



PRIVATE EVENTS **MENU**

SPRING/SUMMER 2025

THE BERKELEY

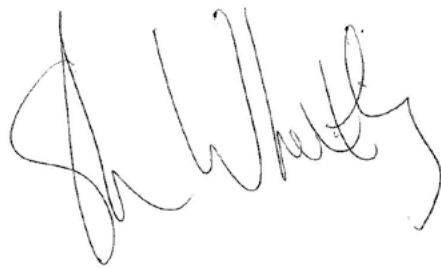
EVENTS

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

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DELEGATE LUNCH

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FOOD STATIONS

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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
Selection of Cedric Grolet Petit Viennoiserie
(*Croissants, pain au chocolat, pain suisse*)
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
Selection of Cedric Grolet Petit Viennoiserie
(*Croissants, pain au chocolat, pain suisse*)
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

All prices are inclusive of VAT. A discretionary 15% charge will be added to your bill. Due to the presence of allergens in our kitchen, we unfortunately cannot guarantee any menu item will be completely free from a particular allergen. For more information on allergens or dietary requirements, please speak to one of the team members. Adults need around 2,000 calories a day.
(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 Organic Eggs
Smoked Finan Haddock & Leek Tart, Chive Cream
Smoked Trout Mousse, Pickled Cucumber, Blinis, Trout Roe
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 Fruits

A Shot of Carrot & Ginger Juice

Selection of Seasonal Crudités, Assorted Dips

Cedric Grolet Healthy Cookie

Chia Seed & Coconut Pudding with Exotic Fruit Compote

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

COFFEE BREAK BY CEDRIC GROLET

£23 per person, per serving

Strawberry Biscuit

Basque biscuit, vanilla ganache, fresh strawberry, strawberry jam, strawberry gel

Lemon Meringue Tart

Sweet dough, financier, lemon segment, lemon cream, lemon gel, meringue

Peach Flower

Sweet dough, financier, peach verbena gel, roasted peach, verbena ganache

Fig

Fig gel, fresh fig, fig ganache

Vanilla Flower

Crispy sweet dough, crunchy vanilla almond croustillant, soft almond biscuit, vanilla milk jam, vanilla ganache

Cherry

Cherry gel, fresh cherries, cream cheese ganache

Apricot

Apricot gel, fresh apricot, rosemary ganache



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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 & Aleppo Chilli Vinaigrette

Hen's egg, fine beans, coconut, avocado, sourdough croutons, basil cress

Grilled Curry Scented Tiger Prawns

Emerald kale, avocado, sweet chilli, parsley & mint salad

Marinated Baby Squid

Farfalle, sweet basil dressing, roast bell peppers, cherry tomatoes

Charred Yellowfin Tuna

Sweet & sour cucumber, baby potatoes, baby gem, radish, avocado

COLD ITEMS

FROM THE EARTH

Charred Seasonal Melon & Feta

Pomegranate, Radish, Mint, Toasted Almonds

Baked Globe Artichoke & Burford Brown Egg

Parmesan polenta croutons, tenderstem broccoli, chili flakes

Crispy Falafel & Hummus

Crispy chickpeas, cherry tomato, piquillo peppers, pine nuts

Burrata & Cherry Tomatoes

Tardivo, muhammara, sourdough croutons, basil leaves

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SEA, EARTH, LAND

COLD ITEMS FROM THE LAND

Five Spiced Duck Breast
Fine beans, mango, baby watercress, hazelnuts, spring onions

Sliced Angus Beef Fillet Tail
Cilantro lemon dressing, tenderstem broccoli, cherry tomato, pickled red onion, compressed cucumber

Szechuan Grilled Chicken
Sesame soy dressing, baby mix leaves, bok choy, baby corn

Parma Ham & Compressed Melon
Purple chicory, rocket, goat cheese, arugula



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DELEGATE LUNCH

SANDWICHES FROM THE SEA

Juniper Cured Scottish Salmon Bagel
Caper & lemon emulsion, sorrel

Norwegian Prawns & Crayfish Cocktail
Avocado, rocket, soft white roll

Confit Tuna Mayonnaise Ciabatta
Red onion, coriander, spring onion

Dorset Crab & Mango Salsa
Guacamole, baby gem, white bread

SANDWICHES FROM THE EARTH

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

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

Cucumber & Cream Cheese Bagel
Dill, jalapeño

Balsamic Glazed Heritage Beetroot
Caramelised pear butter, rocket leaves, rye bread

SANDWICHES FROM THE LAND

Chicken Tikka Wrap
Cucumber raita, 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
Romaine lettuce, celery-spring onion emulsion, flaked parmesan, onion bread

