



# THE BERKELEY

EVENTS

## CANAPÉ & BOWL FOOD MENU

PRE-MEAL CANAPÉS  
ONLY AVAILABLE WITH DINNER  
£24.00 per guest  
*(Selection of 5 Canapés per guest)*

COCKTAIL PARTY CANAPÉS  
£37.00 per guest  
*(Selection of 10 Canapés per guest)*

## SEA, EARTH, LAND

All canapés are served with roasted marinated nuts and olives





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## COLD CANAPÉS

### From The Sea

Cornish Crab & Corn  
*Avocado, crispy seaweed, dill*

Shrimp Taco  
*Lettuce, crushed peas, avocado*

Marinated Scottish Salmon  
*Beetroot, soda bread, watercress, trout roe*

Scottish Lobster  
*Crab, yuzu ginger salad tart*

Treacle Cured Salmon  
*Burnt grapefruit jelly, orange emulsion*

Seared Tuna Wrap  
*Carrot, avocado wrapped in rice paper, wasabi dressing*

Sesame Crusted Tuna  
*Caviar, crispy rice, sriracha cream*

### From The Earth

Linseed Croute  
*Blue cheese, peas, toasted pine nuts*

Cherry Tomato & Goat's Cheese  
*Beetroot sablé, horseradish*

Beetroot Macaroon  
*Whipped goat's curd, rapeseed emulsion*

Quail Egg & Lavosh  
*Tomato and mushroom ketchup*

Tandoori Spiced Carrots  
*Smoked yoghurt, pomegranate, papadums*

Evesham Asparagus  
*Blue cheese, Tête de Moine*

Crispy Enoki Roll  
*Sesame, avocado, cucumber, sriracha emulsion*

### From The Land

Angus Beef Carpaccio  
*Celeriac, fried capers, tarragon*

Pulled Rabbit Beignet  
*Wild mushroom, walnut purée*

Foie Gras Bonbon  
*Chocolate, hazelnut*

Parma Ham & Poached Pear  
*Blue cheese, poppy seed sable*

Baked Jerusalem Artichoke  
*Smoked duck, pickled mustard, sorrel*

Smoked Duck Roulade  
*Peppered cheese, apricot chutney*

Crispy Smoked Chicken Wrap  
*Green mango, pomegranate, Thai basil*

Should you have any allergies or intolerances please do ask your Event Manager who will be more than happy to assist. Please be advised that our products are prepared in an environment that contains nuts.

We will do our utmost to provide a nut free offering upon request, but unfortunately cannot guarantee the products will be 0% trace-free. All prices are inclusive of VAT at the current rate.

A discretionary service charge of 12.5% will be added to your bill. Please inform us of any allergies and/or dietary requirements.





