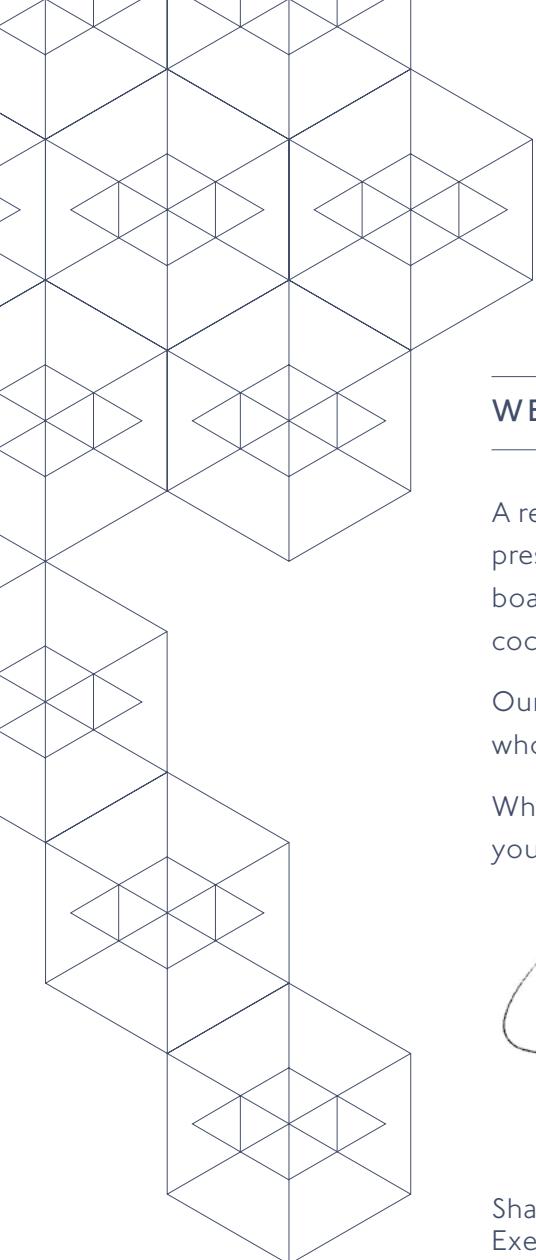




PRIVATE EVENTS MENU

AUTUMN/WINTER 2025/26



THE BERKELEY

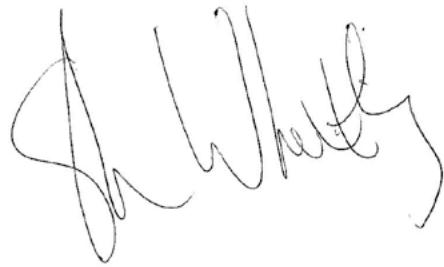
EVENTS

WELCOME

A renowned, central London location. A setting with style, history and prestige. A dedicated team ready to pull out all the stops. From private board meetings to one-of-a-kind weddings and full-scale conferences to cocktail gatherings, make a statement at The Berkeley.

Our menus change with the seasons, crafted by a team of dedicated chefs who find inspiration in the highest quality, locally-sourced ingredients.

Whatever the occasion, we've a menu to match – or you can create your own.



Shaun Whatling
Executive Chef



THE BERKELEY

EVENTS

WELCOME

BREAKFAST

REFRESHMENTS

DELEGATE LUNCH

CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

NON-OFFENSIVE

CHILDRENS MENUS

AFTERNOON TEA

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES

BREAKFAST

Breakfast can be served individually plated or buffet style

All menus include a selection of teas & filter coffee

Menus are priced per person

CONTINENTAL

£40

Fresh Pressed Valencia Orange Juice
The Berkeley Home-made Breakfast Pastries
Preserves & Honey
Sliced Seasonal Fruit & Berries
Selection of Cured Meat & European Cheese
Home-made Sourdough Bread
Home-made Granola & Coconut Yoghurt

ENGLISH

£45

Fresh Pressed Valencia Orange Juice
The Berkeley Home-made Breakfast Pastries
Preserves & Honey
Sliced Seasonal Fruit & Berries
Plain, Fruit or Low Fat Yoghurt
Scrambled Burford Brown Eggs, Smoked Dry Cured Bacon, Cumberland Sausage, Grilled Tomato & Flat Mushroom
Home-made Sourdough Bread

WELLBEING

£46

Green Goddess Juice
Kale, parsley, cucumber, celery, green apple
Sliced Seasonal Fruit & Berries
Plain, Fruit or Low Fat Yoghurt
Oatmeal Porridge with Acacia Honey & Mixed Berries
Chia Seed & Coconut Pudding with Exotic Fruit Compote
Scrambled Egg White, Smoked Scottish Salmon, Avocado & Grilled Tomato
Home-made Sourdough Bread

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(v)- vegetarian (ve) - vegan (n) - contains nuts

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EVENTS

WELCOME

BREAKFAST

REFRESHMENTS

DELEGATE LUNCH

CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

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CANAPÉS - BREAKFAST

Minimum selection of 6 canapés per person
£39 per person

If ordered in conjunction with a breakfast menu, each canapé is priced individually at £6.50 per person

Avocado Mousse on Sourdough with Tomato & Feta
Toasted Mini Bagel, Smoked Salmon & Cream Cheese

Miniature Exotic Fruit Kebabs & Red Berry Coulis
Chorizo Madeleine

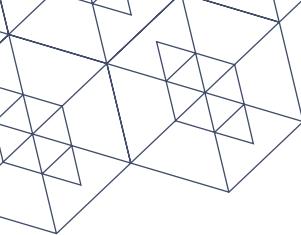
Blueberry Pancakes
Mini Hash Browns, Black Pudding & Apple

Chipolata Wrapped in Streaky Bacon
Parma Ham, Honeydew Melon Skewer

Warm Bacon, Spinach & Egg Tart
Truffled Scrambled Burford Brown Eggs

Smoked Finan Haddock & Leek Tart, Chive Cream
Mini Croissant, Baked Beetroot, Cream Cheese, Watercress, Pickled Walnut
Mini Cheese & Ham Toasties

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EVENTS

WELCOME

BREAKFAST

REFRESHMENTS

DELEGATE LUNCH

CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

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CHILDRENS MENUS

AFTERNOON TEA

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HEALTHY BREAK

To create your alternate refreshment break menu, select as many or as few of the following healthier items, all served in addition to tea & coffee. £7 per person, per serving

Fresh Fruit Kebabs with Seasonal Fruit

A Shot of Carrot & Ginger Juice

Selection of Seasonal Crudités, Assorted Dips

Exotic Fruit Salad

Rose Ferguson Protein Ball

Home-made Granola & Greek Yoghurt

The Berkeley Trail Mix - selection of three items

Dried apricots, raisins, nuts, dried mango, banana

SMOOTHIES & JUICES

£35 per jug

New York Style Smoothies

Fresh seasonal fruit & berries with crushed ice

California Smoothies

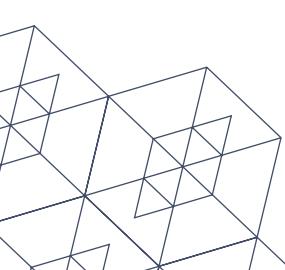
Fresh seasonal fruit & berries with live yoghurt

Orange Juice

Freshly squeezed Valencia oranges

Green Goddess Juice

Freshly squeezed green apples, celery, spinach, cucumber, parsley



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WELCOME**BREAKFAST****REFRESHMENTS****DELEGATE LUNCH****CANAPÉS****BOWL FOOD****FOOD STATIONS****LATE NIGHT SNACKS****LUNCH & DINNER****À-LA-CARTE****NON-OFFENSIVE****CHILDRENS MENUS****AFTERNOON TEA****CHARITY LUNCH & DINNER****WINE & BEVERAGE LIST****COCKTAIL LIST****ENQUIRIES**

REFRESHMENT BREAK

To create your alternate refreshment break menu, select as many or as few of the following home-made cakes, all served in addition to tea & coffee. £8 per person, per serving

Chocolate Moelleux with Dulce Cream

Pistachio & Raspberry Cake

Pineapple & Calamansi Crèmeux Tart

Gianduja with Red Quinoa Cube

Hazelnut Dacquoise with Caramelised Apple Compote & Calvados Cream

Kalamata Olive Sablé with Tonka Bean Ganache & Chestnut Cream

Warm Doughnuts with Raspberry Jam & Chocolate Cream

Yuzu & Meringue Tart

Chocolate Rocher

Vanilla Cheesecake

Cassis & Lime Cheesecake

Dark Rum Chocolate Soufflé Tart

Home-baked Scone (plain or raisin)

Served with clotted cream & jam

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EVENTS

WELCOME

BREAKFAST

REFRESHMENTS

DELEGATE LUNCH

CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

NON-OFFENSIVE

CHILDRENS MENUS

AFTERNOON TEA

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES

DELEGATE LUNCH

WORKING LUNCH & BUFFET LUNCH SEA, EARTH, LAND

Please select 3 cold items, 4 sandwiches and 3 desserts
Included in Day Delegate Package or £66 per person

