



# **PRIVATE** EVENTS **MENU**

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AUTUMN/WINTER 2025/26

# THE BERKELEY

EVENTS

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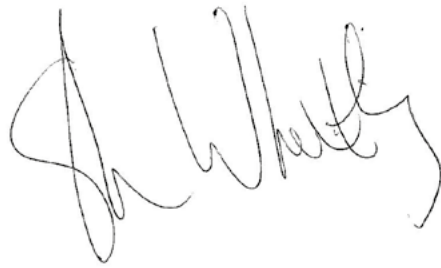
## WELCOME

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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

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## 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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### 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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## 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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## REFRESHMENT BREAK

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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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## 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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### 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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### 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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### DELEGATE LUNCH

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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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### 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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## 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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### 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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### 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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### 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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## BUFFET MENU

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### 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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## 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  
*Oscietra Caviar, paprika, kewpie mayo, celery*  
*Supplement of £5.00 per person*

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### 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

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### CANAPÉS

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#### 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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#### 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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### 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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### 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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## 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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### 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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## BOWL FOOD

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£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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### 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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### 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 cavalo nero*

Butter Chicken

*Coconut rice, cucumber raita, mini poppadoms, coriander*

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## 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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## 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, pickled 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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## 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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## 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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### 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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### 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  
*Girrolle, 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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### 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 agriodolce, swiss chard, honey glazed quince*

Beef Wellington £68  
*Baby carrot, tenderstem broccoli, Jerusalem artichoke, truffle & port jus*



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# THE BERKELEY

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### DESSERTS

Banoffee Bar £30  
*Banana compote, chocolate sable, jivara mousse, caramel ice cream*

Pistachio & Calamansi Bavaois £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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#### 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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### 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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## 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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## 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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## 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  
*Avocado, Jerusalem artichoke, horseradish cream, pickled cucumber* £34

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

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

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

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

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

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## NON-OFFENSIVE MENU

### MAIN COURSES

Wild Seabass Fillet & Chive Butter Sauce £57  
*Cocoa bean ragout, cauliflower purée, wilted spinach*

Slow Roasted Halibut Supreme & Tomato Compote £52  
*Butter baked celeriac, confit leek, hispi cabbage*

Alaskan Black Cod & Yuzo Miso Sauce £60  
*Sticky coconut rice, sautéed bok choy, shiitake mushrooms*

Roast Butternut Squash & Goat's Cheese Pithivier £40  
*Wilted kale, pine nuts, shallot purée, baby carrot, butter sauce*

Miso Glazed Salt-Baked Celeriac £40  
*Braised leek, chestnut, truffle, sautéed winter greens*

Roast Corn-fed Chicken Breast £40  
*Sautéed mushroom, fine beans, baby carrot, truffle mash potato, mushroom sauce*



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## 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 &amp; 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 &amp; berry confit</i>	

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## 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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## 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 Cruidities

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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## 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

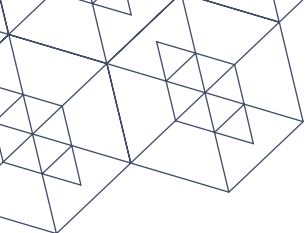
Fish or Chicken Tortilla Wrap

Mini Beef Sliders

Berkeley Fried Chicken

Vegetable Fried Rice

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## CHILDREN'S BUFFET MENU

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### SIDES

French Fries

Potato Wedges

Corn on the Cob

Tenderstem Broccoli & Carrots

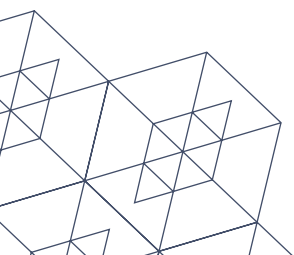
### DESSERTS

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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## 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*

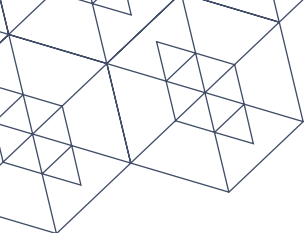
Mushroom Risotto  
*Roasted celeriac, pine nuts, cherry tomato*

Tofu Curry with Aromatic Rice

Roast Chicken  
*Mash potato, wilted spinach*

Cottage Pie  
*Carrots, peas*

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## CREW MENU

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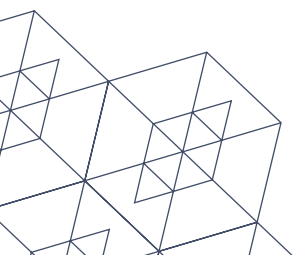
### TO FINISH

Vanilla Cheesecake

Lemon Meringue Tart

Chocolate & Raspberry Pavé

Dark Chocolate Mousse  
*Mango sorbet & berry confit*



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## 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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## 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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### 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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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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### 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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### WHITE WINE

#### GERMANY & AUSTRIA

2022	Riesling Brauneberg ,J' IG, 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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### RED WINE

#### FRANCE

##### BORDEAUX

2016	'Esprit de Pavie', Bordeaux Superi6r	£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 Caboché	£110

##### SOUTH FRANCE

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

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#### 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 & PORTUGAL

2020	Rioja Reserva, Marquez de Murrieta, Spain	£75
2015	Rioja Reserva	£95
2020	Quinta do Leda, Douro Tinto, Cassa Ferreira, 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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### 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, aperitive style spritz*

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#### 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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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](mailto:events@the-berkeley.co.uk)

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Fax: +44 (0)20 7235 4330

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