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DELEGATE LUNCH

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

£ 15 per person

Buttermilk Lemon Fried Chicken
Sauteed leeks, fine beans, parmentier potatoes, truffle emulsion

Roasted Salt Marsh Lamb Rump
Creamy polenta, grilled courgette, broad beans, mint & tomato jus

Spinach & Ricotta Tortellini
Wild mushrooms, pine nuts, parmesan cream

Crispy Seabream Fillets
Baked sweet potatoes, grilled courgette, tomato olive compote, crumbled feta, samphire

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DELEGATE LUNCH

DESSERTS BY CEDRIC GROLET

Caramel Choux
Vanilla pastry, caramel

Chocolate Flower
Sweet chocolate diamond paste, chocolate nib praline, chocolate cream, flourless chocolate biscuit, cocoa gel, whipped chocolate ganache

Sculpted Lemon
Lemon runny heart, candied lemon, candied zest, mousse infused with lemon zest, finger lime, mint

Vanilla Flower
Crispy sweet dough, crunchy vanilla almond croustillant, soft almond biscuit, vanilla milk jam, vanilla ganache

Lollipops
Marble vanilla & chocolate cake, chocolate & vanilla ganache



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DESSERTS BY CEDRIC GROLET

Lemon Meringue Tart

Sweet dough, financier, lemon segment, lemon cream, lemon gel, meringue

Peach Flower

Sweet dough, financier, peach verbena gel, roasted peach, verbena ganache

Fig

Fig gel, fresh fig, fig ganache

Apricot

Apricot gel, fresh apricot, rosemary ganache

Raspberry Cookie

Raspberry cookie dough, raspberry gel, raspberry marmalade, fresh raspberries

Almond Cookie

Almond cookie dough, caramel, almond praline, caramelised almond



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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

Seared Saku Tuna, Sweet Basil & Mustard
*Mixed bell pepper, red onion, Jersey Royal potatoes,
Kalamata olives, pea shoots*

Hot Smoked Salmon Flakes
*Baby gem, charred aubergine, confit tomato, rocket,
Rose harissa yoghurt dressing*

Grilled Baby Squid & Wholegrain Mustard Dressing
New potato, crispy onion salad, pickled cucumber, dill, watercress

Marinated Salmon Trout & Aleppo Chilli Vinaigrette
Hen's egg, fine beans, coconut, avocado, sourdough croutons, basil cress

Grilled Masala Scented Tiger Prawns
Emerald kale, avocado, sweet chilli, parsley & mint salad

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BUFFET MENU

COLD ITEMS FROM THE EARTH

Roasted Sweet Potato, Fregola & Coriander
Cumin scented cauliflower, feta

Roasted Beetroots & Gorgonzola
Pomegranate molasses, endive leaves, parsley, chickpeas

Grilled Broccolini, Mangetout & Peanut Salad
Orange segments, shaved fennel, tahini dressing

Burrata & Marinated Heirloom Tomatoes
Grilled courgette, red rice, frisée salad, black olive crumble

Braised Artichoke & Pearl Barley
Sweet pickled Roscoff onion, avocado, coconut feta, pumpkin seeds

COLD ITEMS FROM THE LAND

Grilled Norfolk Chicken Breast
Avocado, charred sweetcorn, white chicory, butterbeans, parmesan, crispy pancetta

Confit Duck Leg & Pressed Melon
Fine Beans, sesame seeds, radicchio salad, sweet soy & lime dressing

Roast Angus Sirloin
Grilled tenderstem, blue cheese, crispy croutons, chimichurri sauce

Parma Ham & Fig
Red chicory, grilled asparagus, pumpkin seeds, ricotta

Thai Style Braised Chicken & Peanut
Spring onion, Green papaya, crunchy beans, baby kale, chilli dressing

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BUFFET MENU

HOT ITEMS FROM THE SEA

Roast Atlantic Cod & Mousseline Potatoes
Petit pois, button onion fricassee, beurre blanc

Parmesan Crusted Seabass Medallions
Smoked aubergine tahini purée, Romanesco, butterbeans, red pesto

Soy Glazed Monkfish
Asparagus, shiitake mushroom, bok choy stir fry, miso broth

Crispy Seabream Fillets
Baked sweet potatoes, grilled courgette, tomato olive compote, crumbled feta, samphire

Roasted Scottish Salmon
Grilled tenderstem, broad beans, potato gnocchi, lemon dill velouté



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HOT ITEMS FROM THE EARTH

Honey & Thyme Roasted Hispi Cabbage
Sautéed potatoes, runner beans, crumbled goats cheese, chili