COLD ITEMS FROM THE SEA

Home Smoked Salmon
Quail egg, jerusalem artichoke, grapefruit, watercress

Sweet Chilli Glazed Tiger Prawns
Pickled mooli, glass noodles, peppers, toasted sesame seeds

Marinated Torched Mackerel
Roasted beetroot, pickled onion, hen's egg, dill & horseradish cream

Charred Yellowfin Tuna
Sweet & sour turnip, wakame, baby gem, radish, pickled mustard, avocado

COLD ITEMS FROM THE EARTH

Charred Plum & Feta
Pomegranate seeds, heritage radish, baby gem lettuce, toasted almonds

Baked Globe Artichoke & Duck Egg
Calabrese pesto, pine nuts, tenderstem broccoli, watercress

Crispy Beetroot Falafel & Hummus
Crispy chickpeas, winter lettuce, red onion, pickled turnips, arabic chilli

Burrata Poached Fig & Pear
Tardivo, trapanese pesto, candied walnut, basil

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EVENTS

WELCOME

BREAKFAST

REFRESHMENTS

DELEGATE LUNCH

CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

NON-OFFENSIVE

CHILDRENS MENUS

AFTERNOON TEA

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES

DELEGATE LUNCH

SEA, EARTH, LAND

COLD ITEMS FROM THE LAND

Confit Duck Croutons
Beetroot, date purée, radicchio, hazelnuts, chives

Sliced Angus Beef Fillet Tail
Truffle mayonnaise, gem lettuce, potato salad, sweet & sour baby onion

Chermoula Spiced Barbeque Chicken
Tabbouleh, chickpeas, harissa mayonnaise, parsley & mint salad

Parma Ham & Poached Quince
Purple chicory, rocket, goat cheese



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EVENTS

WELCOME

BREAKFAST

DELEGATE LUNCH

DELEGATE LUNCH

CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

NON-OFFENSIVE

CHILDRENS MENUS

AFTERNOON TEA

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES

DELEGATE LUNCH

SANDWICHES FROM THE SEA

Juniper Cured Scottish Salmon Bagel
Golden beetroot remoulade, rocket

Norwegian Prawn
Coleslaw, watercress, marie rose, brown bread

Confit Tuna Mayonnaise Bap
Red Leicester, red onion, coriander, tomato

Crispy Corn Crusted Prawns
Sweetcorn, smoked pepper emulsion, lettuce, wrap

SANDWICHES FROM THE EARTH

Falafel & Pickled Onion
Spicy mayonnaise, crisp lettuce, pickled turnip wrap

Hen's Egg & Sweet Paprika Mayonnaise
Mustard cress, brioche roll

Cucumber & Cream Cheese Bagel
Dill, jalapeño

Montgomery Cheddar, Pickled Walnut
Celeriac remoulade, white bread

SANDWICHES FROM THE LAND

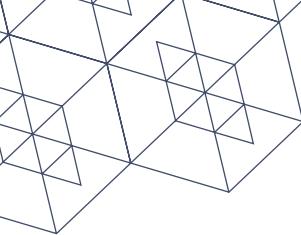
Chicken Tikka Wrap
Tamarind & date sauce, peppers, lettuce

Miniature Salt Beef Bagel
Apple sauerkraut, smoked cheddar, gherkin

Asian BLT
Slow-roasted pork belly, gochujang mayonnaise, lettuce, tomato, toasted milk bread

Roast Corn-Fed Chicken
Lettuce, japanese mayonnaise, homemade carrot cabbage slaw

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EVENTS

WELCOME

BREAKFAST

REFRESHMENTS

DELEGATE LUNCH

CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

NON-OFFENSIVE

CHILDRENS MENUS

AFTERNOON TEA

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES

DELEGATE LUNCH

Should you wish to offer more than one hot main course
Please refer to our buffet menus.

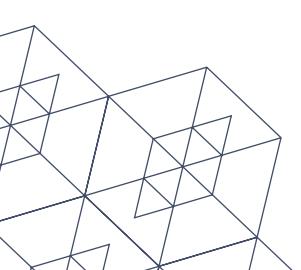
£ 15 per person

Crispy Buttermilk Chicken
Roasted sweet potato, sweetcorn, spring onion, Texas BBQ sauce

Roasted Salt Marsh Lamb Rump
Redcurrant thyme jus, pommes parmentier, root vegetables

Pumpkin Sage Tortellini
Caramelised onion purée, salsify, dice pumpkin, sage, pecan

Mediterranean Seabass Fillet
Spiced sautéed potato, spring onion, shiitake, bok choy



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EVENTS

WELCOME

BREAKFAST

REFRESHMENTS

DELEGATE LUNCH

CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

NON-OFFENSIVE

CHILDRENS MENUS

AFTERNOON TEA

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES

DELEGATE LUNCH

DESSERTS

Carrot Cake with Walnut Crunch, Cheesecake Mousse & Peach Jelly

Passion Fruit Crèmeux Tart with Salted Caramel Swirl

Vanilla Choux with Plum Cream & Blackberry Gel

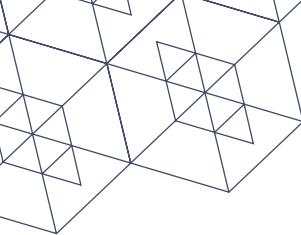
Cherry & Matcha Sphere

Tiramisu Tart

Red Velvet Cake



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EVENTS

WELCOME

BREAKFAST

REFRESHMENTS

DELEGATE LUNCH

CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

NON-OFFENSIVE

CHILDRENS MENUS

AFTERNOON TEA

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES

BUFFET MENU

Please select 4 cold items, 3 hot items, and 3 desserts

Included in Day Delegate Package or £88 per person

SEA, EARTH, LAND

COLD ITEMS FROM THE SEA

Grilled Saku Tuna

Hen's egg, sundried tomato, pea shoots, gem lettuce, fine beans, Japanese emulsion

Crispy Tempura Sole

Baby spinach, rocket, datterino tomato, capers, chilli, miso dressing

Grilled Spiced Prawns

New potatoes, lambs' lettuce, grilled tenderstem broccoli, cherry tomato, almond

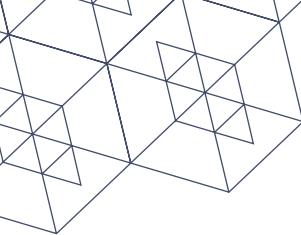
Home Smoked Salmon & Avocado Cream

Cucumber, potato, chicory, sourdough croutons, radish

Crispy Baby Squid

Sweet chilli jam, rocket, cream fraiche, coriander, toasted peanuts

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EVENTS

WELCOME

BREAKFAST

REFRESHMENTS

DELEGATE LUNCH

CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

NON-OFFENSIVE

CHILDRENS MENUS

AFTERNOON TEA

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES

BUFFET MENU

COLD ITEMS FROM THE EARTH

Harissa Roasted Heritage Carrots

Pomegranate, muhammara, feta & purple endive

Roasted Aubergine & Cauliflower

Moutabal, parsley, chickpeas, dates

Chopped Kale, Avocado & Goji Berries

Parsley, almond, dill, sauerkraut, agave dressing

Burrata & Sundried Tomato Pesto

Grilled courgette, romanesco, frisée salad, black olive crumble

Roast Squash & Braised Orange Fennel

Fried chickpeas, squash purée, fennel tops, nasturtium leaves

COLD ITEMS FROM THE LAND

Harissa Roast Chicken

Tabbouleh, butterbeans, crumbled feta, pomegranate

Smoked Duck Breast

Goat's cheese, orange, walnut crumble, croutons, radicchio salad

Roast Angus Sirloin

Grilled tenderstem, blue cheese, pickled red onion, chimichurri sauce

Grilled Lamb Kofta

Houmous, red chicory, pickled cucumber, chilli, gremolata

Glazed Tamworth Pork Belly

Courgette-thyme purée, pickled fennel, romaine lettuce, carrot

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EVENTS

WELCOME

BREAKFAST

REFRESHMENTS

DELEGATE LUNCH

CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

NON-OFFENSIVE

CHILDRENS MENUS

AFTERNOON TEA

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES

BUFFET MENU

HOT ITEMS FROM THE SEA

Roast Atlantic Halibut & Confit Leek

Sautéed swiss chard, mustard mashed potatoes, Beurre blanc, crispy pancetta

Seared Atlantic Cod & Shellfish Velouté

Heritage tomato compote, fregola & spinach ragout

Mediterranean Seabass Fillet & Salsa Verde

Asparagus, shiitake mushroom, bok choy stir fry, miso broth

Crispy Lemon Sole

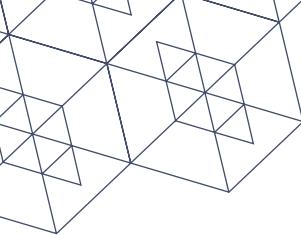
Orzo, courgette, tomato, lemon, bisque

Roasted Scottish Salmon

Wilted spinach, parmentier potato, pearl onion, lemon herb velouté



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EVENTS

WELCOME

BREAKFAST

REFRESHMENTS

DELEGATE LUNCH

CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

NON-OFFENSIVE

CHILDRENS MENUS

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CHARITY LUNCH & DINNER

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COCKTAIL LIST

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HOT ITEMS FROM THE EARTH

Goat's Butter Baked Cauliflower
Braised puy lentils, hazelnut, crispy kale

Tofu & Aromatic Red Vegetable Curry
Rice, pea, aubergine, pepper, holy basil

Roast Butternut Squash & Goat's Cheese Quiche
Chive sour cream, caramelised onion

