

LONDON

WELCOME

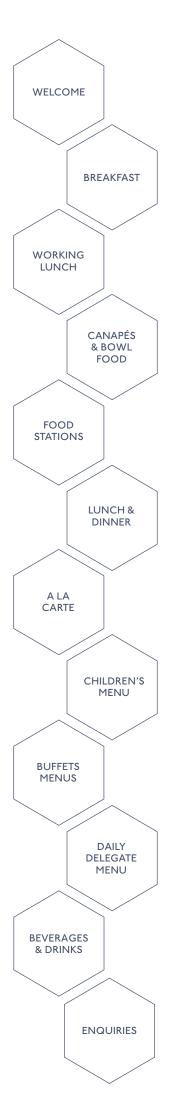
A renowned, central London location. A setting with style, history and prestige. A dedicated team ready to pull out all the stops. From private board meetings to one-of-a-kind weddings and full-scale conferences to cocktail gatherings, make a statement at The Berkeley.

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





LONDON

BREAKFAST

Breakfast can be served individually plated or buffet style Menus are priced per person

CONTINENTAL

Fresh Pressed Valencia Orange Juice The Berkeley Home-made Pastries *Croissants, pain au chocolat, muffins* Preserves & Honey Sliced Seasonal Fruit & Berries Selection of Cured Meat & European Cheese Selection of Breads Home-made Granola & Yoghurt Selection of Tea & Coffee

ENGLISH

Fresh Pressed Valencia Orange Juice Home-made Breakfast Pastries *Croissants, pain au chocolat, muffins* Preserves & Honey Sliced Seasonal Fruit & Berries Plain, Fruit or Low Fat Yoghurt The Berkeley Home-made Granola & Yoghurt Scrambled Organic Eggs, Grilled Smoked Bacon, Cumberland Sausage, Tomato & Flat Mushroom Selection of Tea & Coffee

WELLBEING BREAKFAST

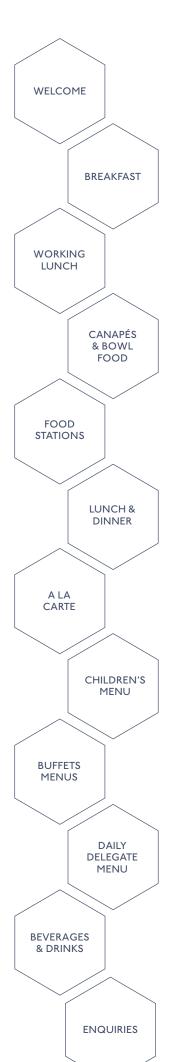
£42

£35

£42

Fresh Pressed Valencia Orange Juice Sliced Seasonal Fruit & Berries Plain, Fruit or Low Fat Yoghurt The Berkeley Home-made Granola & Yoghurt Assorted Home-made Sourdough Breads Scrambled Egg White, Smoked Scottish Salmon, Avocado & Grilled Tomato Selection of Tea & Coffee

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.



LONDON

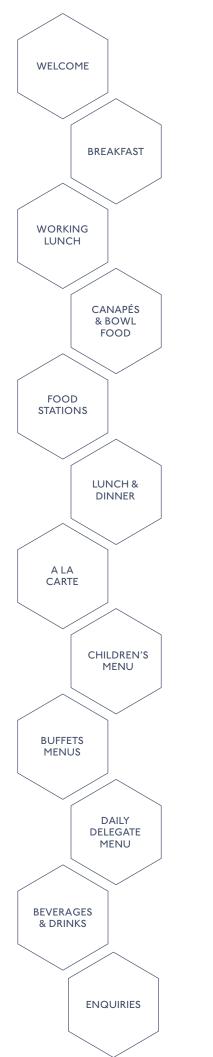
BREAKFAST CANAPÉS

Selection of 6 or 8 canapés

£36.00 per person for a selection of 6 £48.00 per person for a selection of 8

Toasted Mini Bagel, Cream Cheese & Smoked Salmon Miniature Exotic Fruit Kebabs & Red Berry Coulis Chorizo Madeleine **Blueberry Pancakes** Mini Hash Browns, Black Pudding & Apple Chipolata Wrapped in Streaky Bacon Parma Ham, Green Melon Skewer Warm Bacon, Spinach & Egg Tart Truffled Scrambled Organic Eggs Smoked Haddock, Leek Tart, Chive Cream Smoked Trout Mousse, Pickled Cucumber, Blinis, Trout Roe Mini Cheese & Ham Toasties Avocado Mousse on Sourdough With Feta & Tomato

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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. £6.00 per person, per serving

Seasonal Fresh Fruit Kebabs

The Berkeley Muesli Bar With crushed oats pumpkin seeds, sunflower seeds, almonds & honey

A Shot of Carrot & Ginger Juice *With a baby carrot stirrer*

Fresh Berry Skewer With blackberries, raspberries & strawberries

Greek Strained Yoghurt Pot With walnuts & honey

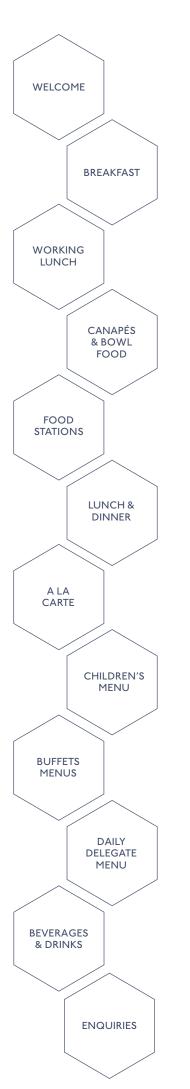
The Berkeley Granola Pot Yoghurt topped with granola &fresh berries

Smoothies and Juices, £35.00 per jug

New York Style Smoothies Fresh seasonal fruit and berries with crushed ice

California Smoothies Fresh seasonal fruit and berries with live yoghurt

Green Juice Freshly squeezed green apples, celery, spinach & cucumber



LONDON

WORKING LUNCH

SEA, EARTH, LAND

Please select 3 cold items, 4 sandwiches and 3 desserts \pounds 60.00 per person

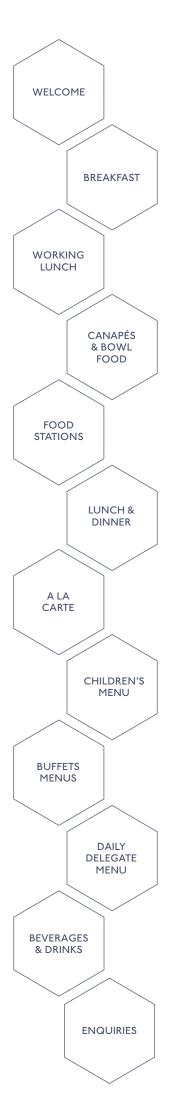
COLD ITEMS FROM THE SEA

Cured & Torched Scottish Salmon Hen's eggs, potatoes, olives, sourdough croutons

Grilled Prawns & Chorizo Pickled vegetables, new potatoes, braised fennel

Grilled Baby Squid Farfalle, basil, peppers, cherry tomatoes

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LONDON

WORKING LUNCH

SEA, EARTH, LAND

Please select 3 cold items, 4 sandwiches and 3 desserts £60.00 per person

COLD ITEMS FROM THE EARTH

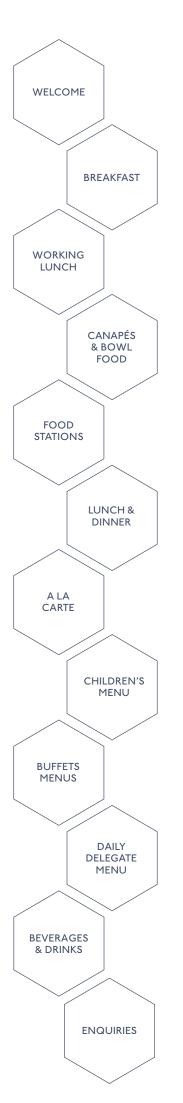
Grilled Courgette & Feta Romanesco, winter leaf