Tofu & Glazed Aubergine
Black pepper miso broth, pea, sautéed peppers, holy basil

Butternut Squash & Sweet Potato Gratin
Sumac crispy crumbs, pickled red onions, chickpea, red pepper purée, chive sour cream

Coronation Quiche & Confit Tomato
Lemon soured cream, spinach, montgomery cheddar, pea, onion

Asparagus & Parmesan Risotto
Crispy kale, sautéed mushrooms, pine nuts

HOT ITEMS FROM THE LAND

Veal Schnitzel
Sauté potatoes, tenderstem, mixed wild mushroom sauce

Buttermilk Lemon Fried Chicken
Sauteed leeks, fine beans, parmentier potatoes, truffle emulsion

Slow Braised Beef Short Rib
Orange scented roasted root vegetables, creamy fregola, glazed button onions

Roasted Salt Marsh Lamb Rump
Creamy polenta, grilled courgette, broad beans, mint & tomato jus

Braised Lamb Shank & Raisin Cous-Cous
Glazed fennel, grilled broccoli, toasted pine nuts, ras-el hanout jus

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BUFFET MENU

ADD VEGETABLE SIDE DISHES

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

VEGATABLE SIDES

Chilli & Garlic Sautéed Fine French Beans

Seasonal Vegetables

Toasted Almond Broccoli with Piquillo Pepper Salsa

Baked Cauliflower Cheese

DESSERTS BY CEDRIC GROLET

Caramel Choux

Vanilla pastry, caramel

Chocolate Flower

Sweet chocolate diamond paste, chocolate nib praline, chocolate cream, flourless chocolate biscuit, cocoa gel, whipped chocolate ganache

Sculpted Lemon

Lemon runny heart, candied lemon, candied zest, mousse infused with lemon zest, finger lime, mint

Vanilla Flower

Crispy sweet dough, crunchy vanilla almond croustillant, soft almond biscuit, vanilla milk jam, vanilla ganache

Lollipops

Marble vanilla & chocolate cake, chocolate & vanilla ganache

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Lemon Meringue Tart

Sweet dough, financier, lemon segment, lemon cream, lemon gel, meringue

Peach Flower

Sweet dough, financier, peach verbena gel, roasted peach, verbena ganache

Fig

Fig gel, fresh fig, fig ganache

Apricot

Apricot gel, fresh apricot, rosemary ganache

Raspberry Cookie

Raspberry cookie dough, raspberry gel, raspberry marmalade, fresh raspberries

Almond Cookie

Almond cookie dough, caramel, almond praline, caramelised almond



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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

Cured Scottish Salmon

*Burnt grapefruit gel, horseradish cream, dill, keta caviar,
squid ink cracker*

Portland Crab Taco

Basil lemon gel, chive aioli

Tuna Tartare, Chilli Sesame Cones

Wasabi avocado citrus soya, finger lime

Spiced Tuna & Salmon Roll

Carrot, avocado, chives

Mediterranean Prawns, Mango Gel

Tarragon avocado purée, baby basil

Cornish Lobster Doughnut

Yuzu emulsion, dill

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THE BERKELEY

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AFTERNOON TEA

CHARITY LUNCH & DINNER

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ENQUIRIES

CANAPÉS

COLD CANAPÉS FROM THE EARTH

Evesham Asparagus & Mrs Bells Blue Tart

Pea purée, micro parsley

Heritage Carrot & Thyme Mini Eclair

Shimeji mushroom, pistachio crumble, red vein sorrel

Bell Peppers & Spinach Tart

Smoked vegan cream cheese, peas, chives

Turnip & Coconut Feta Parcel

Balsamic glazed Golden beetroot, pickled cucumber, walnut purée, toasted caraway seeds

Summer Truffle Vegetable Tart

Black garlic purée, honey baked ricotta cheese, broad beans, red vein sorrel

Cherry Tomato & Stracciatella

Beetroot sable, balsamic pearls, baby basil



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COLD CANAPÉS FROM THE LAND

Coronation Chicken Cannelloni & Garlic Aioli
Quince jelly, toasted almonds, parsley cress

Foie Gras & Apricot Chutney
Toasted macadamia nuts, red vein sorrel

Charred Smoked Duck & Candied Orange
Plum gel, chervil, parmesan sable

Crispy Parma Ham & Red Wine Poached Pear
Whipped blue cheese, marinated artichoke

Spiced Angus Beef Pastrami
Grained mustard, sweet & sour cucumber, crispy toast, micro watercress