Tomato & Mozzarella Gnocchi
Muhammara, tomato, spinach, nasturtium leaves

Saffron & Parmesan Risotto
Crispy rocket, feta, cherry tomato, pine nuts

HOT ITEMS FROM THE LAND

Veal Schnitzel
Sautéed potatoes, tenderstem broccoli, mixed wild mushroom sauce

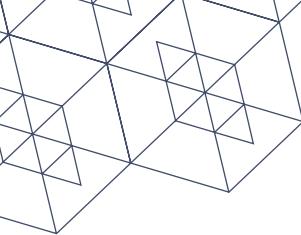
Roast Parmesan Chicken
Mousseline potato, fine beans, wild mushrooms, truffle jus, watercress

Gochujang Glazed Slow Cooked Pork Belly
Kimchi vegetable fried rice, spring onion, sesame seeds

Roasted Kentish Lamb Rump
Sweet potato mash, grilled courgette, roasted red pepper, mint jus

Braised Beef Cheek & Celeriac Mash
Glazed carrot, grilled broccoli, jus

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EVENTS

WELCOME

BREAKFAST

REFRESHMENTS

DELEGATE LUNCH

CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

NON-OFFENSIVE

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COCKTAIL LIST

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BUFFET MENU

ADD VEGETABLE SIDE DISHES

Please choose additional accompaniment dishes at a £5 supplement per person, per item

VEGETABLE SIDES

Chilli & Garlic Sautéed Fine French Beans

Honey & Thyme Roasted Seasonal Vegetables

Toasted Almond Broccoli with Piquillo Pepper Salsa

Baked Heritage Beetroot, Feta & Hazelnut Crumb

DESSERTS

Carrot Cake with Walnut Crunch, Cheesecake Mousse & Peach Jelly

Passion Fruit Crèmeux Tart with Salted Caramel Swirl

Vanilla Choux with Plum Cream & Blackberry Gel

Cherry & Matcha Sphere

Tiramisu Tart

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BREAKFAST

REFRESHMENTS

DELEGATE LUNCH

CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

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CANAPÉS

Pre-meal canapés £39 per person for a selection of 6 canapés
Cocktail party canapés £60 per person for a selection of 10 canapés

SEA, EARTH, LAND

All canapés are served with roasted marinated nuts & olives

COLD CANAPÉS FROM THE SEA

Poached Salmon & Dill Pâté

Seeded puff cracker, trout roe, dill, pickled beetroot

Portland Crab Taco

Pickled cucumber, saffron aioli, lemon balm

Tuna Tartare, Chilli Sesame Cones

Wasabi avocado citrus soya, finger lime

Spiced Tuna & Salmon Roll

Carrot, avocado, chives

Spicy Mojo Prawns

Tapioca cracker, avocado, lemon emulsion

Cornish Lobster Doughnut

Osciètre Caviar, paprika, kewpie mayo, celery

Supplement of £5.00 per person

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WELCOME

BREAKFAST

REFRESHMENTS

DELEGATE LUNCH

CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

NON-OFFENSIVE

CHILDRENS MENUS

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CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES

CANAPÉS

COLD CANAPÉS FROM THE EARTH

Jackfruit Tikka Taco

Spiced mango, sour cream, coriander

Wild Mushroom, Sage & Thyme Éclair

Heritage beetroot, mushroom glaze, manchego

Tirosalata & Tomato Tart

Black olive crumb, chickpeas, chives

Beetroot Macaroon

Whipped ragstone cheese, confit kumquat

Marinated Winter Vegetables

Grated truffle, jerusalem artichoke purée & charcoal tart

Cherry Tomato & Goats Cheese Mousse

Thyme cracker, basil



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THE BERKELEY

EVENTS

WELCOME

BREAKFAST

REFRESHMENTS

DELEGATE LUNCH

CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

NON-OFFENSIVE

CHILDRENS MENUS

AFTERNOON TEA

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES

CANAPÉS

COLD CANAPÉS FROM THE LAND

Coronation Chicken Cannelloni & Garlic Aioli

Quince jelly, toasted almonds, parsley cress

Venison Carpaccio

Seeded cracker, celeriac remoulade, pickled blackberry, fig compote

Crispy Parma Ham & Charred Melon Pearl

Parmesan mousse, sable biscuit

Foie Gras Mousse

Crispy chicken skin, date purée, hazelnut, parsley cress

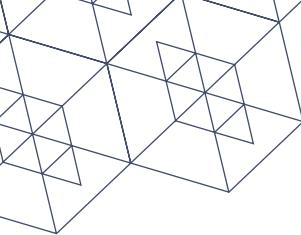
Aberdeen Angus Beef Tartare

Soft blinis, confit yolk, tempura cornichon

Smoked Duck & Peppered Cheese Roulade

Plum chutney, crispy kale, milk sablé

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EVENTS

WELCOME

BREAKFAST

REFRESHMENTS

DELEGATE LUNCH

CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

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CHARITY LUNCH & DINNER

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CANAPÉS

HOT CANAPÉS FROM THE SEA

Queen Scallop & Pickled Cauliflower
Caramelised cauliflower purée, raisin

Mini Scottish Salmon Fish Cake
Leek, lemon garlic aioli, fried lilliput capers

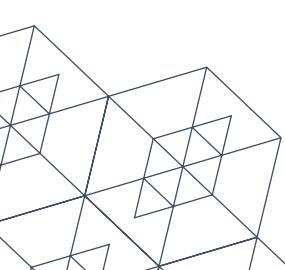
Grilled Octopus & Chorizo Skewers
Herb pesto, saffron aioli, puff potato

Lobster Wellington
Citrus brown butter hollandaise

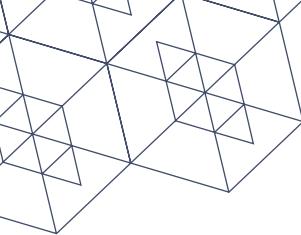
Sesame Tempura Prawn
Spicy ketchup

Charred Seabass & Beetroot Purée
Horseradish, oyster leaf, toasted sourdough

Smoked Cod Taramasalata & Baked Potato Pavé
Oscietra caviar, caramelised baby onion



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EVENTS

WELCOME

BREAKFAST

REFRESHMENTS

DELEGATE LUNCH

CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

NON-OFFENSIVE

CHILDRENS MENUS

AFTERNOON TEA

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES

CANAPÉS

HOT CANAPÉS FROM THE EARTH

Truffled Camembert Cheese Toastie
Date & apple chutney, Manchego snow

Crispy Enoki Mushroom Roll
Sriracha emulsion, chive, truffle

Spiced Marinated Paneer Skewer
Pepper, tomato, mint compote, date purée

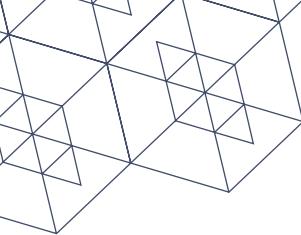
Red Pesto & Feta Arancini
Pine nuts, parmesan, basil

Truffle Wild Mushroom Bouchée
Crème cheese, parsley

Parmesan & Polenta Fries
Truffle crème cheese, Manchego snow

Baked Ash Goat Cheese Tart
Balsamic onion, pumpkin purée, toasted hazelnut

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EVENTS

WELCOME

BREAKFAST

REFRESHMENTS

DELEGATE LUNCH

CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

NON-OFFENSIVE

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CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

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CANAPÉS

HOT CANAPÉS FROM THE LAND

Pine Crusted Angus Beef Fillet
Cauliflower purée, crispy kale

Furikake Crispy Popcorn Chicken
Kimchi mayonnaise

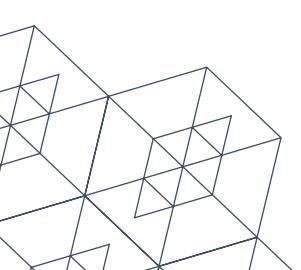
Haggis Bonbon
Parsnip purée, apple

Sticky Tamworth Pork Belly
Pickled radish, crispy pork scratching

Confit Duck Leg Croquette
Date chutney, ginger dip

Wiltshire Ham & Cheddar Toastie
Truffle cream cheese, milk brioche bread

Mini Shepherd's Pie
Shallot purée, watercress



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EVENTS

WELCOME

BREAKFAST

REFRESHMENTS

DELEGATE LUNCH

CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

NON-OFFENSIVE

CHILDRENS MENUS

AFTERNOON TEA

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES

CANAPÉS

Dessert canapés £8 per person, per serving

DESSERTS

Kalamata Olive Sablé with Tonka Bean Ganache & Chestnut Cream

Almond Financier with Plum Crèmeux & Brandy Snap

Dark Rum Chocolate Soufflé Tart

Gianduja with Red Quinoa Cube

Hazelnut Dacquoise with Caramelised Apple Compote & Calvados Cream

Cassis & Lime Cheesecake

Chocolate Moelleux with Dulce Cream

Warm Doughnuts with Raspberry Jam & Chocolate Cream

Almond & Blackberry Crumble

Pineapple & Calamansi Crèmeux Tart



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EVENTS

WELCOME

BREAKFAST

REFRESHMENTS

DELEGATE LUNCH

CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

NON-OFFENSIVE

CHILDRENS MENUS

AFTERNOON TEA

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES

BOWL FOOD

£96 for a selection of 8 bowls, per person
£12 per individual bowl

COLD BOWL FOOD FROM THE SEA

Ancho Prawns & Charred Corn
Winter lettuce, pickled cucumber, pearl couscous

Smoked Scottish Salmon
Jerusalem artichoke, pickled turnip, treviso leaf, radish, beetroot