Thyme Roasted Butternut Squash Confit leeks, polenta croutons, aioli

Crispy Falafel & Hummus Chickpeas, tomato, red onion, pickled vegetables

Burrata & Cherry Tomatoes Red endive, muhammara, sunflower seeds





LONDON

WORKING LUNCH

SEA, EARTH, LAND

Please select 3 cold items, 4 sandwiches and 3 desserts £60.00 per person

COLD ITEMS FROM THE LAND

Breaded Chicken Schnitzel Bacon, fine beans, tarragon, peas

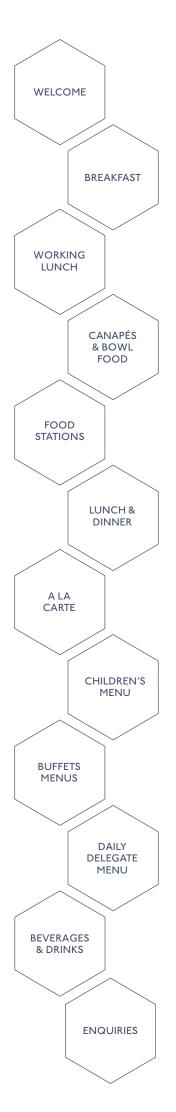
Roast Angus Beef Fillet Tail Chimichurri, mayonnaise, gem lettuce, potato salad, fine beans

Moroccan Spiced Barbecue Chicken White bean, tenderstem broccoli, hen's egg

Parma Ham & Melon Sourdough croutons, figs, rocket, goats cheese

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LONDON

WORKING LUNCH - SANDWICHES

FROM THE SEA

Home-cured Scottish Salmon Golden beetroot remoulade, watercress, beetroot bread

Dorset Crab & Crayfish Sweetcorn, muhammara emulsion, rocket

Confit Tuna Mayonnaise *Red onion, coriander, spring onions, tomato*

Norwegian Prawn Avocado, baby gem, marie Rose

FROM THE EARTH

Roasted Butternut Squash Glazed chestnut, balsamic onion spread, spinach, thousand seed bread

Hen's Egg Spiced mayonnaise, pickle, radish, mustard cress, white bread

Marinated Grilled Courgette Aromatic cottage cheese, piquillo pepper, rocket, onion bread

Baked Heritage Carrot Vegan apple butter, sorrell, beetroot bread

FROM THE LAND

Tandoori Chicken Wrap *Cucumber raita, lettuce*

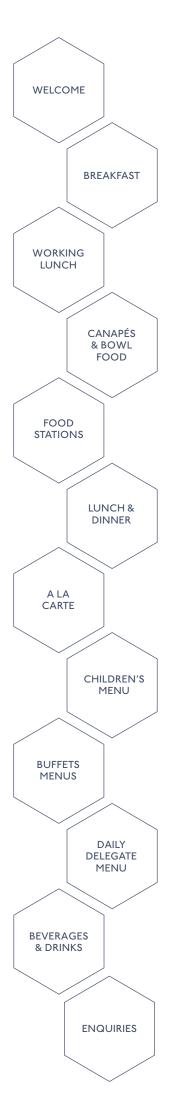
Miniature Salt Beef Bap Sauerkraut, smoked cheddar, gherkin

Korean Pork Bap Gochujang mayonnaise, lettuce, marinated slaw

Confit Corn Fed Chicken Apple slaw, tarragon, onion bread

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LONDON

WORKING LUNCH - ADD A HOT MAIN COURSE

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

£12.00 per person

Wiltshire Ham & Broccoli Quiche Truffle cream cheese, manchego

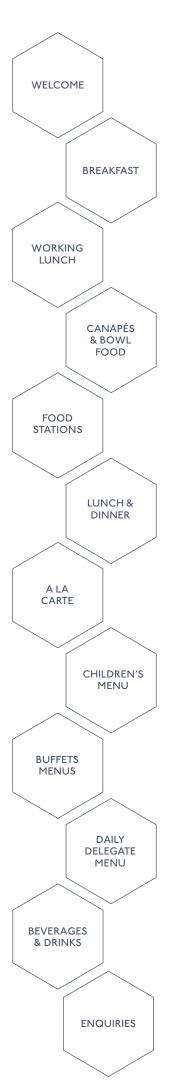
Gochujang & Sesame Glazed Chicken Sticky rice, edamame, sweetcorn, spring onion

Roasted Lamb Rump & Ras-El-Hanout Jus Couscous, aubergine, confit peppers

Black Truffle & Ricotta Tortellini Wilted spinach, courgette, parmesan sauce

Atlantic Roast Cod Mousseline potato, hispi cabbage, beurre blanc

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WORKING LUNCH - DESSERT

CAKES & GATEAUX

Mont Blanc Cake

Red Velvet Cake With cream cheese icing

Spiced Sponge Cake Apple compote & yoghurt mousse

CHOCOLATE INDULGENCE

Duo of Chocolate & Vanilla Tart

Chocolate Pecan Tart

Hazelnut Cake With chocolate & coffee whipped ganache

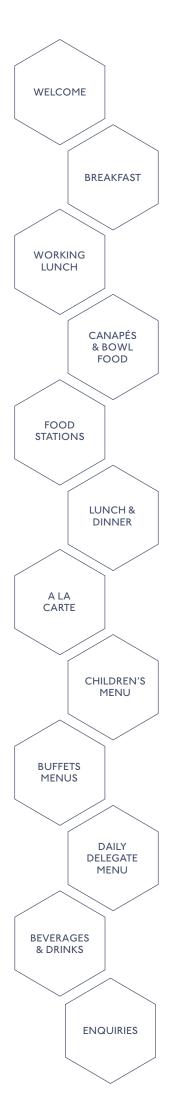
LIGHT & FRUITY

Apple &Yuzu Tart

Cinnamon Financier *With caramelised pear compote & vanilla cream*

Baked Yoghurt & Star Anise *With blood oragne segments*

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ROADSHOW MENU

SEA, EARTH, LAND

Please select one set menu for the entire party £62.00 per person (two courses) £74.00 per person (three courses)

STARTERS

FROM THE SEA Cured Scottish Salmon *Trout mousse, ruby beetroot, horseradish*

Tuna Tartar Avocado cream, chilli, coriander, sourdough croutons, ponzu dressing

FROM THE EARTH

Burratina & Beetroot Salad Hazelnut pesto, lettuce, apple, pickled blackberry

Winter Garden Salad

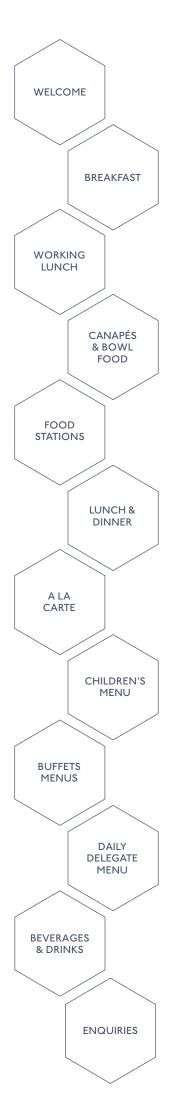
Globe artichokes, tenderstem, crispy quinoa, heritage radish

FROM THE LAND

Corn Fed Chicken & Pistachio Ballotine Broad bean purée, onion, pickle mustard, sourdough

Aberdeen Angus Beef Carpaccio & Parmesan Artichoke truffle pesto, texture of cauliflower, sorrel