Aberdeen Angus Beef Tartare
Confit yolk, pickled shallots, mustard cress

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HOT CANAPÉS FROM THE SEA

Pomme Soufflé

Smoked haddock, saffron aioli, confit lemon

Sticky Soya Glazed Salmon Skewer

Spring onion, toasted sesame seeds, puff rice

Grilled Octopus & Chorizo Skewers

Herb pesto, white carrot, sea lettuce

Lobster Wellington

Citrus brown butter hollandaise

Seaweed Tempura Tiger Prawn

Sweet chilli mayonnaise

Baked Potato Croissants

Cod taramasalata, Kings Oscietra caviar, sorrel purée

Mediterranean Sea Bass

Potato terrine, chive aioli, crispy capers

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HOT CANAPÉS FROM THE EARTH

Truffled Camembert Cheese Toastie
Date & apple chutney, Manchego snow

Sweet Potato & Confit Red Peppers Croquettes
Ricotta cheese, garlic aioli

Spiced Marinated Paneer Skewer
Tomato chutney, red pepper, coriander mint sauce

Pea & Caciocavallo Arancini
Semi dried tomatoes, parmesan snow

King Oyster Mushroom, Crispy Filo
Sage & crème fraîche dip

Parmesan & Polenta Fries
Truffle crème cheese, Manchego snow

Baked Heritage Beetroot Tart
Vegan cream cheese, toasted hazelnut

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HOT CANAPÉS FROM THE LAND

Barbeque Glazed Angus Beef Fillet
Herb crumble, micro watercress

Crispy Chicken Tulips
Smoked sweet paprika, baby onion

Kentish Lamb Wellington
Confit onion, wild mushroom mousse, béarnaise sauce

Sticky Tamworth Pork Belly
Apple sauce, red chilli, crispy pork scratching

Confit Duck Leg Croquette
Apricot chutney, red vein sorrels

Wiltshire Ham & Cheddar Toastie
Truffle cream cheese, brioche bread

Beef Cheek Beignet
Carrot purée, watercress

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CANAPÉS

Dessert canapés £8 per person, per serving

DESSERTS BY CEDRIC GROLET

Caramel Choux
Vanilla pastry, caramel

Chocolate Flower
Sweet chocolate diamond paste, chocolate nib praline, chocolate cream, flourless chocolate biscuit, cocoa gel, whipped chocolate ganache

Sculpted Lemon
Lemon runny heart, candied lemon, candied zest, mousse infused with lemon zest, finger lime, mint

Vanilla Flower
Crispy sweet dough, crunchy vanilla almond croustillant, soft almond biscuit, vanilla milk jam, vanilla ganache

Lollipops
Marble vanilla & chocolate cake, chocolate & vanilla ganache



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DESSERTS BY CEDRIC GROLET

Lemon Meringue Tart

Sweet dough, financier, lemon segment, lemon cream, lemon gel, meringue

Peach Flower

Sweet dough, financier, peach verbena gel, roasted peach, verbena ganache

Fig

Fig gel, fresh fig, fig ganache

Apricot

Apricot gel, fresh apricot, rosemary ganache

Raspberry Cookie

Raspberry cookie dough, raspberry gel, raspberry marmalade, fresh raspberries

Almond Cookie

Almond cookie dough, caramel, almond praline, caramelised almond



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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

Sweet Paprika Grilled Prawn
Gem lettuce, black beans, pickled cucumber, coriander leaf dressing, sliced avocado

Poached Scottish Salmon
Pickled turnip, tardive, baby rocket, caper emulsion

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

Yellowfin Seared Tuna
Grapefruit dressing, crispy nori, shiso leaves, mangetout

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

COLD BOWL FOOD FROM THE EARTH

Soba Noodles & Spicy Peanut Sauce
Bell peppers, carrots, bok choy, red cabbage

Baked Heritage Carrots
Vegan feta, orange dressing, 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 & Apticot
Heritage tomato, nocellara olives, balsamic

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£12 per individual bowl

COLD BOWL FROM THE LAND

Confit Duck & Macadamia Nuts
Charred plum, green mustard leaves, radicchio, mustard dressing

Crispy Fried Angus Beef
Seasonal vegetables, egg noodles, sesame dressing

Sliced Serrano Ham & Tete de Moine Cheese
Compressed melon, arugula, yellow beans

Fried Buttermilk Quail
Sour poached pear, sweetcorn salsa, watercress

Rose Harissa Roast Chicken Salad
Fine beans, spring greens, heirloom tomatoes

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HOT BOWL FOOD FROM THE SEA

Searched Halibut & Pea Velouté
Cannellini beans, sweetheart cabbage

Sautéed Prawns & Clam Risotto
Semi-dried cherry tomatoes, salsa verde, samphire

Pan Seared Mediterranean Seabass
Orange braised fennel, runner beans, sauce vierge