Salmon Trout Poke Bowl
Avocado, pickled ginger, kimchi cabbage, edamame, charred corn

Yellowfin Seared Tuna
Avocado, quail egg, green beans, crispy potato, tamari dressing

Grilled Octopus & Broad Beans
Purple potato, breakfast radish, crispy garlic gremolata

COLD BOWL FOOD FROM THE EARTH

Green Goddess Noodles
Avocado, bell pepper, carrot, radish, sesame dressing, red cabbage

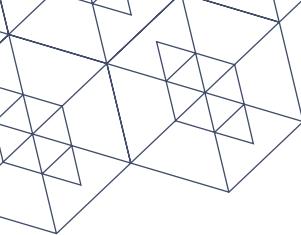
Baked Root Vegetable
Vegan feta, hempseed vinaigrette, purple kale, candied pecan

Superfood Salad
Organic quinoa, heritage beetroot, avocado, hemp seed vinaigrette

Baked Beetroot & Goats Curd
Rye crumble, rocket leaves, candied pecan nuts

Burrata & Endive
Caramelised onion purée, heritage beetroot, maple mustard vinaigrette

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EVENTS

WELCOME

BREAKFAST

REFRESHMENTS

DELEGATE LUNCH

CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

NON-OFFENSIVE

CHILDRENS MENUS

AFTERNOON TEA

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES

BOWL FOOD

£12 per individual bowl

COLD BOWL FROM THE LAND

Confit Duck & Pine Nuts

Charred plum, green bitter leaf salad, spiced date purée

Crispy Fried Angus Beef

Seasonal vegetables, rice noodles, sesame dressing

Sliced Serrano Ham & Manchego Cheese

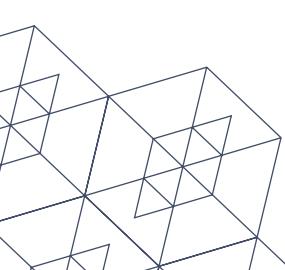
Glazed fig, red leaf

Fried Buttermilk Quail

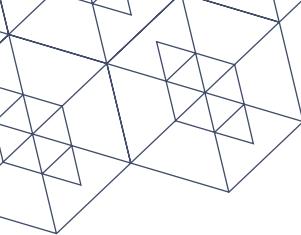
Roasted carrot, sweet corn salsa, blackberry, watercress

Rose Harissa Roast Chicken Salad

Couscous, spicy sweet potato, pine nuts



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EVENTS

WELCOME

BREAKFAST

REFRESHMENTS

DELEGATE LUNCH

CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

NON-OFFENSIVE

CHILDRENS MENUS

AFTERNOON TEA

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES

BOWL FOOD

HOT BOWL FOOD FROM THE SEA

Charred Halibut & Herb Beurre Blanc

Mousseline potato, baked celeriac, cavolo nero

Sautéed Prawns & Squid Ink Risotto

Parmesan, confit cherry tomato, gremolata

Pan Seared Mediterranean Sea Bass

Fregola, slow-roasted pepper, crispy courgette, tomato fondue

Roasted Cod & Leek Velouté

Hispi cabbage, pancetta, mashed potato

Grilled Scottish Salmon & Brown Shrimp

Borlotti bean ragout, roasted tenderstem broccoli, shellfish velouté

HOT BOWL FOOD FROM THE EARTH

Vegetable Thai Green Curry

Coconut & lime leaf rice, peanut crumbs

Spinach Gnocchi & Roasted Tomato

Smoked paprika sauce, herb pesto, pecorino

Crispy Cauliflower & Edamame

Sticky rice, tenderstem broccoli, sesame seeds, manchurian sauce

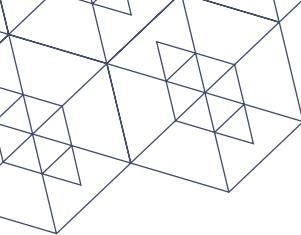
Butternut Squash & Parmesan Risotto

Cherry tomato, pine nuts, gremolata, fried sage

Wild Mushroom Quiche

Pickled walnut, truffle crème fraîche, Manchego

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EVENTS

WELCOME

BREAKFAST

REFRESHMENTS

DELEGATE LUNCH

CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

NON-OFFENSIVE

CHILDRENS MENUS

AFTERNOON TEA

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES

BOWL FOOD

HOT BOWL FOOD FROM THE LAND

Kentish Lamb Rump

Thyme braised carrot, mashed potato, sautéed wild mushroom, port wine sauce

Gochujang Glazed Angus Beef

Kimchi vegetable fried rice, coriander leaf

Roast Parmesan Chicken & Truffle Madeira Jus

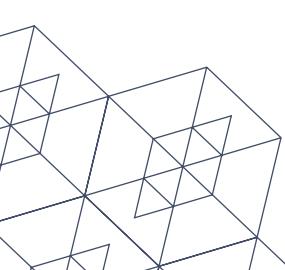
Savoy cabbage, Jerusalem artichoke purée

Old Spot Pork Belly & Pickled Carrot

Mustard, onion & apple purée, sautéed cavolo nero

Butter Chicken

Coconut rice, cucumber raita, mini poppadoms, coriander



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EVENTS

WELCOME

BREAKFAST

REFRESHMENTS

DELEGATE LUNCH

CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

NON-OFFENSIVE

CHILDRENS MENUS

AFTERNOON TEA

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES

STATIONS

Minimum of 50 guests

Chef attendant £180 per station

SUSHI & SASHIMI (10 pieces including sashimi)

£45

Assorted Sushi, Nigiri, Ura Maki, Tuna Sashimi, Salmon Sashimi

Accompaniments: *pickled ginger, wasabi, kikkoman soya sauce*

OYSTERS (3 pieces per person)

£21

Carlingford Rock Oysters

Mignonette pepper, shallot vinegar, kombu dressing, tabasco, lemon

BURGER & LOBSTER ROLL (2 pieces per person)

£35

Miniature Angus Beef Burgers

Brioche bun, lettuce, tomato relish, gherkin, smoked cheese

Native Lobster & Prawn Roll

Squid ink, brioche torpedo rolls, celery, spring onion, smoked paprika mayonnaise

Served with French fries

PASTA

£45

Rigatoni, Tagliatelle, Orecchiette Pasta with Parmesan Wheel

Choose two from:

Cacio e pepe, pistachio pesto, arabiata, tagiasca pitted olive, nocellara olive, parmesan flakes

Add Truffle for a supplement of £8 per person

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EVENTS

WELCOME

BREAKFAST

REFRESHMENTS

DELEGATE LUNCH

CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

NON-OFFENSIVE

CHILDRENS MENUS

AFTERNOON TEA

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES

STATIONS

CHARCUTERIE & CHEESE £40

Selection of Seasonal Local & European Cheeses

A Selection of Local & Continental Charcuterie:

Fennel Salami, Italian Coppa, Prosciutto De Parma, Bresaola

Dried fruits, quince jelly, crackers, crisp bread, sourdough, celery, grapes, pickled fruit

TACOS £40

Please select two fillings:

BBQ Pulled Jackfruit, Slow Cooked Beef Brisket, Pulled Gressingham Duck or Chilli Con Carne

Accompaniments: Guacamole, sour cream, pickled jalapeños, shredded red cabbage, red onion, bell peppers, black & green olives, picked coriander, grated queso fresco cheese

DESSERTS £30

Gianduja Chocolate Mini Éclair

Ginger & Rhubarb Tart

Praline Paris Brest

Tiramisu Tart

Vanilla Crème Brûlée

Red Velvet Cake

Chocolate & Raspberry Pavé

Hazelnut Delice with Coffee Whipped Ganache

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EVENTS

WELCOME

BREAKFAST

REFRESHMENTS

DELEGATE LUNCH

CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

NON-OFFENSIVE

CHILDRENS MENUS

AFTERNOON TEA

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES

LATE NIGHT SNACKS

£ 10 per person, per item

The Berkeley Fish & Chips
Tartare sauce

Mixed Vegetable Fritters
Sweet & sour chilli glaze, toasted sesame seeds

Mushroom & Tarragon Empanadas
Chilli sauce

Home-made Pizza
Shaved olive, peppered ricotta

Chicken Tikka Wrap
Pepper, aromatic roasted tomato sauce, coriander

Cumberland Sausage & Sage Roll
Cranberry gel, onion seeds

Mini Hot Dogs
Brioche torpedo roll, onion marmalade, ketchup, mustard

Mini Beef Brisket Burger
Gherkin, smoked cheese, tomato relish

Steamed Hirata Bao Buns (choice of one filling)
Chicken, Pork or Mushroom
Accompaniments: Pickled cucumber, Hoisin sriracha sauce, coriander, spring onion, peppers

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EVENTS

WELCOME

BREAKFAST

REFRESHMENTS

DELEGATE LUNCH

CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

NON-OFFENSIVE

CHILDRENS MENUS

AFTERNOON TEA

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES

PRIVATE EVENTS LUNCH & DINNER

Plated Three Course

Menu is priced per item, per person

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 requirements. Should you require any assistance, please do not hesitate to contact your Event Manager.

