



# THE BERKELEY

EVENTS

## WORKING LUNCH MENUS

£46.00 per person

## SEA, EARTH, LAND

Please select 5 cold items, 4 sandwiches and 3 desserts



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## COLD ITEMS

### From The Sea

Seared Smoked Scottish Salmon  
*Quail egg, potatoes, olives, sourdough croutons*

Crispy Baby Squid  
*Carrot, rocket, chilly jam, crème fraiche*

Smoked Salmon  
*Pickled cucumber, spring onions,  
buttered soda bread, caper berries*

Spiced Tiger Prawns  
*Marinated carrots, radish, coriander, chili*

Seared Yellow Fin Tuna  
*Baked heritage beetroot, nasturtium leaves,  
shishito peppers, hazelnut dressing*

### From The Earth

Grilled Watermelon & Feta  
*Pomegranate, pickled cucumber, mint, toasted almonds*

Orzo Pasta  
*Sun dried tomatoes, kale, toasted almonds*

Crispy Falafel & Hummus  
*Marinated pickles, tomato, fried chickpeas,  
cucumber, sumac*

Baked Cauliflower & Tête de Moines  
*Aubergine, parsley, saffron dressing*

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

### From The Land

Crispy Southern Fried Chicken  
*Gherkins, supper slaw, chipotle cream*

Roast Aberdeen Angus Sirloin  
*Charred broccoli, Somerset blue cheese and croutons*

Confit Duck Croutons  
*Fried pitta, olives, peppers, sumac*

Parma Ham & Hen's Egg  
*Grilled asparagus, parmesan shavings, herb oil*

Buffalo Mozzarella & Figs  
*Salami, mortadella, focaccia, balsamic*

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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## ADD A HOT MAIN COURSE

£9.00 per person

Hot main courses available for parties of six or more.  
Should you wish to offer more than one hot main course  
Please refer to our buffet menus.

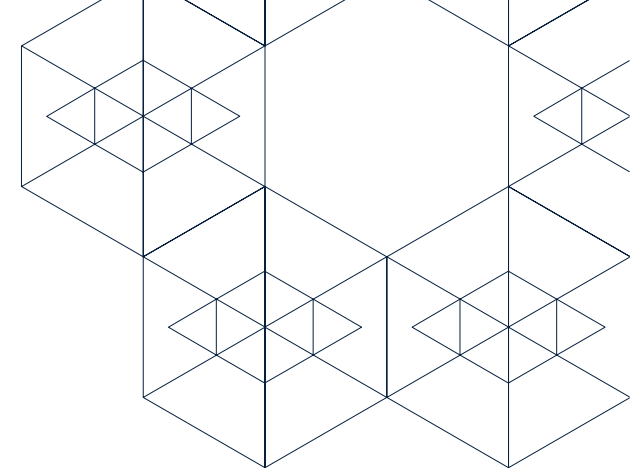
The Berkeley Fish Pie

Wiltshire Ham, Broccoli, Bell's Blue Quiche

Truffled Chicken Cordon Bleu

Roasted Kentish Lamb Rump

*Peas, broad beans, parmentier potatoes, pearl onions*



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## SANDWICHES

### From The Sea

Norwegian Prawn

*Avocado, baby gem, Marie rose*

Smoked Salmon

*Crunchy pickled vegetable,  
spiced pepper mayonnaise*

Dorset Crab

*Crayfish sweetcorn, green peppercorns,  
mojo emulsion*

Poached Scottish Salmon

*Celeriac remoulade, tarragon*

### From The Earth

Roasted Butternut Squash

*Rocket, crispy shallots, sage butter*

Roast Flat Mushrooms

*Celeriac remoulade, pickled walnuts,  
cheddar cheese*

Grilled Aubergine & Piquillo Pepper

*Hummus, martini olives,  
French sorrel*

Baked Golden & Red Beetroot

*Horseradish, watercress*

### From The Land

Tandoori Chicken

*Cucumber raita wrap*

Salt Beef

*Sauerkraut, smoked cheddar*

Wiltshire Cured Ham

*Celeriac remoulade, watercress*

Duck Egg & Beef Tomatoes

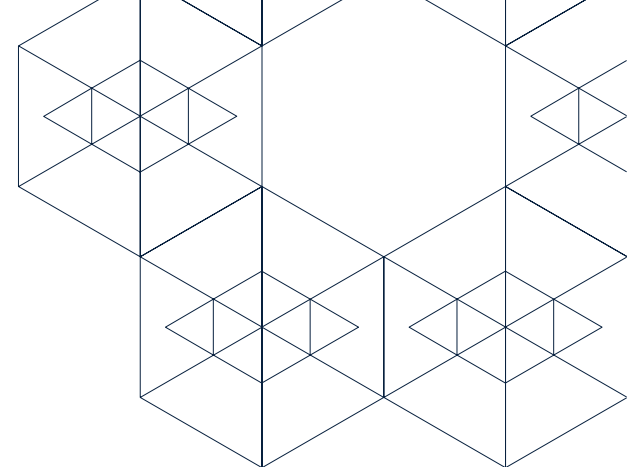
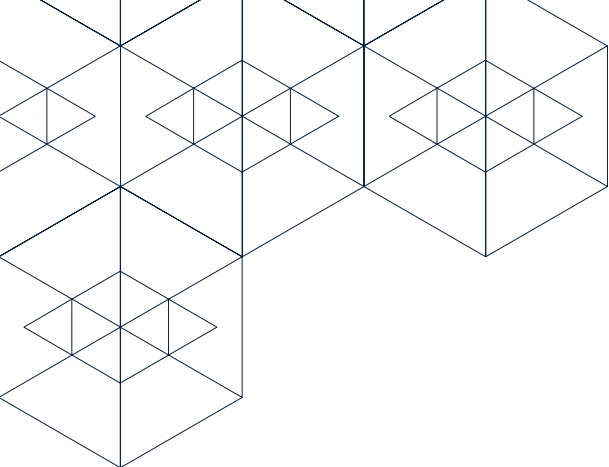
*Mayonnaise, mustard cress*

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## DESSERT

### 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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