Roasted Cod & Leek Velouté
Wilted spinach, parmentier potatoes

Grilled Scottish Salmon & Brown Shrimp
Swiss chard, sautéed baby potatoes, shellfish sauce

HOT BOWL FOOD FROM THE EARTH

Turnworth Cheese, Truffle & Onion Pie
Courgettes, spring greens, leeks

Paneer & Spinach Curry
Coconut rice, chilli garlic beans

Crispy Aubergine & Peanut Sauce
Sticky rice, tender stem broccoli, sesame seeds

Pea & Ricotta Ravioli
Grilled courgettes, baby turnips, parmesan

Saffron & Pea Risotto
Cherry tomato, salsa verde, asparagus tips

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HOT BOWL FOOD FROM THE LAND

Braised Beef Cheek & Wilted Kale

Roast baby carrots, blackberries, port wine sauce

Chicken Katsu Curry

Coconut rice, mangetout, spring onions

Roast Parmesan Chicken & Truffle Madeira Jus

Charred chicory, fine beans, mash potato

Old Spot Pork Belly Ramen & Bok Choy

Bamboo shoots, spring onion, radish

Gochujang Glazed Angus Beef

Kimchi vegetable fried rice, coriander leaf

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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 onions,
smoked paprika mayonnaise*

Served with French fries

PIZZA (Rooftop pool only) £30

Choose from:

Margarita- tomato, basil, Mozzarella

Cantabrian Anchovies, Artichoke, Taggiasca olive

Red onion marmalade, Sheep's Feta, rocket

Beef peperoni, roasted red pepper, pine nut and marjoram

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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

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

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

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LATE NIGHT SNACKS

£10 per person, per item

The Berkeley Fish & Chips

Tartare sauce

Cauliflower Fritters

Sweet sour chilli glaze, toasted sesame seeds

Spring Onion, Feta & Spinach Parcel

Mint & chilli emulsion

Homemade Pizza

Shaved olives, peppered ricotta

Chicken Tikka Wrap

Peppers, 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

Home Smoked Scottish Salmon & Samphire £34
*Horseradish dill cream éclair, Hendricks cucumber,
heritage beetroot pearls*

Seared Scottish Divers Scallops £40
*Fennel purée, spring greens, champagne beurre blanc,
keta caviar, puff rice*

Tuna Tartare & Kombu Dressing £38
*Grapefruit gel, sourdough croutons, avocado cream, plum,
sesame seeds, shiso leaves*

Poached Cornish Lobster & Crab Salad £48
*Clementine dressing, yellow beets, heirloom baby tomatoes,
baby courgettes, red endives, pea shoots*

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STARTERS

FROM THE EARTH

Burrata & Poached Apricot £32
Broad bean pesto, almonds, white chicory, crispy croutons, balsamic pearls, basil

Organic Quinoa, Strawberry & Avocado Cream £30
Confit peppers, roasted heritage beetroot, artichoke, sweet cicely, micro herbs

Evesham Green & White Asparagus, Crispy Duck Egg £32
Lemon verbena sauce, hazelnut crumble, maple white onion, peas

Heritage Tomato Carpaccio & Compressed Watermelon £30
Radish, black olive crumble, grapefruit dressing red endives, whipped feta

FROM THE LAND

Roast Aylesbury Duck Breast £35
Poached cherry, carrot purée, golden beets, toasted macadamia nuts, juniper berry jus

Aberdeen Angus Beef Carpaccio & Parmesan £38
Mustard balsamic vinaigrette, poached pear, charred sliver baby onions, pine nuts, baby rocket

Confit Chicken & Mushroom Raviolo £30
Parsley velouté, girolles, broad bean, parmesan foam

Roasted Imperial Quail & Crispy Confit Leg Filo Tart £32
Sorrel purée, golden beets, tenderstem broccoli, merlot jus

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MAIN COURSES FROM THE SEA

Wild Seabass Fillet & Parsley Lemon Velouté £57
*Chimi de Rapa, cauliflower purée, confit Roscoff onions,
turnips, asparagus tips*

Slow Roasted Halibut with Saffron Beurre Blanc £52
*Cornish mussels, Swiss chard, roasted carrots,
courgette purée, keta caviar*

Baked Atlantic Cod, Shellfish & Basil Velouté £48
*Wilted spinach, pea purée, baby carrot, runner beans,
pommes dauphine*