STARTERS

FROM THE SEA

Smoked Scottish Salmon

£34

Potato, celery, caviar & chive salad, horseradish cream, pickled turnip, radicchio, seeded cracker

Roasted Scottish Diver Scallops & Sea Herbs

£42

Jerusalem artichoke purée, tomato compote, herb golden crumb

Tuna Tartare & Radish Wakame Salad

£38

Avocado cream, crispy lotus stems, soya ginger gel

Crispy Dorset Crab Cake

£48

Charred corn, pickled quail egg, fennel, herb salad, dill butter sauce

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WELCOME

BREAKFAST

REFRESHMENTS

DELEGATE LUNCH

CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

NON-OFFENSIVE

CHILDRENS MENUS

AFTERNOON TEA

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES

PRIVATE EVENTS LUNCH & DINNER

STARTERS FROM THE EARTH

Burrata & Heritage Beetroot £32
Hazelnut pesto, treviso, balsamic, crispy croutons, basil

Organic Quinoa, Walnut & Apple Salad £30
Organic baby herbs, baked sweet potato, caramelised apple purée

Baked Butternut Squash & Goats Cheese Beignet £30
Smoked aubergine, pickled red onion, black garlic purée, nasturtium leaves

Parmesan Crusted Egg & Baked Globe Artichoke £32
Radish, black olive crumble, grapefruit dressing red endives, whipped feta

FROM THE LAND

Roast Aylesbury Duck Breast £35
Poached blackberries, golden beets, red vein sorrel, linseed croute, redcurrant jus

Rare Seared Ayrshire Venison Loin £38
Horseradish celeriac remoulade, watercress pickled girolles, grilled plum

Slow Braised Tamworth Pork Belly & Scotch Quail Egg £30
Charred Granny Smith apple, pickled ruby beetroot, puffed potato

Roasted Imperial Quail & Crispy Confit Leg Filo Tart £32
Artichoke purée, glazed baby heritage carrot, chervil caramelised silver skin onion

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BREAKFAST

REFRESHMENTS

DELEGATE LUNCH

CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

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COCKTAIL LIST

ENQUIRIES

PRIVATE EVENTS LUNCH & DINNER

MAIN COURSES

FROM THE SEA

Wild Seabass Fillet & Shellfish Sauce £57

Coco bean ragout, wilted spinach, confit shallot, caramelised cauliflower purée,

Slow Roasted Halibut with Herb Beurre Blanc £54

Clams, puy lentil & vegetable ragout, charred leek

Baked Atlantic Cod & Shellfish Bisque £48

Potato, salsify & leek fricassee, herb crusted confit tomato, orange braised endive

Roasted Scottish Salmon, Horseradish & Paprika Beurre Blanc £50

Jerusalem artichoke purée, heritage glazed baby carrot, hispi cabbage

FROM THE EARTH

Wild Mushroom Risotto £42

Girolle, chervil, braised globe artichoke, winter truffle, herb oil

Spinach & Ricotta Tortellini £40

Delica purée, sautéed dice squash, gremolata, pecan, sage, parmesan shavings

Glazed Salt Baked Celeriac £40

Braised roscoff onion, chestnut, sautéed winter greens, truffle jus

Roast Butternut Squash & Goat Cheese Pithivier £40

Wilted kale, pine nuts, shallot purée, baby carrot, Beurre blanc

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EVENTS

WELCOME

BREAKFAST

REFRESHMENTS

DELEGATE LUNCH

CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

NON-OFFENSIVE

CHILDRENS MENUS

AFTERNOON TEA

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES

PRIVATE EVENTS LUNCH & DINNER

FROM THE LAND

Roast Corn-fed Chicken Breast £40

Crispy chicken skin, celeriac, cavolo nero & mushroom ragout, truffle mash, tarragon velouté

Aberdeen Angus Beef Fillet & Port Jus £60

Potato fondant, baked parsnip purée, gratinated roscoff onion, cavolo nero

Kentish Lamb Cutlets & Redcurrant Jus £56

Braised lamb leg croquette, butternut squash, savoy cabbage, confit root vegetables

Roast Sika Venison & Truffle Jus £67

Smoked mash potato, caramelised cipollini agrodolce, swiss chard, honey glazed quince

Beef Wellington £68

Baby carrot, tenderstem broccoli, Jerusalem artichoke, truffle & port jus



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CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

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CHARITY LUNCH & DINNER

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PRIVATE EVENTS LUNCH & DINNER

DESSERTS

Banoffee Bar £30

Banana compote, chocolate sable, jivara mousse, caramel ice cream

Pistachio & Calamansi Bavarois £30

Pistachio mousse, raspberry gelée, salted caramel, coconut & ginger ice cream

Chocolate Rocher & Caramelised Banana Ice cream £30

Chocolate, hazelnut mousseline, salted caramel

Baked Mascarpone Flan £30

Flourless chocolate sponge, spiced caramelised pineapple, pina colada sorbet

White Chocolate & Lemon Cake £30

Ivoire mousse, coconut jelly, oat & pecan sable, coconut crumble sorbet

Hazelnut & Blackberry Tart £30

Hazelnut frangipane, blackberry confit, vanilla ice cream

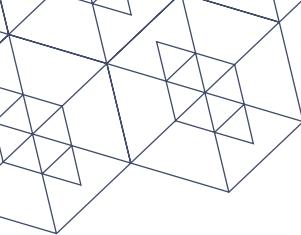
Chocolate Éclair £30

Gianduja chocolate cream, jivara chantilly, lime & almond crumble, orange cointreau sorbet

Dark Chocolate Mousse £30

Mango sorbet & berry confit

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EVENTS

WELCOME

BREAKFAST

REFRESHMENTS

DELEGATE LUNCH

CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

NON-OFFENSIVE

CHILDRENS MENUS

AFTERNOON TEA

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES

PRIVATE EVENTS LUNCH & DINNER

AMUSE BOUCHE

£ 18 per person

Crispy Filo, Confit Root Vegetable, Tunworth & Pickled Mustard Tart
Nasturtium leaves, herb oil

Smoked Eel, Beetroot Apple Salad
Horseradish velouté, tarragon

Salt-Baked Heritage Carrot & Glazed Feta
Peanut & lentil salad, Holy basil

Cured Wagyu Beef Loin
Glazed fig, goat's cheese, watercress

Cured Mi Cuit Salmon
Pickled shiitake mushroom, wasabi Beurre blanc, trout roe

SOUP

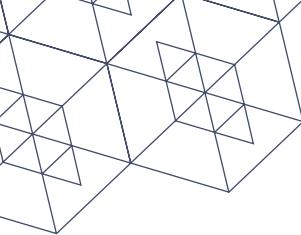
£ 15 per person

Spiced Butternut Squash Velouté
Feta, gremolata, croutons

Shellfish Bisque with Brandy Butter
Crayfish & shrimps

Jerusalem Artichoke Velouté
Truffle, sourdough croutons

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REFRESHMENTS

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CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

NON-OFFENSIVE

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CHARITY LUNCH & DINNER

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COCKTAIL LIST

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PRIVATE EVENTS LUNCH & DINNER

SORBET

£ 15 per person

Lime

Green Apple & Calvados

Lemon

Belvedere Vodka & Redcurrant

CHEESE COURSE SELECTION

Please select one from the following

£ 18 per person

Cornish Yarg, Ragstone Goat's Cheese, Shropshire Blue

Raisin bread, quince, grapes, crackers

Brie de Meaux & Truffle Fleur de Sel, Grissini

Smoked Camembert

Jalapeño, apricot jam, celery, oatmeal cakes

A Selection of International Cheese

Figs, grapes, crackers

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BREAKFAST

REFRESHMENTS

DELEGATE LUNCH

CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

NON-OFFENSIVE

CHILDRENS MENUS

AFTERNOON TEA

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES

À LA CARTE

Plated three course menu £ 150 per person

Please select three options for each course for your guests to choose from.

