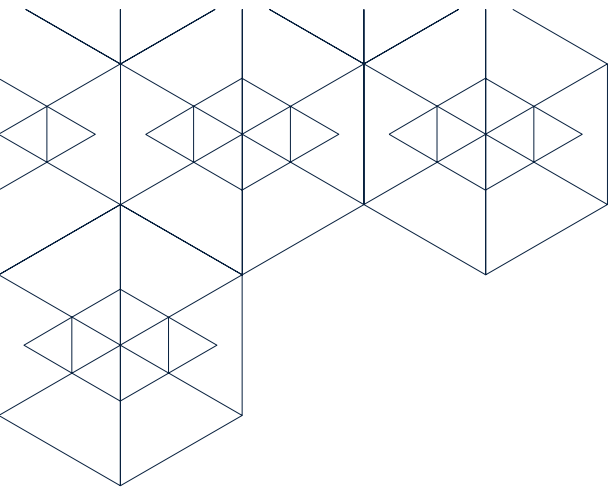
MENU SELECTOR
FOR WEDDINGS, BAR-MITZVAHS AND BAT-MITZVAHS
£83.00 per person
(Three course menu)

SEA & EARTH

Our Menu Selector offers First, Intermediate, Main and Dessert Courses.
We would kindly ask you to select one set menu for your entire party; we will of course arrange suitable alternatives for your guests with dietary requirements.

Should you require any assistance with our menu selector please do not hesitate to contact your Events Manager.

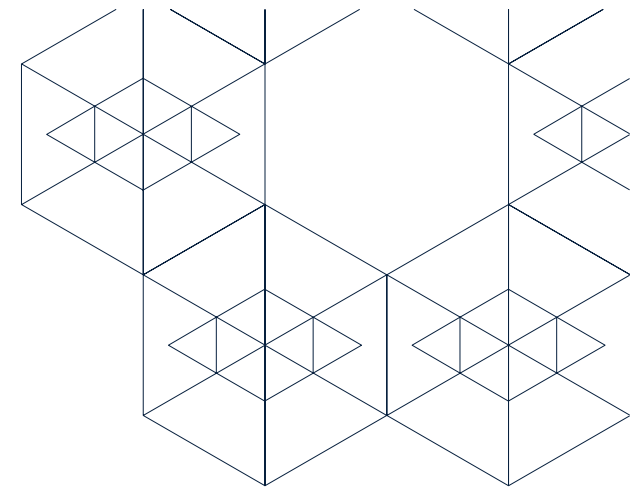




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STARTERS



From The Sea

Home Smoked & Cured Scottish Salmon

Potato salad, avocado, capers, watercress

Yellow Fin Tuna & Yuzu Avocado Purée

Black radish, crispy rice, kimchi cabbage

Marinated Swordfish Carpaccio & Buttermilk dressing

Potato crisps, grapefruit, cornichons

Pan Seared Red Mullet Fillet

Black garlic, aubergine purée, aromatic grilled vegetable salad, herb oil, baby herbs

From The Earth

Burrata, Quinoa & Watercress

Radicchio, dried berries, pickled plums

Roast Butternut Squash & Truffled Ricotta Beignet

Wild mushrooms, endive, beurre blanc

Heritage Beetroot Carpaccio

Horseradish, feta cream, watercress, crispy puffed rice

Roasted Miso Aubergine & Sesame Honey Glaze

Chick peas, feta, shishito peppers

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

Roast Scottish Salmon Pave

Smoked beetroot, white beans, wilted spinach

Roast Atlantic Cod & Beurre Blanc Herb Oil

Baked rutabaga, kale, caramelized shallots

Mediterranean Seabass & Parsley Sauce

Mousseline potatoes, endive, tender stem broccoli

Roast Halibut & Curry Jus Vinaigrette

Heritage carrots, wilted Swiss chard, fondant potatoes



From The Earth

Goat's Butter Baked Cauliflower & Walnut Gribiche

Cauliflower purée, savoy cabbage, sour cherries, foraged herbs

Baked Aubergine & Grilled Vegetables

Aromatic freekeh, spinach. Watercress puree

Gorgonzola & Walnut Tortelloni

Charred leeks, young carrots, Manchego snow

Roast Pumpkin & Sage Risotto

Chestnut mousse, Romanesco, hazelnut crumbs

Roast Heritage Beetroot & Wild Mushroom

Caramelised onions, kale, black berries

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DESSERTS

Cakes & Gateaux

Fraisier

*Financier cake with strawberry compote,
summer berry Chantilly cream, Pimm's sorbet*

Cherry & Tonka Cheesecake

Milk ice cream

Brownie Cake & Dark Rum Mousse

Honey ganache, roasted pecan ice cream

Chocolate Indulgence

Chocolate Rocher

*Chocolate & hazelnut mousseline, almond praline,
caramelised banana ice cream*

Apricot & Chocolate Caramelia Mousse

Apricot jelly, Disaronno ice cream

Bounty Bar

*Coconut cream, coconut daquoise,
Pina-colada sorbet*



Light & Fruity

Mango & Thai Basil Delice

Almond sponge, passion fruit sorbet

Lychee & Raspberry Rose Bavaois

Exotic cremeux, coconut sorbet

Roasted Pineapple Tart

Madagascar vanilla cream, kalamansi ice cream

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INTERMEDIATE COURSES

Soup

£12.00 per person

Chilled Leek
Potato velouté and cheese gougère

Creamed White Asparagus
Mushroom and thyme turnover

Green Pea & Lovage Velouté
Summer truffle-brie toastie

Amuse Bouche

£10.00 per person

Smoked Charred Mackerel
Heritage tomatoes, samphire, capers

Seared Yellow Fin Tuna
Sweet potato mousse, coriander dressing

Carrot & Courgette Muffin
Coconut scented butternut essence

Glazed Goat's Cheese
Baked red onion, fig, watercress

Citrus Cured Salmon
Soya tapioca, wasabi beurre blanc

Sorbet

£8.00 per person

Fresh Lime Sorbet

Green Apple & Calvados

Lemon Sorbet & Belvedere Orange Vodka

Red Currant & Grenadine Sorbet

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CHEESE COURSE SELECTION

£18.00 per person

Cornish Yarg, Rag Stone Goat's Cheese,
Shropshire Blue
Walnut, raisin bread, quince, grapes, crackers

Brie de Meux & Truffle
Fleur de sel, grissini

Smoked Camembert
Jalapeno, apricot jam, celery, oat meal cakes

Selection of International Cheese
Figs, grapes, crackers

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