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ROADSHOW MENU

MAINS

FROM THE SEA Baked Atlantic Cod & Fish Velouté *Confit winter vegetables, Jerusalem artichoke, trout roe*

Roasted Scottish Salmon & Chive Beurre Blanc Sautéed spinach, saffron potato, olive, baby fennel

FROM THE EARTH

Winter Truffle & Wild Mushroom Risotto *Cep mushrooms, rosemary, crispy egg, parmesan tuille*

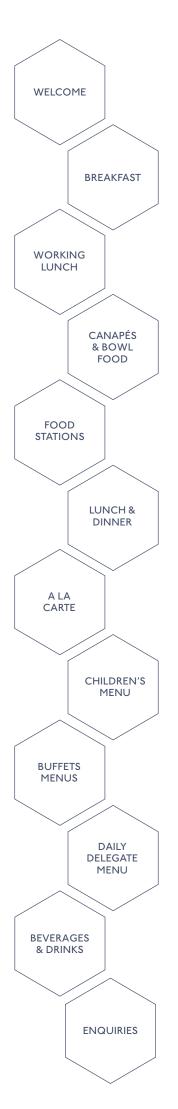
Truffle & Ricotta Tortelloni Wild mushroom, cavolo nero, gremolata

FROM THE LAND

Roasted Corn Fed Chicken Breast & Tarragon Velouté Crispy leg, truffle mash, wild mushroom, spinach

Kentish Lamb Rump & Navarin Sauce Aromatic couscous, glazed carrot, broccoli, cherry tomato

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ROADSHOW MENU

DESSERTS

CAKES & GATEAUX

Pear & Ginger Mousse Peanut sponge, casis jelly, pear compote, Poire Williams sorbet

Orange Confit Cheesecake Streusel base, almond sponge, orange confit, cream cheese filling, satsuma sorbet

CHOCOLATE INDULGENCE

Chocolate Éclair Gianduja chocolate cream, Jivara Chantilly, lime almond crumble, orange Cointreau sorbet

Brownie Cake & Dark Rum Mousse Honey ganache, roasted pecan ice cream

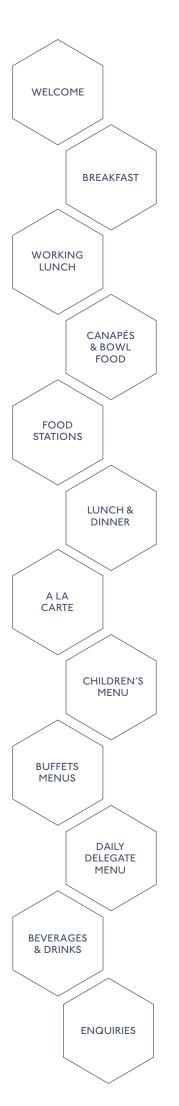
LIGHT & FRUITY

Apple St Honore Puff pastry, choux bun, apple diplomat cream, calvados sorbet

Chestnut & Blackcurrant Tart

Hazelnut sponge, blackcurrant marmalade, chestnut cream, tonka bean ice cream

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CANAPÉS & BOWL FOOD

Pre-meal canapés £3600 per person for a selection of 6 canapés Cocktail party canapés £55.00 per person for a selection of 10 canapés

SEA, EARTH, LAND

All canapés are served with roasted marinated nuts and olives

COLD CANAPÉS FROM THE SEA

Torched Scottish Salmon Burnt grapefruit, pickled onion, horseradish

Tuna Tartare Tacos Chilli, avocado, citrus soya

Spiced Salmon and Avocado Roll *Carrot, chives, mojo mayo*

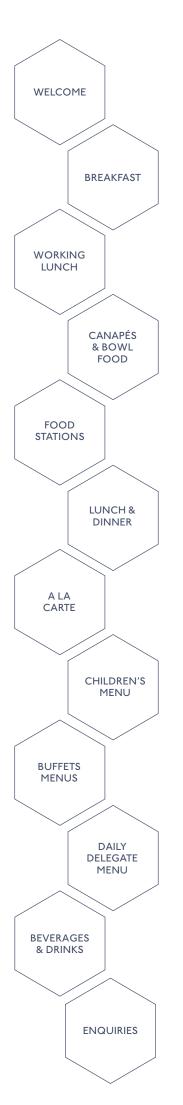
Seabass Tartare and Caviar Squid ink tapioca, avocado, jalapeno

Cornish Lobster Tart & Bisque Emulsion *Chives, courgette, radish, chervil*

Crab Doughnut & Granny Smith, Spring onion, Yuzu, dill

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CANAPÉS & BOWL FOOD

FROM THE EARTH

Truffle & Asparagus Watercress, peas, Blue cheese cream

Beetroot Macaroon Goat's curd, toasted almond, pickled girolles

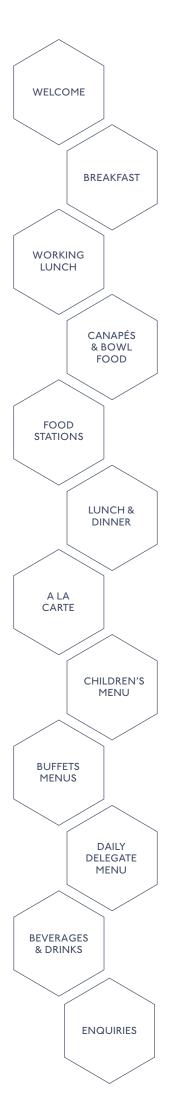
Roasted Carrot Tartare Tapioca, capers, macadamia nuts

Butternut Squash Cannelloni Vegan cheese cream, pickled shallots, beans

Winter Vegetable Tart Truffle, ricotta, artichoke, radish

Cherry Tomato & Goat's Cheese Beetroot sablé, horseradish

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CANAPÉS & BOWL FOOD

FROM THE LAND

Smoked Chicken, Carrot, Cabbage *Curried Mayonnaise*

Veal Carpaccio & Lavosh Celeriac remoulade, mustard, fennel

Foie Gras & Date Purée Dark Chocolate *Hazelnuts*

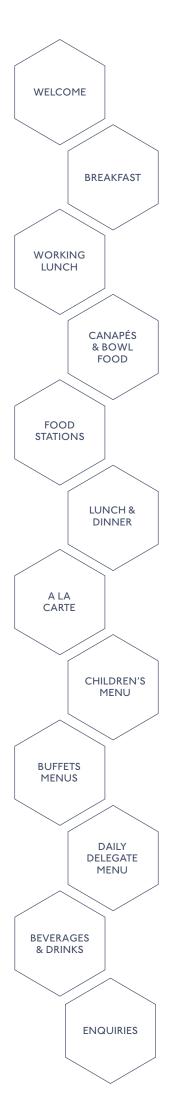
Parma Ham & Poached Pear Blue cheese, marinated artichokes

Baked Jerusalem Artichoke Smoked duck, pickled mustard, sorrel

Aberdeen Angus Beef Tartare Tarragon emulsion, yolk, brioche

Smoked Charred Duck & Peppered Cheese Plum chutney, Parmesan sablé

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CANAPÉS & BOWL FOOD

HOT CANAPÉS

FROM THE SEA

Yorkshire Fishcake Leeks, Chives, Jalapeño mayo

Smoked Salmon Sandwich Capers, cream cheese, caviar

Grilled Octopus & Chorizo Skewers Herb pesto, saffron Aioli

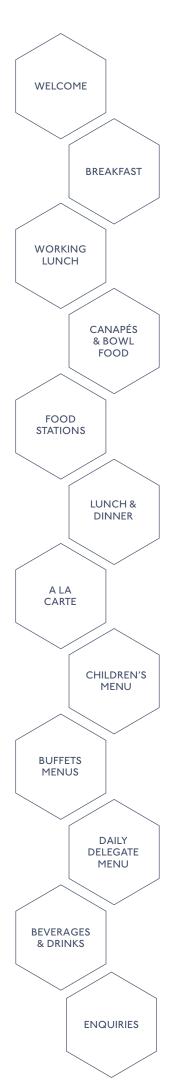
Lobster Wellington & Citrus Brown *Butter Hollandaise*