STARTERS

Burrata & Baked Heritage Beetroot

Pickled walnut purée, red endive leaf, sourdough, basil

Crispy Dorset Crab Cake & Jalapeño Emulsion

Cucumber, mooli, cherry tomato, soft-boiled quail egg, herb salad

Saku Tuna Tartare

Charred corn & radish salad, avocado cream, sourdough croutons, soya gel

Roasted Cauliflower & Baked Globe Artichoke

Truffle wild mushroom mousse, Jerusalem artichoke crisps, pickled turnip

MAIN COURSES

Slow Roasted Halibut Supreme & Herb Sauce

Jerusalem artichoke purée, horseradish & paprika hispi cabbage, butter confit leek,

Aberdeen Angus Beef Fillet & Port Jus

Wilted spinach, braised short rib, charred roscoff onion, celeriac purée

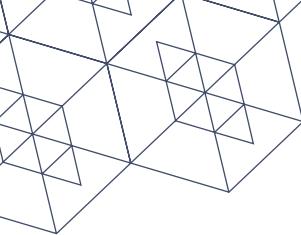
Kentish Lamb Cutlets & Redcurrant Jus

Braised leg croquette, smoked pepper purée, tenderstem broccoli, potato terrine

Pumpkin & Ricotta Tortellini

Delica purée, sautéed diced squash, gremolata, parmesan shavings, pecan, sage

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EVENTS

WELCOME

BREAKFAST

REFRESHMENTS

DELEGATE LUNCH

CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

NON-OFFENSIVE

CHILDRENS MENUS

AFTERNOON TEA

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES

À LA CARTE

Plated three course menu £ 150 per person

Please select three options for each course for your guests to choose from.

DESSERTS

Banoffee Bar

Banana compote, chocolate sable, jivara mousse, caramel ice cream

Baked Mascarpone Flan

Flourless chocolate sponge, spiced caramelised pineapple, piña colada sorbet

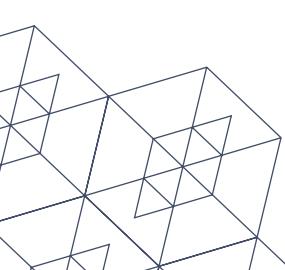
Chocolate Soufflé Tart with Vanilla Ice Cream

Vanilla ice cream, chocolate sweet dough, cocoa nib tuille

Dark Chocolate Mousse

Mango sorbet & berry confit

Selection of Local & European Cheese



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EVENTS

WELCOME

BREAKFAST

REFRESHMENTS

DELEGATE LUNCH

CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

NON-OFFENSIVE

CHILDRENS MENUS

AFTERNOON TEA

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES

NON-OFFENSIVE MENU

Halal, no pork, beef, shellfish or alcohol

Plated three courses

Menu is priced per item, per person

STARTERS

Treacle-Cured Scottish Salmon & Tapioca Crisp £34
Avocado, Jerusalem artichoke, horseradish cream, pickled cucumber

Tuna Tartare & Herb Salad £38
Avocado cream, charred corn, sourdough croutons, soya gel

Salmon & Smoked Haddock Fish Cake £35
Grilled courgette, radish, avocado, tarragon, grapefruit

Organic Quinoa, Chestnut Purée & Poached Fig £30
Pickled shallot, chervil, watermelon, radish

Baked Heritage Beetroot & Goat's Curd £32
Rye crumble, red endives, nasturtium leaves

Za'atar Marinated Imperial Quail & Crispy Confit £32
Roasted pepper purée, pickled plum, toasted macadamia, lemon tahini dressing

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EVENTS

WELCOME

BREAKFAST

REFRESHMENTS

DELEGATE LUNCH

CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

NON-OFFENSIVE

CHILDRENS MENUS

AFTERNOON TEA

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES

NON-OFFENSIVE MENU

MAIN COURSES

Wild Seabass Fillet & Chive Butter Sauce	£57
<i>Cocoa bean ragout, cauliflower purée, wilted spinach</i>	
Slow Roasted Halibut Supreme & Tomato Compote	£52
<i>Butter baked celeriac, confit leek, hispi cabbage</i>	
Alaskan Black Cod & Yuzo Miso Sauce	£60
<i>Sticky coconut rice, sautéed bok choi, shiitake mushrooms</i>	
Roast Butternut Squash & Goat's Cheese Pithivier	£40
<i>Wilted kale, pine nuts, shallot purée, baby carrot, butter sauce</i>	
Miso Glazed Salt-Baked Celeriac	£40
<i>Braised leek, chestnut, truffle, sautéed winter greens</i>	
Roast Corn-fed Chicken Breast	£40
<i>Sautéed mushroom, fine beans, baby carrot, truffle mash potato, mushroom sauce</i>	



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WELCOME

BREAKFAST

REFRESHMENTS

DELEGATE LUNCH

CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

NON-OFFENSIVE

CHILDRENS MENUS

AFTERNOON TEA

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES

NON-OFFENSIVE MENU

DESSERTS

Banoffee Bar	£30
<i>Chocolate sweet dough, cocoa nib praline, flourless chocolate biscuit</i>	
Baked Mascarpone Flan	£30
<i>Flourless chocolate sponge, spiced caramelised pineapple, pina colada sorbet</i>	
Chocolate Soufflé Tart	£30
<i>Vanilla ice cream, chocolate sweet dough, cocoa nib tuille</i>	
White Chocolate & Lemon Cake	£30
<i>Ivoire mousse, coconut jelly, oat & pecan sable, coconut crumble sorbet</i>	
Hazelnut & Blackberry Tart	£30
<i>Hazelnut frangipane, blackberry confit, vanilla ice cream</i>	
Dark Chocolate Mousse	£30
<i>Mango sorbet & berry confit</i>	

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EVENTS

WELCOME

BREAKFAST

REFRESHMENTS

DELEGATE LUNCH

CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

NON-OFFENSIVE

CHILDRENS MENUS

AFTERNOON TEA

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES

CHILDREN'S PLATED MENU

£55 per child for three courses (under 12 years old)

STARTERS

Assorted Italian Mini Pizzas

Crispy Calamari

Lemon mayonnaise

Baby Mozzarella

Avocado, cherry tomato salad

Selection of Vegetarian Sushi Rolls

Pickled ginger, soy sauce

Prawn Cocktail

Marie Rose sauce, avocado, gem lettuce

Tropical Fruit Kebabs

MAIN COURSES

Soy Honey Glazed Scottish Salmon

Shimeji mushroom, green beans, broccoli, sticky rice

Berkeley Fish & French Fries

Mushy peas, tartare sauce

Tex-Mex Selection

Fish or chicken tortilla wrap, nachos, potato wedges, corn on the cob

Berkeley Fried Chicken & French Fries

With a selection of dips & sauces

Traditional Roast Chicken

Roast potato, carrot, tenderstem broccoli

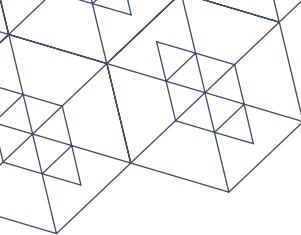
Salmon & Smoked Haddock Fish Cake

Leek, lemon garlic aioli, tenderstem broccoli

Mac & Cheese

Cherry tomato, cucumber, young leaf salad

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EVENTS

WELCOME

BREAKFAST

REFRESHMENTS

DELEGATE LUNCH

CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

NON-OFFENSIVE

CHILDRENS MENUS

AFTERNOON TEA

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES

CHILDREN'S PLATED MENU

MAIN COURSES

The Berkeley 'Happy Meal'

Main Selection:

Chicken Nuggets, Fish Goujons, or Beef Burger

Side Selection:

French Fries or Vegetable Crudités

Fruit Pot included

DESSERTS

Tropical Fruit Kebabs

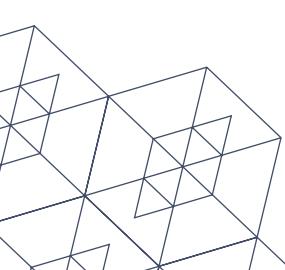
Selection of dips

Chocolate & Raspberry Warm Doughnuts

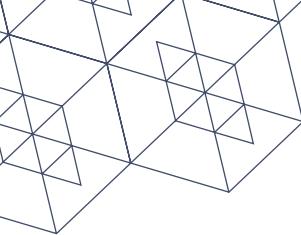
Ice Cream

Chocolate, vanilla & strawberry

Chocolate Brownie



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EVENTS

WELCOME

BREAKFAST

REFRESHMENTS

DELEGATE LUNCH

CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

NON-OFFENSIVE

CHILDRENS MENUS

AFTERNOON TEA

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES

CHILDREN'S BUFFET MENU

Please select 2 cold items, 2 hot items, 2 sides and 2 desserts
£55 per child (under 12 years old)