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## HOT CANAPÉS

### From The Sea

Miso Glazed Seabass  
*Cauliflower purée, pickled mustard*

Cornish Crab Cakes  
*Wasabi emulsion*

Indian Spiced Tiger Prawns  
*Coriander coconut espuma*

Teriyaki Glazed Cod  
*Mange tout, sriracha cream*

Lobster Wellington  
*Citrus brown butter hollandaise*

Hot Smoked Salmon Kebab  
*Trout roe, dill tarragon emulsion*

Scottish Scallops  
*Samphire, sweet potato, mojo emulsion*

### From The Earth

Truffle-Scented Cauliflower Beignet  
*Mushroom purée, pine nut*

Truffle Ricotta Bouchée  
*Watercress, hollandaise*

Smoked Montgomery Cheddar Gougères

Yoghurt & Cardamom Glazed Paneer  
*Mint chutney*

Sweet Corn Croquettes  
*Aubergine, crispy corn*

Vegetable Gyoza  
*Truffle crème fraîche*

Polenta Fries & Sage Crisp

Burrata & Sundried Tomato Arancini  
*Smoked cheese, basil*

Vegetable Spring Rolls  
*Sweet chilli*

### From The Land

Wiltshire Ham Fritters  
*Cheese fondue, apple chutney*

Harissa Lamb Kebabs  
*Coriander emulsion*

Crispy Chicken Tulip  
*Smoked sweet paprika emulsion*

Angus Beef Slider  
*Smoked Applewood cheese*

Aromatic Crispy Chicken  
*Cucumber, lemon*

Pine Crusted Aberdeen Angus  
*Cauliflower purée, crispy kale*

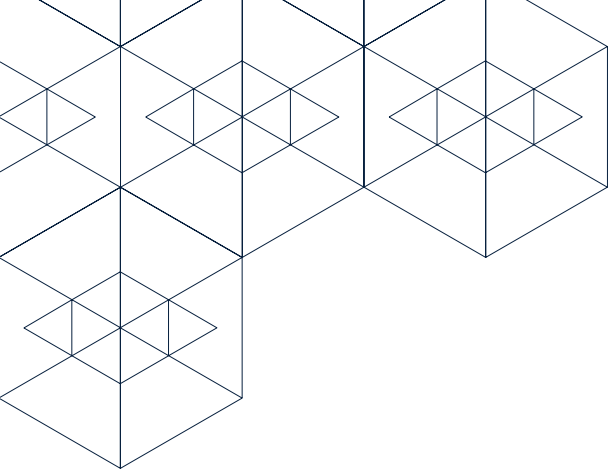
Parmesan Kentish Lamb  
*Piquillo pepper essence*

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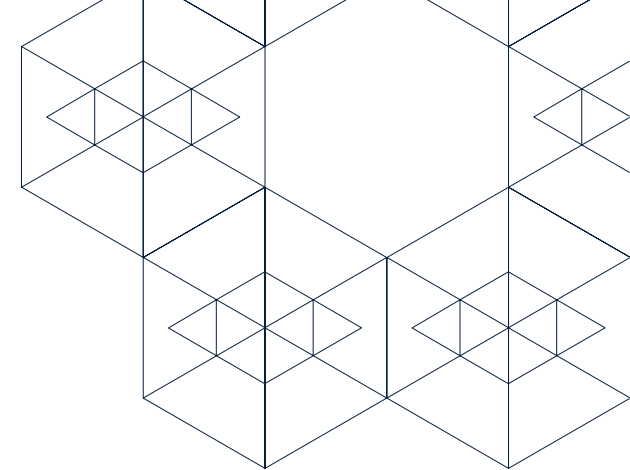