Prawn Tempura Wasabi mayonnaise

Cornish Sea Bream & Chips Tartare Sauce

Baked Potato Terrine & Caviar Taramasalata, lemon mayonnaise

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CANAPÉS & BOWL FOOD

HOT CANAPÉS

FROM THE EARTH

Smoked Montgomery Cheddar Gougères *Cheese sauce, parmesan snow*

Aromatic Lentil & Chickpea Beignet, Spiced mint chutney

Wild Mushroom & Truffle Arancini Smoked cheese sauce

Truffle Ricotta Bouche Watercress, horseradish

Vegan Crab Cakes Quinoa, artichoke, citrus vegan mayonnaise

Parmesan & Polenta Fries Manchego snow

Vegetable Spring Roll Sweet chili sauce

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CANAPÉS & BOWL FOOD

HOT CANAPÉS

FROM THE EARTH

Beef Wellington, Parma Ham, Wild Mushrooms Béarnaise sauce

Basil Popcorn Crispy Chicken Kimchi mayonnaise

Crispy Chicken Tulip Smoked sweet paprika emulsion

Soya Glazed Pork & Black Pudding Crumble Pork scratching

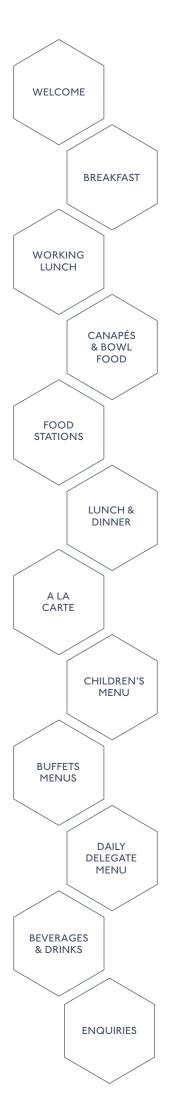
Honey Mustard Beef Skewers Tarragon Emulsion

Duck Spring Roll Date, Yuzu & ginger dip

Wiltshire Ham & Cheese Sandwich Truffle cream cheese, brioche

Ox Cheek Beignet Smoked Wood Sauce

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CANAPÉS & BOWL FOOD

HEARTY MUNCHIES £8.00 each

FROM THE SEA Herb Crumbed Fish Cake *Grainy mustard mayonnaise*

Lime Leaf Scented Crispy Sole Katsu sauce, brioche bap

The Berkeley Fish & Chips *Tartare sauce*

FROM THE EARTH Sesame Tempura Asparagus *Baby corn, lemon aioli*

Spring Onion, Feta & Spinach Parcel *Mint & chili emulsion*

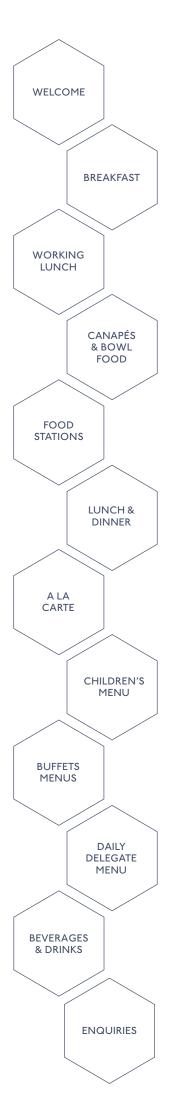
Homemade Miniature Pizza Shaved olives, peppered ricotta

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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CANAPÉS & BOWL FOOD

COLD BOWL FOOD FROM THE SEA

Grilled Prawns & Chorizo Pesto Trofie, avocado, tomato, parmesan

Poached Scottish Salmon Asparagus, egg, peas, watercress

Cornish Crab & Brown Crab Mayonnaise *Charred corn, radish, rye croutons*

Trout Poke Bowl Avocado, kimchi cabbage, edamame

Grilled Octopus Caesar & Cherry Tomato *Parmesan, anchovies, bacon, Gem lettuce*

FROM THE EARTH

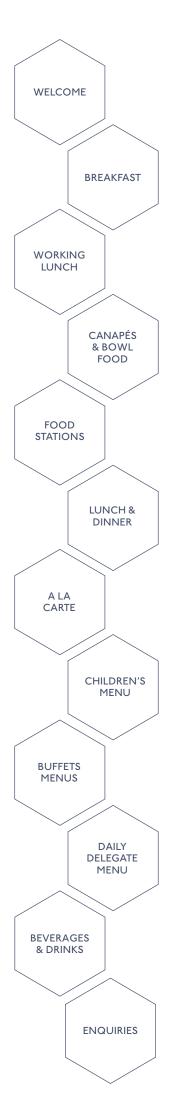
Crispy Truffle Semolina & Artichokes *Beans, courgettes, citrus dressing*

Marinated Grilled Beetroot & Poached Pear *Blackberries, coconut yoghurt, pine nuts*

Edamame & Asian Noodle Salad *Peppers, Nuoc cham dressing*

Baked Piquillo Pepper & Montgomery Cheddar Tortilla Manchego cheese, spicy salsa

Smoked Burrata & Endive Cups Beetroot tartare, nori, crispy shiso



LONDON

CANAPÉS & BOWL FOOD

FROM THE LAND

Confit Duck Croutons & Grilled Watermelon *Ricotta, mint, pomegranate*

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

Sliced Serrano Ham & Quince Purée Compressed melon, fine beans, rocket

Tempura Quail & Baby Watercress Celeriac Remoulade, tarragon emulsion

Harissa Marinated Roast Chicken Salad *Fine beans, fregola, pine nuts*

HOT BOWL FOOD FROM THE SEA

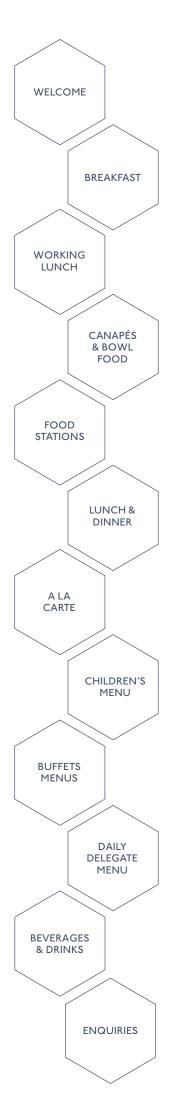
Seared Halibut & Pea Velouté *Mousseline potatoes, seasonal vegetables*

Sauté Prawns & Baby Squid Squid ink risotto, tomatoes, parmesan

Dover Sole & Haddock Pies Braised leeks, chopped eggs, parsley

Hot Smoked Roast Salmon & Dill Sour Cream Lemon scented bulgur wheat, shrimps, beans

Roast Cod & Leek Velouté *Hispi cabbage, pancetta, mousseline potatoes*



LONDON

CANAPÉS & BOWL FOOD

FROM THE EARTH

Wigmore Cheese, Truffle & Onion Pie New potatoes, spring greens, leeks

Soya Glazed Tofu & Tender Stem Broccoli Jasmine rice, som tam salad, nori dressing

Tempered Taka Dhal & Spinach Braised Pilau rice, coconut, chilli garlic beans

Crispy Homemade Falafel & Herb Pesto Hummus, fine beans, cauliflower

Sage & Ricotta Ravioli *Crispy artichokes, kale, butternut squash*

FROM THE LAND

Braised Ox Cheek & Confit Tomatoes *Cheese polenta, basil, croutons*

Gochujang Glazed Angus Short Rib Kimchi vegetable fried rice

Roast Parmesan Chicken & Truffle Madeira Jus Sweet potato purée, mushrooms, beans