COLD ITEMS

Nachos

Selection of dips

Baby Mozzarella

Avocado, cherry tomato salad

Seasonal Melon Cocktail

Chopped mint

Prawn Cocktail

Marie Rose sauce, avocado, gem lettuce

Vegetable Crudités

Selection of dips

HOT ITEMS

Crispy Calamari

Lemon mayonnaise

Assorted Italian Pizzas

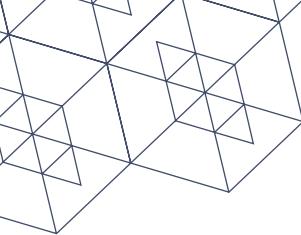
Fish or Chicken Tortilla Wrap

Mini Beef Sliders

Berkeley Fried Chicken

Vegetable Fried Rice

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EVENTS

WELCOME

BREAKFAST

REFRESHMENTS

DELEGATE LUNCH

CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

NON-OFFENSIVE

CHILDRENS MENUS

AFTERNOON TEA

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES

CHILDREN'S BUFFET MENU

SIDES

French Fries

Potato Wedges

Corn on the Cob

Tenderstem Broccoli & Carrots

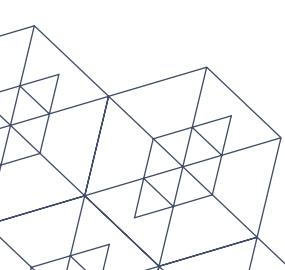
DESSERTS

Vanilla Ice cream with Chocolate or Strawberry Sauce

Chocolate Mousse

Sticky Toffee Pudding with Vanilla Ice cream

Mini Chocolate & Jam Doughnuts



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EVENTS

WELCOME

BREAKFAST

REFRESHMENTS

DELEGATE LUNCH

CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

NON-OFFENSIVE

CHILDRENS MENUS

AFTERNOON TEA

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES

CREW MENU

Three Course Buffet Menu at £40 per person

Please select 2 cold items, 2 hot items & 2 desserts

STARTERS

Home Smoked Salmon

New potatoes, fine beans, egg, olives

Spiced Prawn Salad

Tenderstem broccoli, cherry tomato, almonds

Quinoa with Heritage Beetroot

Artichoke, pepper, red onion, lime vinaigrette

Saba Noodle Salad

Pepper, red cabbage, yuzu dressing

Chicken Caesar Salad

Teriyaki Beef Salad

Red rice, avocado, sweetcorn, radish

MAIN COURSES

Salmon with Seaweed

Vegetables, Beurre blanc

Haddock Pie

Leek, egg, parsley

Mushroom Risotto

Roasted celeriac, pine nuts, cherry tomato

Tofu Curry with Aromatic Rice

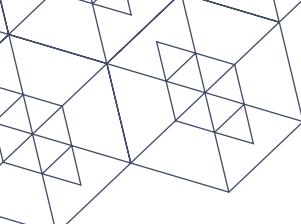
Roast Chicken

Mash potato, wilted spinach

Cottage Pie

Carrots, peas

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EVENTS

WELCOME

BREAKFAST

REFRESHMENTS

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CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

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CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

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CREW MENU

TO FINISH

Vanilla Cheesecake

Lemon Meringue Tart

Chocolate & Raspberry Pavé

Dark Chocolate Mousse
Mango sorbet & berry confit

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BREAKFAST

REFRESHMENTS

DELEGATE LUNCH

CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

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COCKTAIL LIST

ENQUIRIES

AFTERNOON TEA MENU

TRADITIONAL CREAM TEA

£85 per person

SELECTION OF SANDWICHES

Roast Corn-fed Chicken

Romaine lettuce, Japanese mayonnaise, homemade slaw, onion bread

Hen's Egg & Mojo Mayonnaise

Mustard cress, radish, brown bread

Home Cured Scottish Salmon

Golden beetroot remoulade, sorrel, rye bread

Beef Pastrami & Applewood Cheddar Smoked Cheese

Mustard mayonnaise, pickle, granary bread

Cucumber, Dill & Jalapeño

Cream cheese, white bread

SELECTION OF SWEET TREATS

Home-baked Scone (Plain or Raisin)

Served with clotted cream & jam

Yuzu & Meringue Tart

Chocolate Rocher

Vanilla Cheesecake

Pistachio & Raspberry Cake

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EVENTS

WELCOME

BREAKFAST

REFRESHMENTS

DELEGATE LUNCH

CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

NON-OFFENSIVE

CHILDRENS MENUS

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WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES

CHARITY LUNCH & DINNER

Included in the charity package

STARTERS

Treacle Cured Smoked Salmon & Avocado Cream
Sourdough croutons, horseradish cream, orange jelly, radish, pickled cucumber, tapioca crisp

Burrata & Baked Heritage Beetroot Tartare
Onion purée, endive salad, balsamic, focaccia croutons, baby basil, pistachio

Roasted Delicia Pumpkin
Globe artichoke, black garlic purée, herb salad, Beurre blanc

Slow Braised Tamworth Pork Belly
Pickled radish, puffed sweetcorn, heritage carrot, charred cucumber, sweetcorn purée

MAIN COURSE

Baked Atlantic Cod & Turmeric & Ginger Sauce
Wilted spinach, slow-cooked onion, vegetable pearls, samphire

Spinach Gnocchi, Courgette Pesto
Sautéed courgette, gremolata, parmesan shavings, wild mushroom

Roast Corn-fed Chicken Breast
Crispy chicken skin, celeriac, cavolo nero & mushroom ragout, truffle mash, tarragon velouté

Kentish Lamb Rump & Mint Jus
Broccoli purée, confit root vegetables, fondant potato

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THE BERKELEY

EVENTS

WELCOME

BREAKFAST

REFRESHMENTS

DELEGATE LUNCH

CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

NON-OFFENSIVE

CHILDRENS MENUS

AFTERNOON TEA

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES

CHARITY LUNCH & DINNER

DESSERTS

Banoffee Bar

Banana compote, chocolate sablé, Jivara mousse, caramel ice cream

Hazelnut & Blackberry Tart

Hazelnut frangipane, blackberry confit, vanilla ice cream

Chocolate Soufflé Tart

Vanilla ice cream, chocolate sweet dough, cocoa nibs tuile

Dark Chocolate Mousse

Mango sorbet & berry confit



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EVENTS

WELCOME

BREAKFAST

REFRESHMENTS

DELEGATE LUNCH

CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

NON-OFFENSIVE

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AFTERNOON TEA

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WINE & BEVERAGE LIST

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WINE & DRINKS LIST

Please note that vintages and prices may vary and certain wines may be limited in stock. For further information or personalised recommendations to complement your chosen menu, your Event Manager will be delighted to assist. Kindly be advised that this menu is a sample, and an updated wine selection will be provided upon enquiry.

CHAMPAGNE

NON-VINTAGE & ROSÉ

N.V.	Billecart-Salmon 'La Reserve'	£125
N.V.	Louis Roederer, Collection 245	£160
N.V.	Laurent Perrier Rosé, Brut	£200
N.V.	Veuve Cliquot Yellow Label, Brut	£150
N.V.	Bollinger, Special Cuvée, Brut	£170
N.V.	Billecart-Salmon, Brut Rosé	£180
N.V.	Billecart-Salmon, Blanc de Blancs	£200
N.V.	Billecart-Salmon, 'Sous Bois'	£250
N.V.	Ruinart, Blanc de Blancs	£230

PRESTIGE CUVÉES

2012	Taittinger 'Comtes des Champagne'	£365
2015	Dom Pérignon, Brut	£380
2012	Billecart-Salmon, 'Nicolas Francois'	£380
2015	Louis Roederer, Cristal	£500

EN MAGNUM

N.V.	Billecart-Salmon 'La Reserve'	£300
N.V.	Bollinger, Spécial Cuvée, Brut	£350
N.V.	Laurent Perrier Rosé, Brut	£380

BRITISH SPARKLING

2019	Gusbourne Blanc de Blancs, Kent	£120
2019	Gusbourne Rosé, Kent	£120

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EVENTS

WELCOME

BREAKFAST

REFRESHMENTS

DELEGATE LUNCH

CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

NON-OFFENSIVE

CHILDRENS MENUS

AFTERNOON TEA

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES

WINE & DRINKS LIST

WHITE WINE

FRANCE

ALSACE

2023 Riesling, Kientzler £65

BURGUNDY

2022 Chablis, Vieilles Vignes, Testut £80

2022 Pouilly Fuissé 'AME', Eric Foret £99

2021 Bourgogne Chardonnay, V.Girardin £99

2020 Puligny Montrachet, Bachelet-Monnot £180

BORDEAUX

2022 Chateau Gran Village £80

SOUTH OF FRANCE

2023 Picpoul de Pinet, La Grange de Rocs, Languedoc £55

LOIRE VALLEY

2023 Muscadet Serve-et-Maine, 'Garance' P.Marie et Marie Luneau £55

2023 Pouilly Fumé, Domaine Andre Dezat £68

2023 Sancerre, 'La Guiberte', A. Gueneau £75

ITALY & SPAIN

2024 Gambellara Classico, Cantina di Gambellara, Veneto, Italy £52

2024 Gavi di Gavi, Folli & Benato £65

2023 Greco di Tufo, I Lapilli, Campania £65

2024 Terlaner Cuvee, Cantina Terlano, Trentino Alto Adige £90

2024 Albarino Diluvio Bodegas Abanico, Rías Baixas £60

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EVENTS

WELCOME

BREAKFAST

REFRESHMENTS

DELEGATE LUNCH

CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

NON-OFFENSIVE

CHILDRENS MENUS

AFTERNOON TEA

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES

WINE & DRINKS LIST

WHITE WINE

GERMANY & AUSTRIA

2022	Riesling Brauneberg ,J' 1G, Fritz Haag, Mosel	£75
2018	Grüner Veltliner 'Spitzer Graben', Martin Muthenthaler	£85
2022	Riesling GG ,Feils Fass 13', Peter Lauer, Mosel	£110