Roasted Scottish Salmon & Lemon Beurre Blanc £50
Orange braised fennel, coco bean, brown shrimp ragout

FROM THE EARTH

Pea Risotto & Stracciatella £42
Rainbow chard, lemon, asparagus, parmesan crisp

Roasted Saffron Cauliflower Steak £40
*Watercress velouté, caper berries, toasted almonds,
passion fruit, wild mushroom purée*

Lemon & Ricotta Ravioli £40
*Grilled courgettes, broad bean, semi dried cherry tomatoes,
parmesan flakes, sage butter sauce*

Miso Glazed Violet Aubergine £40
*Broccoli purée, grilled Romanesco, plum, sesame seeds,
green onion sauce*

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

THE BERKELEY

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AFTERNOON TEA

CHARITY LUNCH & DINNER

WINE & BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES

PRIVATE EVENTS LUNCH & DINNER

FROM THE LAND

Roast Corn-fed Chicken Breast £40
Fondant potato, wilted spinach, baby carrots, asparagus tips, redcurrant jus

Aberdeen Angus Beef Fillet & Port Jus £60
Caramelised shallots, roasted carrot purée, tenderstem broccoli, spring greens, pressed potato terrine

Kentish Lamb Cutlets & Redcurrant Jus £54
Roasted pepper purée, heritage carrots, peas & parsley mash

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



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PRIVATE EVENTS LUNCH & DINNER

DESSERTS BY CEDRIC GROLET

Chocolate Soufflé Tart with Vanilla Ice Cream £30
Chocolate sweet dough, cocoa nibs praline, flourless chocolate biscuit

Lemon Meringue Tart with Sorbet £30
Sweet dough, financier, lemon acid, lemon curd, meringue

Vanilla & Caramel Millefeuille £30
Puff pastry, crème pâtissière, vanilla, smooth caramel

Vanilla Profiteroles with Chocolate Sauce £30
Choux pastry, vanilla Chantilly, chocolate sauce, vanilla ice cream

FROM THE SIGNATURE SEASONAL COLLECTION

Strawberry Biscuit £32
Basque biscuit, vanilla ganache, fresh strawberry, strawberry jam, strawberry gel

Peach Flower £32
Sweet dough, financier, peach verbena gel, roasted peach, verbena ganache

Fig £32
Fig gel, fresh fig, fig ganache

Cherry £32
Cherry gel, fresh cherries, cream cheese ganache

Apricot £32
Apricot gel, fresh apricot, rosemary ganache

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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 leaves

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

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

Cured Mi Cuit Salmon
Pickled shiitake mushrooms, wasabi beurre blanc, trout roe

SOUP

£ 15 per person

Spiced Butternut Squash Velouté
Feta, gremolata, croutons

Shellfish Bisque with Brandy Butter
Crayfish & shrimps

Chilled Watercress Velouté
Crème fraîche, caviar, sourdough croutons

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PRIVATE EVENTS LUNCH & DINNER

CHEESE COURSE SELECTION

Please select one from the following
£18 per person

Cornish Yarg, Ragstone Goats 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 & Poached Apricot

Broad bean pesto, confit almonds, white chicory, crispy croutons, balsamic pearls, basil

Evesham Green & White Asparagus, Crispy Duck Egg

Lemon verbena sauce, hazelnut crumble, maple white onion, peas

Tuna Tartare & Kombu Dressing

Grapefruit gel, sourdough croutons, avocado cream, plum sesame seeds, shiso leaves

Aberdeen Angus Beef Carpaccio & Parmesan

Mustard balsamic vinaigrette, poached pear, charred sliver baby onions, pine nuts, baby rocket

MAIN COURSES

Slow Roasted Halibut with Saffron Beurre Blanc

Cornish mussels, Swiss chard, roasted carrots, courgette purée, keta caviar

Aberdeen Angus Beef Fillet & Port Jus

Caramelised shallots, roasted carrot purée, tenderstem broccoli, spring greens, pressed potato terrine

Kentish Lamb Cutlets & Redcurrant Jus

Roasted pepper purée, heritage carrots, peas & parsley mash

Roasted Saffron Cauliflower Steak

Watercress velouté, caper berries, toasted almonds, passion fruit, wild mushroom purée

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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 BY CEDRIC GROLET

Lemon Meringue Tart

Sweet dough, financier, lemon segment, lemon cream, lemon gel, meringue

Apricot

Apricot gel, fresh apricot, rosemary ganache

Chocolate Souffle Tart with Vanilla Ice Cream

Chocolate sweet dough, cocoa nibs, praline, flourless chocolate biscuit

Selection of Local & European Cheeses

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ENQUIRIES

NON-OFFENSIVE MENU

Halal, no pork, beef, shellfish or alcohol

Plated three courses

Menu is priced per item, per person

STARTERS

Home Smoked Scottish Salmon & Charred Orange Segments £34
Horseradish cream, poached rhubarb, pickled cucumber, dill emulsion