Old Spot Pork Belly Ramen & Bok Choy Bamboo shoots, spring onion, radish

Aromatic Lamb Meatballs & Herb Salsa Garganelli pasta, aubergine, tomatoes

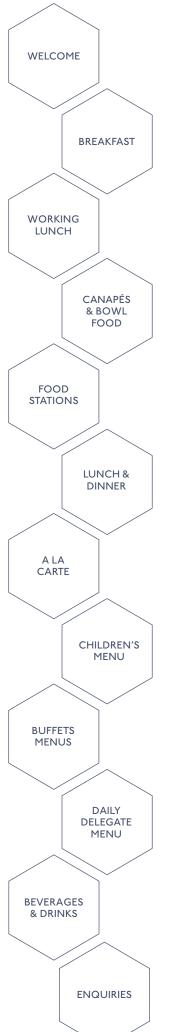


£50.00

£25.00

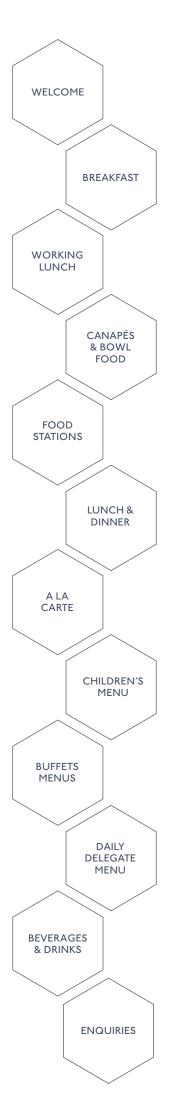
£20.00

£40.00



LONDON

STATIONS	
EUROPEAN CHEESE & CHARCUTERIE	£40.00
An Assortment of Three types Seasonal European cheeses Charcuterie, quince jelly, crackers, sourdough, celery, grapes	
Sliced Salami, Italian Coppa, Prosciutto De Parma	
GLAZED & CRISPY CHICKEN WINGS & CHIPS	£20.00
Korean Glazed Chicken Wings & Crispy Buttermilk Marinated Wir Chive cream fraîche, ketchup, mayonnaise & mustard	ngs
STEAMED KOREAN BAO BUN (2 pieces per person)	£25.00
Steamed Hirata Bao Buns Filling of your choice: Hoisin glazed pork belly, or Gochuchang glazed crispy chicken	
	 EUROPEAN CHEESE & CHARCUTERIE An Assortment of Three types Seasonal European cheeses <i>Charcuterie, quince jelly, crackers, sourdough, celery, grapes</i> Sliced Salami, Italian Coppa, Prosciutto De Parma GLAZED & CRISPY CHICKEN WINGS & CHIPS Korean Glazed Chicken Wings & Crispy Buttermilk Marinated Win <i>Chive cream fraîche, ketchup, mayonnaise & mustard</i> STEAMED KOREAN BAO BUN (2 pieces per person) Steamed Hirata Bao Buns <i>Filling of your choice:</i>



LONDON

PRIVATE EVENTS LUNCH & DINNER

£95.00 per person (Three course menu)

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

Cured Scottish Salmon Trout mousse, ruby beetroot, horseradish

Roasted Diver Scallops Cauliflower, buckwheat, samphire, trout roe

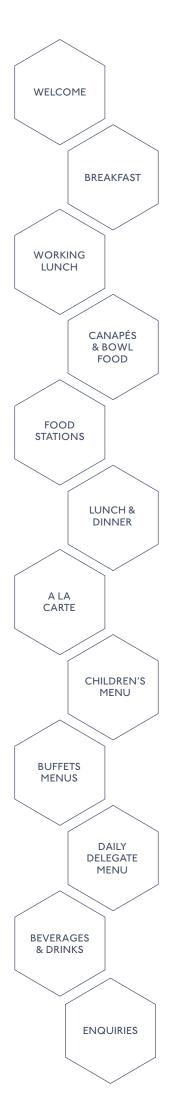
Crispy Crab Cake Avocado, jalapeno, gem lettuce, radish, pea velouté

Poached Cornish Lobster & Bisque Grilled courgette, avocado, cucumber, tarragon (Supplement of £5.00 per person)

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LONDON

PRIVATE EVENTS LUNCH & DINNER

STARTERS FROM THE EARTH

Burratina & Beetroot Salad Hazelnut pesto, lettuce, apple, pickled blackberry

Organic Quinoa & Courgette Salad Tomato compote, peppers, artichokes, avocado, blackberry

Celeriac & Truffle Velouté Truffle cream, doughnut, sourdough, gremolata

Winter Garden Salad Globe artichokes, tenderstem broccoli, crispy quinoa, heritage radish

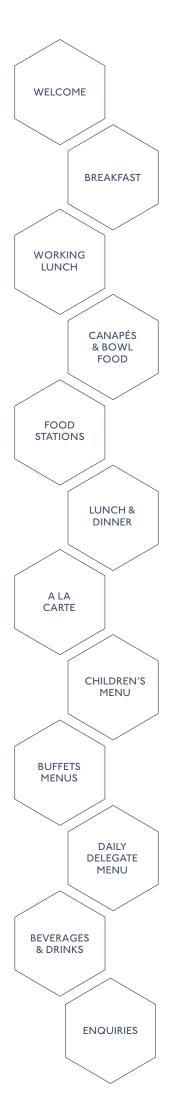
FROM THE LAND

Tandoori Norfolk Quail Bombay potatoes, onion chutney, onion bhaji, yogurt sauce

Aberdeen Angus Beef Carpaccio & Parmesan Artichoke truffle pesto, texture of cauliflower, sorrel

Cornfed Chicken & Pistachio Ballotine Broad bean purée, onion, pickle mustard, sourdough

Gressingham Duck Breast & Merlot Dressing Baked heritage beetroot, pickled plum, toasted macadamia, red vein sorrel



LONDON

PRIVATE EVENTS LUNCH & DINNER

MAIN COURSES FROM THE SEA

Wild Seabass Fillet & Shellfish Sauce Brown shrimp, coco bean ragout, confit shallot, fennel (Supplement of £5.00 per person)

Seared Halibut & Billy-by Sauce Cornish mussels, potato, celeriac, chives

Baked Atlantic Cod & Fish Velouté *Confit winter vegetables, Jerusalem artichoke, trout roe*

Roasted Scottish Salmon & Chive Beurre Blanc Sautéed spinach, saffron potato, olive, baby fennel

FROM THE EARTH

Winter Truffle & Wild Mushroom Risotto *Cep mushrooms, rosemary, crispy egg, parmesan tuille*

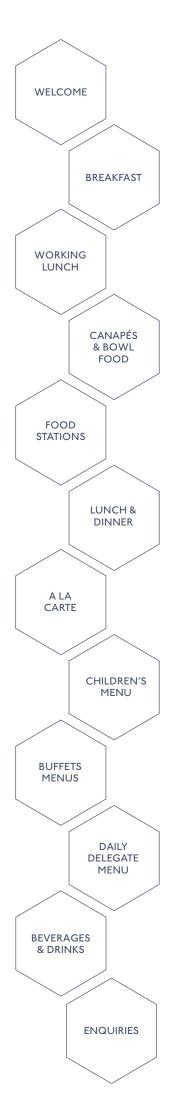
Truffle & Ricotta Tortelloni Wild mushrooms, cavolo nero, gremolata

Roasted Cauliflower & Coconut Curry Sauce Baked Roscoff onions, capers, raisins, sorrel

Pumpkin & Goats Cheese Wellington Roasted squash, tenderstem broccoli, onion velouté

