



THE BERKELEY

EVENTS

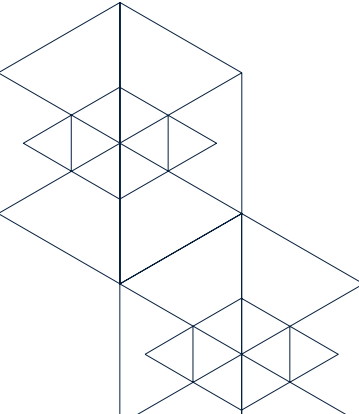
ROADSHOW SEATED MENU

£54.00 per person
(Two course menu)

£68.00 per person
(Three course menu)

SEA, EARTH, LAND

We would kindly ask you to select one set menu for the entire party; we will of course arrange suitable alternatives for your guests with dietary requirement





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STARTERS

From The Sea

Crispy Squid & Tuna, Smoked Paprika Emulsion
Caponata, pickled cucumber & chili

Cornish Crab Salad & Bonito Emulsion
Quail egg, courgette, grapes, yuzu jelly

Scottish Salmon Gravlax, Coffee & Dill Crème Fraiche
Grilled kiwi, apple, horseradish, pickled cucumber

From The Earth

Green & White Asparagus, Sautéed Morels
Goat's cheese, spinach, spelt, herbs

Elderflower Scented Strawberries & Quinoa
Cherry tomatoes, radish, cucumber, sorrel

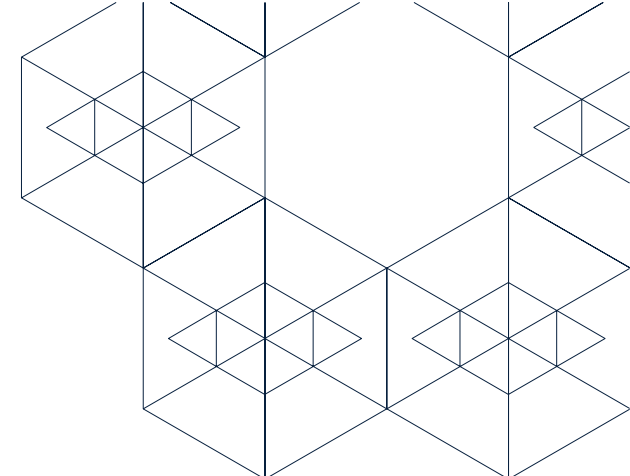
Compressed Watermelon, Feta & Almonds
Beef heart tomatoes, capers, shallots, berries

From The Land

Compressed Melon & Parma Ham
Miso cured yolk, artichoke, lovage oil

N'duja Scotch Egg & Celeriac
Charred broccoli, pickled radish, sorrel

Angus Beef Carpaccio, Soya Dashi Glaze
French sorrel, crispy shallots, butternut purée



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 Salmon, Broccoli & Pistachio Gribiche
Wilted kale, tomato, artichoke, basil salad

Seabass Fillet, Cauliflower & Shellfish Fleurette
Sautéed girolles, hispi cabbage, verbena oil

Miso Roasted Atlantic Cod & Aubergine, Bonito Beurre Blanc
Baby bok choy, mange tout, seaweed powder

From The Earth

Courgette & Basil Risotto
Stracciatella, marinated courgette, tomato pulp, pine nuts, basil

Baked Aubergine & Grilled Vegetables
Aromatic freekeh, spinach, watercress purée

Heritage Tomato Tart & Buffalo Mozzarella
Caramelised onion cups, artichoke, and gribiche sauce

From The Land



Corn Fed Chicken Breast, Corn & Ham
Parmentier potatoes, Swiss chard, red wine jus

Spiced Lamb Rump & Tomato Mint Jus
Heritage carrots, spinach, fondant potato

Slow Roast Pork Belly
Braised fennel, haggis croquette, spring green, salsa verde

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DESSERT



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 Bavarois

Exotic cremeux, coconut sorbet

Roasted Pineapple Tart

Madagascar vanilla cream, kalamansi ice cream

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