SOUTH AFRICA

2025	Sauvignon Blanc Ataraxia, Hemel en Aarde	£65
2023	Chardonnay, Meerlust, Stellenbosch	£80

AUSTRALIA & NEW ZEALAND

2023	Sauvignon Blanc, Meltwater, Marlborough, New Zealand	£65
2023	Chardonnay 'M3', Shaw and Smith, Adelaide Hills, AUS	£95

NORTH & SOUTH AMERICA

2024	Sauvignon 'Albaclara', Haras Del Pirque, Valle Central, Chile	£55
2023	Chardonnay 'EQ', Matetic, Casablanca, Chile	£65
2022	Chardonnay, La Crema, Monterey, California USA	£72

ROSÉ WINE

2024	Negroamaro 'Calafuria', Tormaresca, Apulia	£65
2024	Château Roubine, Côtes de Provence	£75
2024	Clos Mireille, Domaine Ott, Côtes de Provence, France	£120

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EVENTS

WELCOME

BREAKFAST

REFRESHMENTS

DELEGATE LUNCH

CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

NON-OFFENSIVE

CHILDRENS MENUS

AFTERNOON TEA

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES

WINE & DRINKS LIST

RED WINE

FRANCE

BORDEAUX

2016	'Esprit de Pavie', Bordeaux Superiör	£85
2018	Pauillac' de Lynch Bages	£110
2019	Château de Pez, Saint-Estèphe	£130

BURGUNDY

2023	Fleurie 'Vieilles Vignes', Domaine de la Madone	£63
2022	Bourgogne Rouge, David Duband	£99
2020	Volnay 'Vieilles Vignes', Vincent Girardin	£165
2022	Gevrey-Chambertin Frédéric Magnien	£165

RHÔNE VALLEY

2021	Cotes du Rhone, Nature', Famille Perrin	£58
2022	Crozes Hermitage 'Equinoxe' Rouge Domaine Equis	£75
2019	Gigondas 'Origine' Domaine Saint Gayan	£80
2022	Châteauneuf-du-Pape Rouge Domaine du Père Caboche	£110

SOUTH FRANCE

2023	Merlot, Domaine des Moulines, VdP de l'Hérault	£52
2021	Bergerac 'La Gloire de Mon Père' Chateau Tour des Gendres	£62
2022	Malbec, Chateau du Cèdre, Cahors	£70

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EVENTS

WELCOME

BREAKFAST

REFRESHMENTS

DELEGATE LUNCH

CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

NON-OFFENSIVE

CHILDRENS MENUS

AFTERNOON TEA

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES

WINE & DRINKS LIST

RED WINE

ITALY

2019	Chianti Classico, Querciabella, Tuscany	£68
2022	Le Difese, Tenuta San Guido, Tuscany	£80
2021	Barbera d'Alba, Cascina delle Rose, Piedmont	£80
2017	Brunello di Montalcino, Argiano, Tuscany	£130
2020	Barolo, Prunotto, Italy	£130

SPAIN & PORTGUAL

2020	Rioja Reserva, Marquez de Murrieta, Spain	£75
2015	Rioja Reserva	£95
2020	Quinta do Leda, Douro Tinto, Cassa Ferreirinha, Portugal	£145

SOUTH AFRICA

2021	Cabernet Sauvignon Blend, Gabrielskloof, Walker Bay	£58
2022	Mullineux Syrah, Swartland	£98

AUSTRALIA & NEW ZEALAND

2019	Shiraz/Cabernet, Penfolds, South Australia	£65
2023	Pinot Noir Giant Steps Yarra Valley, Australia	£105
2023	Pinot Noir 'Hawkes Bay', Trinity Hill, New Zealand	£62

NORTH & SOUTH AMERICA

2020	Cabernet Sauvignon "Hussonet" Haras Del Pirque, Chile	£58
2022	Pinot Noir, La Crema, Monterey, California USA	£78
2020	Malbec, Pannunzio, Mendoza, Argentina	£65
2020	Malbec 'Altamira', Altos Las Hormigas, Mendoza, Argentina	£138

SWEET WINE

2020	Tokaji 'Late Harvest', Hetszolo, Hungary (50cl)	£70
2019	Jurançon La Magendia, Clos Lapeyre - South-West France	£95

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EVENTS

WELCOME

BREAKFAST

REFRESHMENTS

DELEGATE LUNCH

CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

NON-OFFENSIVE

CHILDRENS MENUS

AFTERNOON TEA

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES

COCKTAIL LIST

OUR SIGNATURE COCKTAILS

Choco Old Fashioned £22

The One Sherry Oak Whisky, Dark Chocolate Liqueur, Pedro Ximénez & Orange Bitter.

Rich twist on an Old Fashioned, with chocolate & candied orange notes

Nutty Margarita £22

Patron Silver Tequila, Verjuice & Orgeat

Twist on a classic margarita, fresh & crisp with a nutty finish

Tropical Highball £19.50

Appleton 12 Rum, Mint, Falernum, Orgeat Syrup & Coconut Water

Refreshing herbaceous highball, nutty finish, round

Floral Cosmo £19.50

Grey Goose La Poire Vodka, St Germain Elderflower Liqueur, Cranberry & Lime.

Cosmopolitan twist, sharp & floral with a hint of red fruit.

Coco EX Martini £19.50

Appleton 12 Rum, Coconut Purée, Frangelico Hazelnut Liqueur, Fresh Espresso.

Silky & nutty twist on Espresso Martini

Aquavit Negroni £19.50

Nuet Aquavit, Amaro Santoni, Red Vermouth & Grapefruit

Twist on negroni, with hints of Rhubarb & Rose, aromatic taste coming from the Aquavit

Passion Spritz £19.50

Aperol, White Port, Passion Fruit, Fever Tree Grapefruit Soda & Prosecco

Refreshing, sweet, aperitif style spritz

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EVENTS

WELCOME

BREAKFAST

REFRESHMENTS

DELEGATE LUNCH

CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

NON-OFFENSIVE

CHILDRENS MENUS

AFTERNOON TEA

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES

COCKTAIL LIST

OUR MOCKTAILS

Forest Highball £12

Everleaf Forest, Vanilla Syrup, Peach & Jasmine Soda

Sweet & refreshing. A non-alcoholic twist on a classic Tom Collins

Very Berry £12

Mixed Berries, Apple & Cranberry Juice & Soda Water

Sweet & fruity

Elderflower Spritz £12

Elderflower, Sparkling Water, Lemon Juice & Fresh Mint

Sweet & refreshing



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EVENTS

WELCOME

BREAKFAST

REFRESHMENTS

DELEGATE LUNCH

CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

LUNCH & DINNER

À-LA-CARTE

NON-OFFENSIVE

CHILDRENS MENUS

AFTERNOON TEA

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES

EVENT ENQUIRIES

For enquiries, further information and to book your event, please contact our Events team:

Tel: +44 (0)20 7201 1385

Email : events@the-berkeley.co.uk

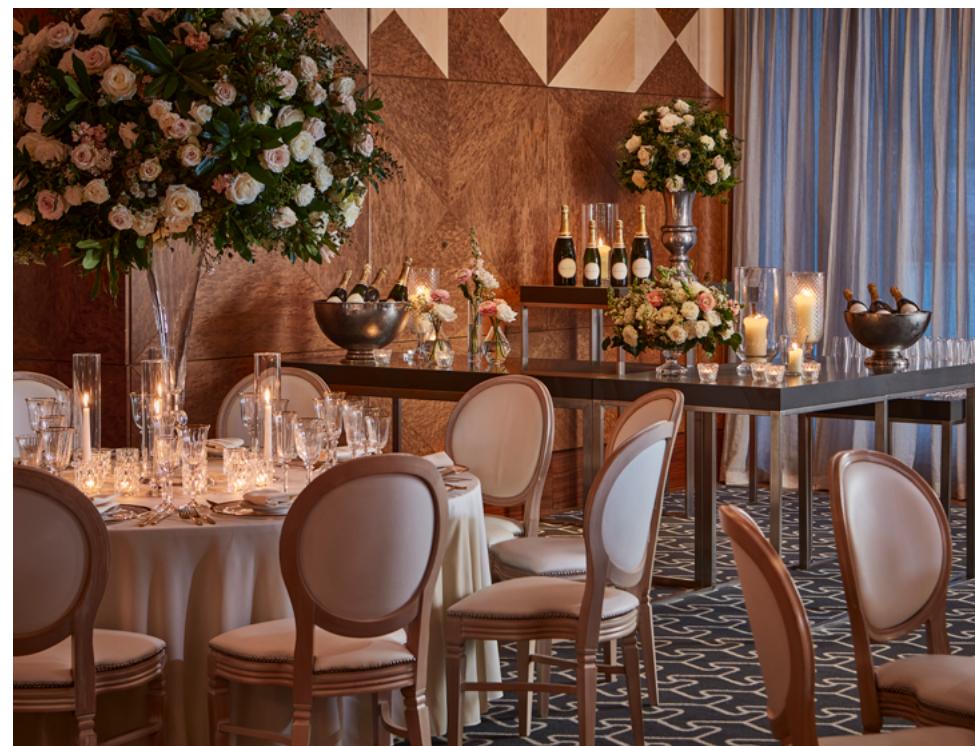
GENERAL ENQUIRIES

Tel: +44 (0)20 7235 6000

Fax: +44 (0)20 7235 4330

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