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LONDON

PRIVATE EVENTS LUNCH & DINNER

FROM THE LAND

Roasted Corn-Fed Chicken Breast & Tarragon Velouté *Crispy leg, truffle mash, wild mushrooms, spinach*

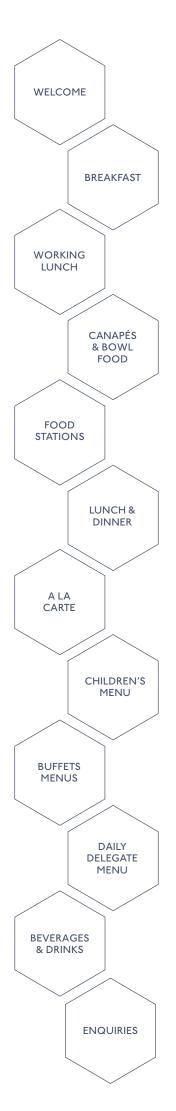
Aberdeen Angus Beef Fillet & Port Wine Sauce Braised ox cheek, truffle celeriac, baby vegetables (Supplement of £ 10.00 per person)

Kentish Lamb Rack & Navarin Sauce Aromatic couscous, glazed carrots, broccoli, cherry tomatoes

Rhug Estate Venison Loin & Thyme Jus Braised shoulder, parsnip, radicchio, poached pear, walnut



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LONDON

PRIVATE EVENTS LUNCH & DINNER

DESSERTS CAKES & GATEAUX

Pear & Ginger Mousse Peanut sponge, cassis jelly, pear compote, Poire Williams sorbet

Orange Confit Cheesecake Streusel base, almond sponge, orange confit, cream cheese filling, satsuma sorbet

Warm Apple & Cinnamon Tart Apple compote, almond crumble, phyllo pastry crunch, cinnamon ice cream, custard sauce

CHOCOLATE INDULGENCE

Chocolate Éclair Guanduja chocolate cream, Jivara Chantilly, lime almond crumble, Orange Cointreau sorbet

Brownie Cake & Dark Rum Mousse Honey ganache, roasted pecan ice cream

White Chocolate & Cinnamon Ganache Speculoos biscuit, praline Chantilly, prune, Armagnac ice cream

LIGHT & FRUITY

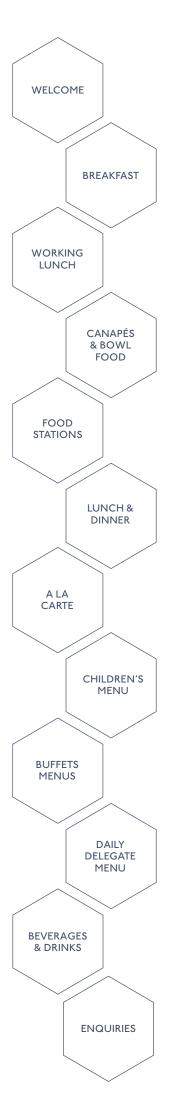
Apple St Honore Puff pastry, choux bun, apple diplomat cream, calvados sorbet

Chestnut & Blackcurrant Tart Hazelnut sponge, blackcurrant marmalade, chestnut cream, Tonka bean ice cream

Deconstructed Carrot Cake Walnut carrot sponge, cream cheese icing, chamomile sauce Honey ice cream

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LONDON

PRIVATE EVENTS LUNCH & DINNER

AMUSE BOUCHE £ 10.00 per person

Smoked Charred Mackerel *Heritage tomatoes, samphire, capers*

Seared Scallops Sweet potato mousse, sea vegetables

Carrot & Courgette Muffin Coconut scented butternut essence

Cured Angus Loin Figs, truffle mayo, watercress

Cured Salmon Soya tapioca, wasabi beurre blanc

SOUP

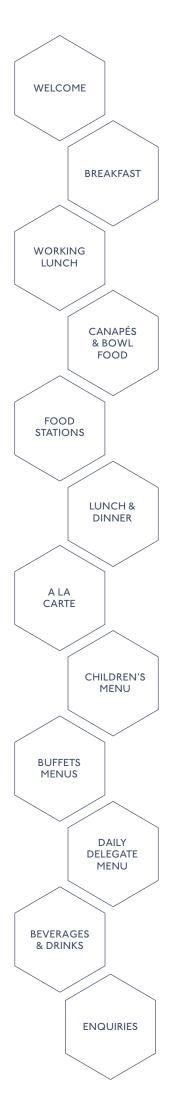
£12.00 per person

Leek & Potato Velouté *Caviar cream*

Lobster Bisque Saffron aioli, fennel

Wild Mushroom Velouté Wiltshire ham and brie toastie

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LONDON

PRIVATE EVENTS LUNCH & DINNER

SORBET £8.00 per person

Fresh Lime Sorbet Green Apple & Calvados Lemon Sorbet & Belvedere Vodka Redcurrant & Grenadine Sorbet

CHEESE COURSE SELECTION £ 18.00 per person

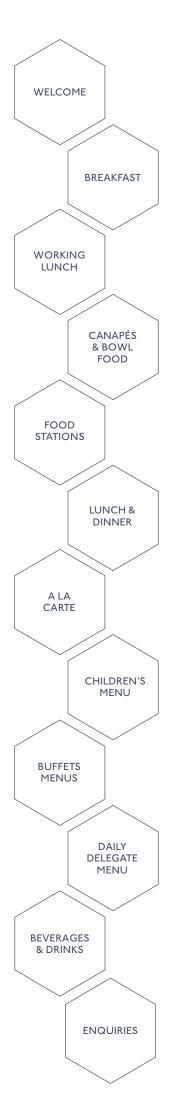
Cornish Yarg, Rag Stone Goat's Cheese, Shropshire Blue *Walnut, raisin bread, quince, grapes, crackers*

Brie de Meaux & Truffle *Fleur de sel, grissini*

Smoked Camembert Jalapeño, apricot jam, celery, oat meal cakes

A Selection of International Cheese Figs, grapes, crackers

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LONDON

A LA CARTE

£140.00 per person (Three course menu)

STARTERS

Burratina Black olive crumbs, onion purée, basil, Treviso leaf

Seared Scottish Scallops Crushed Jerusalem artichokes, pickled mustard seeds, parsnip Melba

Seared Yellow-Fin Tuna Avocado, basil, ponzu dressing

MAIN COURSES

Grilled Wild Atlantic Halibut Braised puy lentil, charred leek, Palourde clam

Grilled Angus Beef Fillet Short rib croquette, tenderstem broccoli, truffle mash & port jus

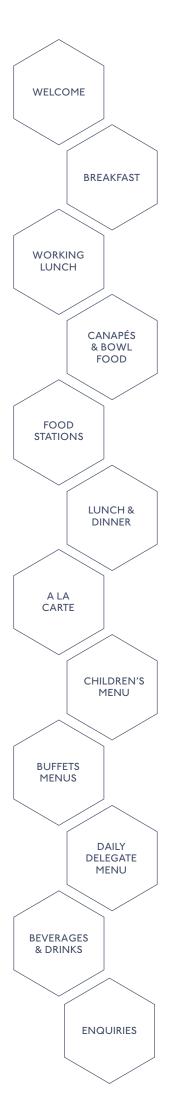
Truffle & Wild Mushroom Risotto *Cep mushrooms, rosemary, crisp egg, parmesan*

DESSERTS

Vegan Chocolate Mousse *Mango sorbet*

Honey Financier Cake Guava & white chocolate ganache, lemon gel, crispy dulce de leche phyllo with guava sorbet

Basque Almond Cheesecake Vanilla ice cream, nougatine wafer, yuzu sauce



LONDON

CHILDREN'S PLATED FOOD

£55.00 per child (Three course menu)