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## DESSERT CANAPÉS



### Light & Fruity

Raspberry Financier

Mini Strawberry Cheesecake & Salted Caramel Sable

### Chocolate Indulgence

Miniature Chocolate Rocher

Chocolate Moelleux & Raspberry Jelly

### Hot Desserts

Churros with Warm Chocolate Sauce

Almond & Blackberry Crumble

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## HEARTY MUNCHIES

£7.00 each

### From The Sea

Herb Crumbed Fish Cake  
*Grainy mustard mayonnaise*

Lime Leaf Scented Crispy Sole  
*Katsu sauce, brioche*

The Berkeley Fish & Chips

### From The Earth

Sesame Tempura Asparagus  
*Baby corn, lemon aioli*

Spring Onion, Feta & Spinach Parcels  
*Mint and chili emulsion*

Mini Pizza  
*Shaved olives, peppered ricotta*

### From The Land

Mini Beef Brisket Burger  
*Gherkin, smoked cheese,  
mustard*

Slow Cooked Pork  
Croquettes  
*Chipotle emulsion*

Slow Cooked Lamb Pasties  
*Chimichurri mayonnaise*

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## BOWL FOOD MENU

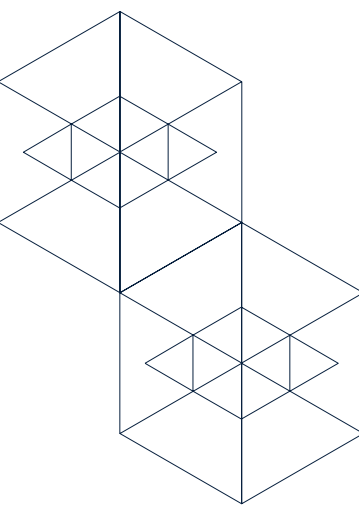
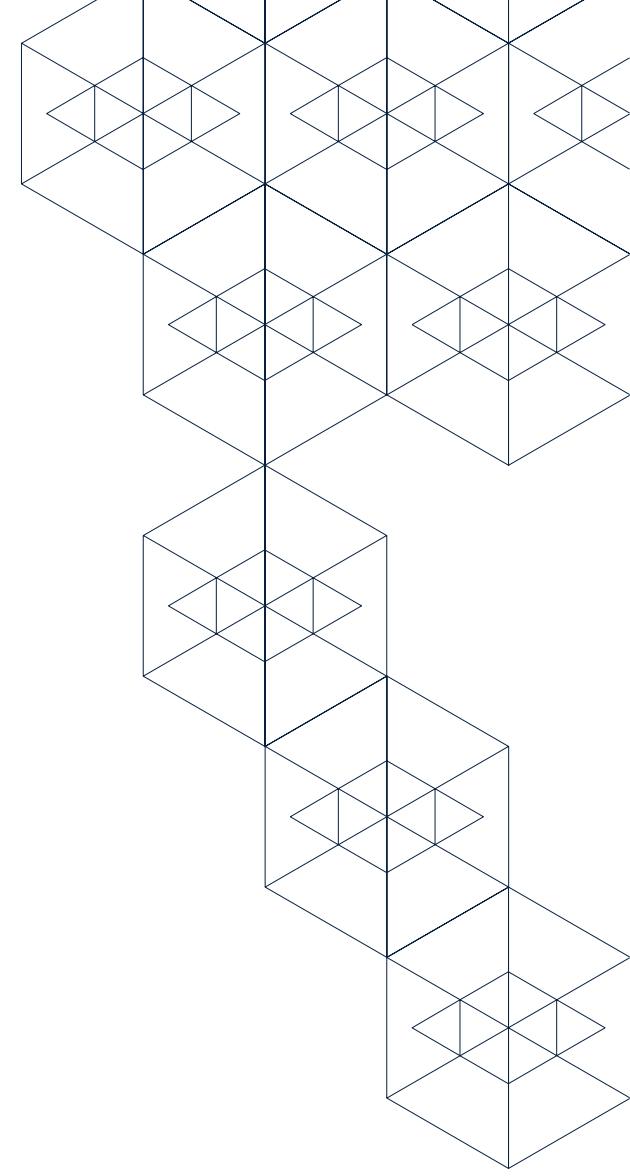
£66.00 per guest

# SEA, EARTH, LAND

The following menu is served to your entire party; we will of course arrange suitable alternatives for your guests with dietary requirements.

Please select 6 savoury choices and 2 desserts to create your bespoke menu.

Should you require any assistance with our Bowl Food menu  
Please do not hesitate to contact your Events Manager.