Tuna Tartare & Kombu Dressing £38
Grapefruit gel, sourdough croutons, avocado cream, plum, sesame seeds, shiso leaves

Organic Quinoa, Strawberry & Avocado Cream £30
Confit peppers, roasted heritage beetroot, artichoke, sweet cicely, micro herbs

Evesham Green & White Asparagus, Crispy Duck Egg £32
Lemon verbena sauce, hazelnut crumble, maple white onion, peas

Roasted Imperial Quail & Crispy Confit Leg Filo Tart £32
Sorrel purée, golden beets, tenderstem broccoli, merlot jus

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NON-OFFENSIVE MENU

MAIN COURSES

Wild Seabass & Parsley Lemon Velouté £57
Chimi de Rapa, cauliflower puree, confit Roscoff onions, turnips, asparagus

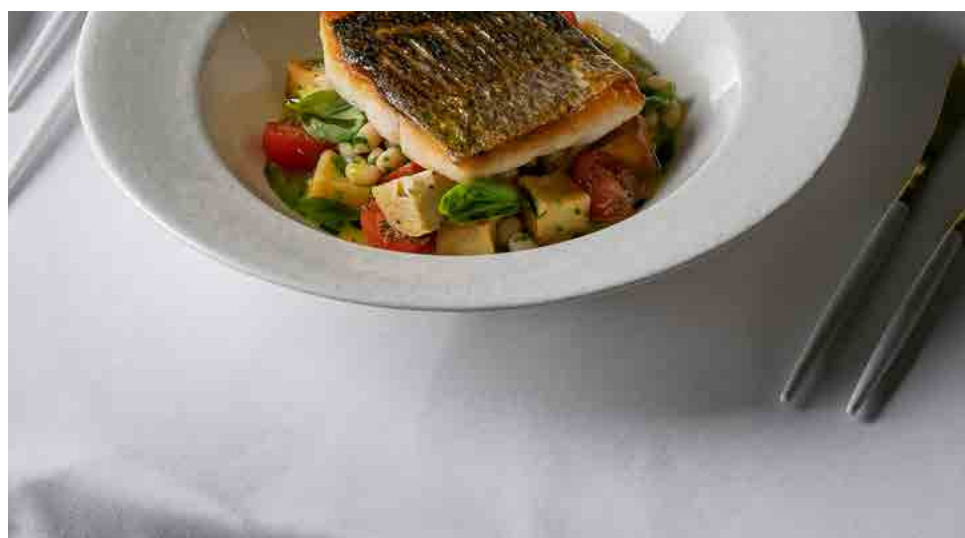
Roasted Scottish Salmon £50
Orange braised fennel, coco bean, Swiss chard, lemon butter sauce

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

Lemon & Ricotta Ravioli £40
Grilled courgettes, broad bean, semi dried cherry tomatoes, parmesan flakes, sage butter sauce

Miso Glazed Violet Aubergine £40
Broccoli purée, grilled romanesco, plum, sesame seeds, green onion sauce

Roast Corn-fed Chicken Breast £40
Fondant potato, wilted spinach, baby carrots, asparagus tips, redcurrant jus



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DESSERTS BY CEDRIC GROLET

Chocolate Souffle Tart with Vanilla Ice Cream £30
Chocolate sweet dough, cocoa nibs praline, flourless chocolate biscuit

Lemon Meringue Tart with Sorbet £30
Sweet dough, financier, lemon acid, lemon curd, meringue

Vanilla & Caramel Millefeuille £30
Puff pastry, crème pâtissière, vanilla, smooth caramel

Vanilla Profiteroles with Chocolate Sauce £30
Choux pastry, vanilla chantilly, chocolate sauce, vanilla ice cream

FROM THE SIGNATURE SEASONAL COLLECTION

Strawberry Biscuit £32
Basque biscuit, vanilla ganache, fresh strawberry, strawberry jam, strawberry gel

Peach Flower £32
Sweet dough, financier, peach verbena gel, roasted peach, verbena ganache

Fig £32
Fig gel, fresh fig, fig ganache

Cherry £32
Cherry gel, fresh cherries, cream cheese ganache

Apricot £32
Apricot gel, fresh apricot, rosemary ganache

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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 mushrooms, green beans, sprouting broccoli, sticky rice