STARTERS

Assorted Italian Mini Pizzas

Crispy Calamari Lemon mayonnaise

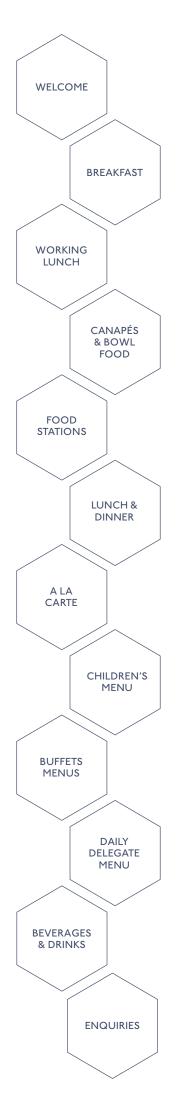
Baby Mozzarella Avocado & cherry tomato salad

Sun Dried Tomato & Burrata Arancini *Napolitana sauce*

Prawn Cocktail Marie rose sauce, avocado, gem lettuce

Tropical Fruit Kebabs





LONDON

CHILDREN'S PLATED FOOD

MAIN COURSES

Grilled Scottish Salmon Crushed new potatoes, green beans, tomato compote

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 and sauces*

Traditional Roast Chicken Roasted potatoes, carrots & tenderstem broccoli

Mac & Cheese Cherry tomatoes, cucumber, young leaf salad

DESSERTS

Vanilla Ice Cream *With chocolate or strawberry sauce*

Chocolate Mousse

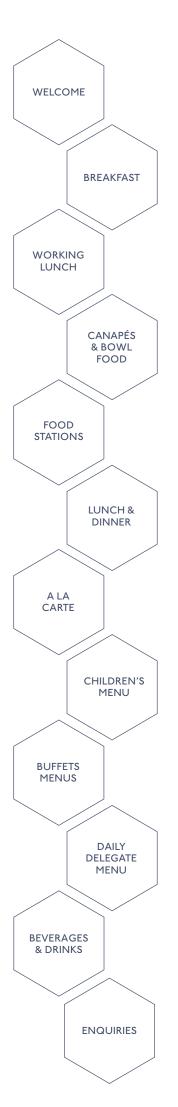
Knickerbocker Glory – Sundae

Sticky Toffee Pudding Served with vanilla ice cream

Banana & Pineapple Fritters Served with ice cream

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LONDON

CHILDREN'S BUFFET MENU

£55.00 per child Please select 2 cold items, 2 hot items, 2 sides and 2 desserts

COLD ITEMS

Nachos With a selection of dips

Baby Mozzarella Avocado, cherry tomato salad

Sun-Dried Tomato & Burrata Arancini Napolitana sauce

Prawn Cocktail Marie rose sauce, avocado, gem lettuce

Vegetable Crudites With a selection of dips

HOT ITEMS

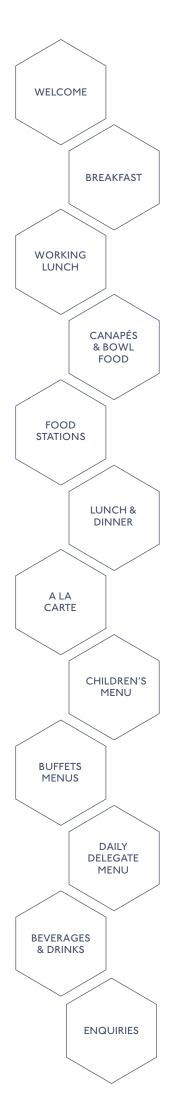
Crispy Calamari Lemon mayonnaise

Assorted Italian Pizzas Fish or chicken tortilla wrap

Mini Beef Sliders

Berkeley Fried Chicken

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LONDON

CHILDREN'S BUFFET MENU

SIDES

French Fries

Potato Wedges

Corn on the Cob

Tenderstem Broccoli & Carrots

DESSERTS

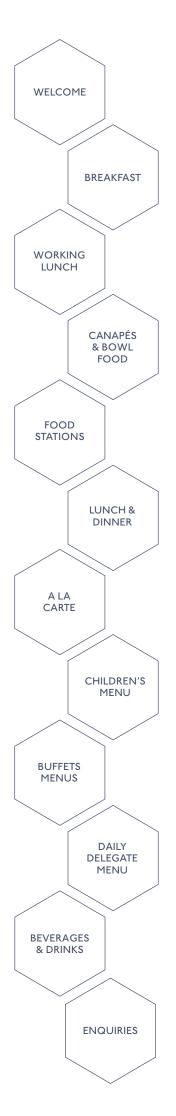
Tropical Fruit Kebabs With a selection of dips and sauces

Chocolate & Raspberry Warm Doughnuts

Ice Cream Strawberry, chocolate and vanilla

Chocolate Brownies

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LONDON

BUFFET MENU

£80.00 per person

SEA, EARTH, LAND Please select 4 cold items, 3 hot items, 2 sides and 3 desserts

COLD ITEMS FROM THE SEA

Grilled Octopus & Fava Beans Padron peppers, lettuce, radish, XO sauce

Seared Red Mullet & Taggiasche Olives Roasted datterini tomatoes, capers, chilli

Grilled Spiced Prawns Saffron aioli, tenderstem broccoli, cherry tomatoes

Home-Smoked Salmon Trout & Jalapeño Emulsion Hen's egg, avocado, compressed cucumber, sourdough croutons

Grilled Chilli Lime Squid Salad Avocado, rocket, celery, olive, parsley

FROM THE EARTH

Harissa Roasted Heritage Carrots & Hazelnut *Smoked sweet yoghurt, feta, chickpeas, dates*

Roasted Aubergine & Cauliflower Moutabal, parsley, chickpeas, dates

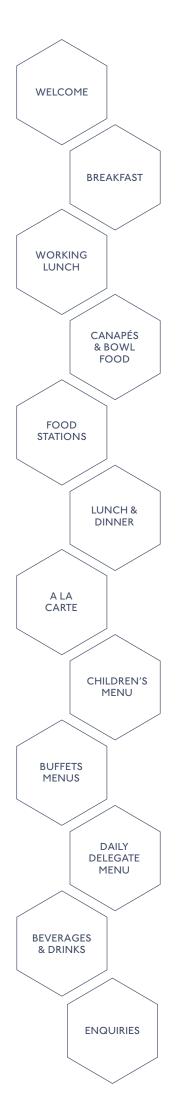
Chopped Kale, Freekeh & Cranberries *Parsley, almond, dill, Agave dressing*

Superfood Salad Organic quinoa, beetroot, broccoli, avocado

Burratina and Pumpkin Hazelnut pesto, rocket

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LONDON

BUFFET MENU

FROM THE LAND

Aromatic Lamb Koftas Pickled cucumbers, beetroot, pine nuts, chilli, red pepper hummus

Roasted Duck Breast Beans, orange, hazelnut crumble, radicchio salad

Roasted Angus Fillet Tail Grill tenderstem broccoli, blue cheese, chimichurri sauce

Grilled Merguez & Roast Butternut Squash Fine beans, cherry tomatoes, fresh herb chermoula

Smoked Chicken and Bacon Avocado, charred corn, hen's egg, gem lettuce

HOT ITEMS FROM THE SEA

Roast Atlantic Cod & Grilled Octopus Spinach, macaroni, shellfish velouté

Seared Halibut & Lemon Aioli Wild mushrooms, butternut squash risotto

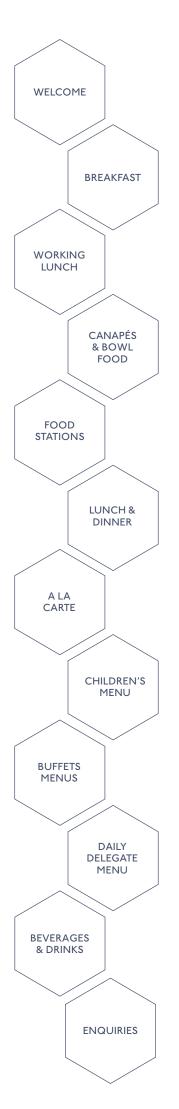
Mediterranean Seabass Fillet & Tomato Salsa Spiced sautéed potatoes, taggiasche olives, bok choy