# THE BERKELEY

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## COLD

### From The Sea

Grilled Prawns

*Trofie pasta, avocado, tomato, olive, chorizo*

Poached Scottish Salmon

*Asparagus, quail egg, peas, watercress*

Cornish Crab

*Radish, sheep sorrel, sourdough*

Trout Poke Bowl

*Avocado, kimchi cabbage, edamame*

Seared Tuna & Hen's Egg

*Beans, cherry tomatoes, capers, gem lettuce*

### From The Earth

Grilled Courgette & Feta

*Chili, olives, lettuce*

Marinated Beetroot & Red Currant

*Frisee, celery, pine nuts*

Edamame & Asian Noodle Salad

*Nuoc chum dressing*

Baked Heritage Carrots

*Goat's curd, mache leaves, toasted seeds*

Baked Piquillo Pepper & Montgomery Cheddar Tortilla

*Manchego cheese, spicy salsa*

Burrata & Braised Endive

*Grilled apricots, peppers, rocket, hazelnut dressing*

### From The Land

Confit Duck

*Ricotta, watermelon, mint, pomegranate*

Crispy Fried Angus Beef

*Seasonal vegetables, egg, rice noodles, sesame dressing*

Speck Ham

*Compressed melon, fine beans, quince, rocket*

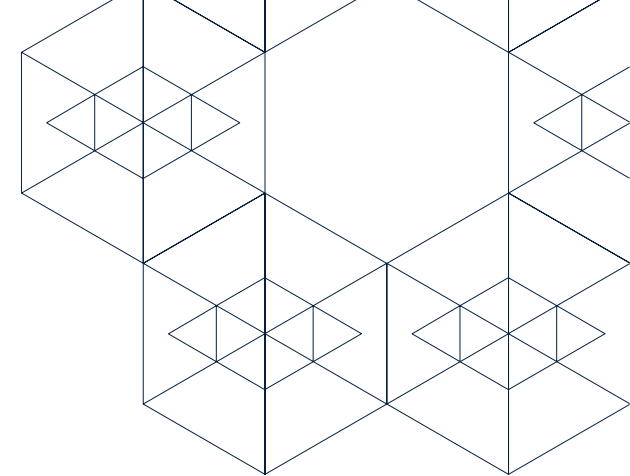
Tempura Quail

*Celeriac remoulade, tarragon emulsion*

Harissa Marinated Chicken

*Fine beans, fregola, pine nuts*

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## HOT

### From The Sea

Red Prawn Curry

*Fragrant lime leaf rice, pickled cucumbers*

Grilled Halibut & Bacon

*White bean, mushroom, shallot tarragon sauce*

Seared Seabass Ramen

*Green tea noodles, vegetables*

Grilled Salmon & Brown Shrimps

*Broad beans, Mousseline potatoes*

The Berkeley Fish Pie

*Leeks, salmon, haddock or sole*

### From The Earth

Crispy Artichoke

*Ricotta ravioli, kale, baked turnips*

Grilled Asparagus & Runner Beans

*Cherry tomato, pea and mint risotto*

Garganelli Pasta

*Butternut squash, sage, pecorino*

Wild Mushroom-Broad Bean Pie

*Truffle béchamel, baby onions*

Roast Cauliflower & Tête de Moine

*Caramelised onion, sweet potato, beans*

### From The Land

Mughal Chicken Biryani

*Cucumber raita, crispy onion, gold leaf*

Kentish Lamb Rump

*Peas, parmesan gnocchi, tomato basil compote*

Smoked & Grilled Hanger Steak

*Baked potatoes, mushrooms, watercress*

Confit Chicken Croquette

*Chanterelles, spinach,*

*Mousseline potatoes*

Cottage Pie

*Braised red cabbage, bone marrow*

Gochujang Braised Short Rib

*Fried rice, Sauté vegetables*

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## STATIONS

### Sushi

£38.00

Assorted Sushi, Nigiri, Ura Maki and Sashimi's  
poke bowls

Accompaniments

*Pickled Ginger*

*Wasabi*

*Kikkoman Soya Sauce*

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### Oyster & Shellfish

£35.00

Irish Rock Oysters

### Hot Dog & Lobster Roll

£35.00 – Choose any three

Bacon Wrapped Truffle Hotdog  
*Root vegetable relish*

Kimchi Hot Dog  
Wasabi Citrus Emulsion

Caramelised Onion & Jalapeño Smoked Dog

Chorizo Dog  
*Avocado cheddar, mojo emulsion*

Smoked Bratwursts  
*Sauerkraut, pickled mustard*

The Berkeley Lobster & Crayfish Roll



### European Cheese & Charcuterie

£30.00

An Assortment of Three Type's Seasonal  
European Cheeses  
*Charcuterie, quince jelly, crackers, sourdough,  
Celery, grapes*

Iberico Ham Carving  
*A carving of the renowned Spanish ham  
by a Master Carver  
Accompanied by homemade breads  
(Price on request)*

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### Risotto

Seasonal Risotto  
*Served in a parmesan wheel with  
accompaniments  
(Price on request)*

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