Berkeley Fish & French Fries
Mushy peas, tartar 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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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 Cruidities

Fruit Pot included

DESSERTS by Cedric Grolet

Apricot

Apricot gel, fresh apricot, rosemary ganache

Vanilla Flower

Crispy sweet dough, crunchy vanilla almond croustillant, soft almond biscuit, vanilla milk jam, vanilla ganache

Soft Chocolate Cookies and Vanilla Ice Cream

Brownies with Custard

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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

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CHILDREN'S BUFFET MENU

SIDES

French Fries

Potato Wedges

Corn on the Cob

Tenderstem Broccoli & Carrots

DESSERTS by Cedric Grolet

Apricot

Apricot gel, fresh apricot, rosemary ganache

Vanilla Flower

Crispy sweet dough, crunchy vanilla almond croustillant, soft almond biscuit, vanilla milk jam, vanilla ganache

Triple Chocolate Cookie

3 chocolate cookie dough (white, milk, dark)

Fruit Kebab with Seasonal Fruit

Chocolate Brownies

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ENQUIRIES

CREW MENU

Three Course Buffet Menu at £40 per person

STARTERS

Home Smoked Salmon
New Potatoes, fine Beans, egg, olives

Spiced Prawn Salad
Tenderstem broccoli, cherry tomato

Quinoa & Avocado
Cucumber, red onion, lime vinaigrette

Soba Noodle Salad
Peppers, 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
Leeks, eggs, parsley

Mushroom Risotto
Roasted celeriac, pine nuts, cherry tomato

Tofu Curry with Aromatic Rice

Roast Chicken
Mash Potato, wilted spinach

Cottage Pie with Carrots & Peas

TO FINISH

A selection of Cedric Grolet Cookies & Seasonal Fruit

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AFTERNOON TEA MENU

GOÛTEA BY CEDRIC GROLET

£90 per person

Savoury Trompe L'oeil

Focaccia

Savoury Tart

Flowers

Sculpted Fruits

Cookies



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ENQUIRIES

AFTERNOON TEA MENU

TRADITIONAL CREAM TEA

£85 per person

SELECTION OF SANDWICHES

Roast Corn-fed Chicken

Romaine lettuce, Japanese mayonnaise, homemade slaw

Hen's Egg & Sweet Paprika Mayonnaise

Mustard cress, brown bread

Home Cured Scottish Salmon

Caper & lemon emulsion, sorrel, rye bread

Beef Brisket & Applewood Cheddar Smoked Cheese

Lemon aioli, saffron tuile, finger lime pearls

Cucumber, Dill & Jalapeño

Cream cheese, white bread

SELECTION OF SWEET TREATS

Home-made Scones

Clotted cream and selection of jams

Selection of Cedric Grolet Cakes

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ENQUIRIES

CHARITY LUNCH & DINNER

£175 per person

STARTERS

Salmon Tartare & Ponzu Dressing
Avocado cream, sourdough croutons, chilli, coriander

Burrata & Poached Apricots
Broad bean pesto, confit almonds, white chicory, crispy croutons, balsamic pearls, basil

Chicken & Duck Liver Parfait
Orange gel, brioche, toasted hazelnuts, herb salad

Roasted Imperial Quail, Confit Leg
Crispy filo tart, sorrel purée, golden beets, tenderstem broccoli, merlot jus

MAIN COURSE

Baked Atlantic Cod & Shellfish Basil Velouté
Wilted spinach, pea purée, baby carrot, runner beans, pommes Dauphine

Lemon & Ricotta Ravioli
Grilled courgettes, broad bean, semi dried cherry tomatoes, parmesan flakes, sage butter sauce

Roast Corn-fed Chicken Breast
Asparagus, baby carrots, truffle mash, mushroom sauce

Kentish Lamb Rump & Mint Jus
Smoked aubergine, polenta crouton, roasted Romano pepper purée

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ENQUIRIES

CHARITY LUNCH & DINNER

DESSERT BY CEDRIC GROLET

Vanilla Crème Brûlée

Tiramisu

Apricot

Apricot gel, fresh apricot, rosemary ganache

Lemon Meringue Tart

Sweet dough, financier, lemon segment, lemon cream, lemon gel, meringue



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THE BERKELEY

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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 Clicquot 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' I G, Fritz Haag, Mosel	£75
2018	Grüner Veltliner 'Spitzer Graben' , Martin Muthenthaler	£85
2022	Riesling GG ,Feils Fass I 3', 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 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 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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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 & PORTUGAL

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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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 and 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 and 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 and 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

A non-alcoholic twist on a classic Tom Collins, sweet & refreshing

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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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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