Sautéed Baby Squid & Lemon Sole Orecchiette, courgette, tomatoes, herb pesto

Roasted Scottish Salmon Mousseline potatoes, hispi cabbage, pancetta, beurre blanc

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LONDON

BUFFET MENU

FROM THE EARTH

Black Truffle & Ricotta Tortelloni Wilted spinach, courgette, parmesan sauce

Tofu & Aromatic Red Vegetable Curry *Pea, aubergine, peppers, basil*

Roast Butternut Squash & Wild Mushroom Quiche *Truffle cream, Manchego cheese*

Crispy Polenta & Roasted Turnip Cherry tomatoes, artichokes, endive, pickled walnuts

Wild Mushroom Risotto Roasted cauliflower, parmesan tuille

FROM THE LAND

Veal Schnitzel & Peppercorn Sauce Sautéed potatoes, tenderstem broccoli, wild mixed mushrooms

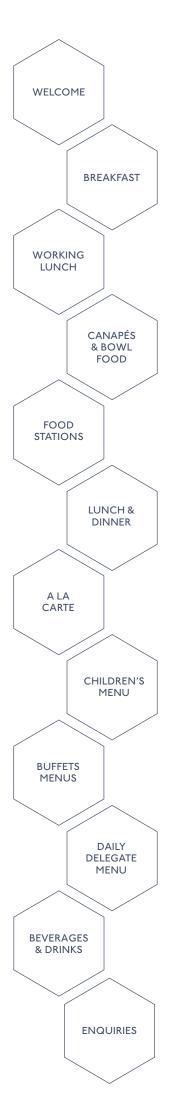
Roasted Parmesan Lemon Chicken Sweet potato purée, fine beans, chestnut mushrooms, truffle sauce

Glazed Slow Cooked Pork Belly & Kimchi Fried Rice *Miso, roasted vegetables, coriander*

Roasted Kentish Lamb Rump Mousseline potatoes, grilled courgette, garden peas

Braised Short Rib Beef & Celeriac Mash Glazed carrots, grilled broccoli, crispy kale

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LONDON

BUFFET MENU

SIDES

SUBSTANTIAL VEGETABLE SIDES Duck Fat Roasted Potatoes Dauphinoise Potatoes Sautéed New Potato Fondant Mousseline Potatoes

RICE SIDES

Fragrant Lime Leaf Basmati Rice Aromatic Raisin & Pepper Couscous Burford Brown Egg Fried Rice with Spring Onions Brown Rice with Sweetcorn, Parsley & Chilli

VEGETABLE SIDES

Chilli & Garlic Sautéed Fine French Beans Seasonal Vegetables Toasted Almond Broccoli Baked Cauliflower Cheese

DESSERTS

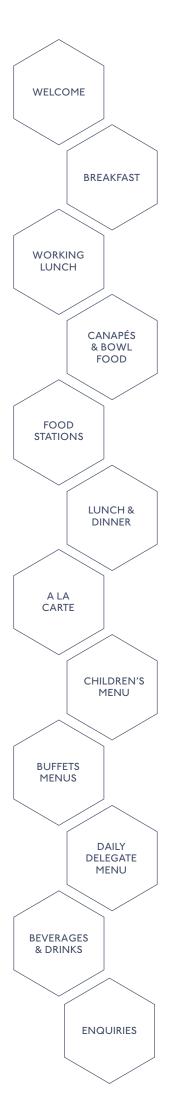
CAKES & GATEAUX Mont Blanc Cake Red Velvet, Cream Cheese Icing Spiced Sponge Cake, Apple Compote, Yoghurt Mousse

CHOCOLATE INDULGENCE

Duo of Chocolate and Vanilla Tart Chocolate and Hazelnut Praline Eclairs Hazelnut Cake with Chocolate and Coffee, Whipped Ganache

LIGHT & FRUITY

Apple and Yuzu Tart Cinnamon Financier, Caramelised Pear Compote and Vanilla Cream Baked Yoghurt, Star Anise and Blood Orange Segments



LONDON

DAILY DELEGATE BUFFET MENU

SEA, EARTH, LAND Please select 4 cold items, 3 hot items, 2 sides and 3 desserts

COLD ITEMS FROM THE SEA

Grilled Octopus & Fava Beans Padron peppers, lettuce, radish, XO sauce

Seared Red Mullet & Taggiasche Olives Roasted datterini tomatoes, capers, chilli

Grilled Spiced Prawns Saffron aioli, tenderstem broccoli, cherry tomatoes

Home-Smoked Salmon Trout & Jalapeño Emulsion Hen's egg, avocado, compressed cucumber, sourdough croutons

Grilled Chilli Lime Squid Salad Avocado, rocket, celery, olive, parsley

FROM THE EARTH

Harissa Roasted Heritage Carrots & Hazelnut Smoked sweet yoghurt, feta, chickpeas, dates

Roasted Aubergine & Cauliflower *Moutabal, parsley, chickpeas, dates*

Chopped Kale, Freekeh & Cranberries *Parsley, almond, dill, Agave dressing*

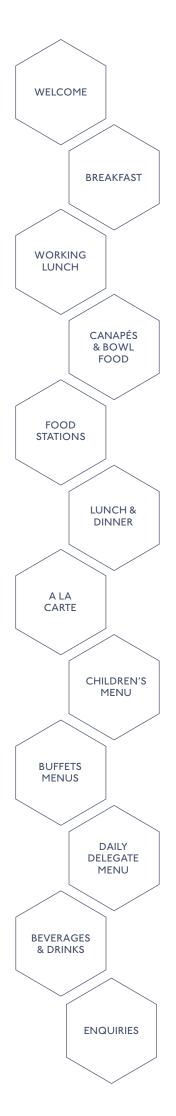
Superfood Salad Organic quinoa, beetroot, broccoli, avocado

Burratina and Pumpkin Hazelnut pesto, rocket

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LONDON

DAILY DELEGATE BUFFET MENU

FROM THE LAND

Aromatic Lamb Koftas Pickled cucumbers, beetroot, pine nuts, chilli, red pepper hummus

Roasted Duck Breast Beans, orange, hazelnut crumble, radicchio salad

Roasted Angus Fillet Tail Grilled tenderstem broccoli, blue cheese, chimichurri sauce

Grilled Merguez & Roast Butternut Squash Fine beans, cherry tomatoes, fresh herb chermoula

Smoked Chicken and Bacon Avocado, charred corn, hen's egg, gem lettuce

HOT ITEMS FROM THE SEA

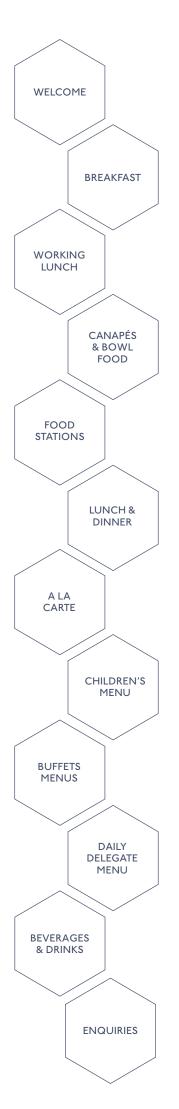
Roast Atlantic Cod & Grilled Octopus Spinach, macaroni, shellfish velouté

Seared Halibut & Lemon Aioli *Wild mushrooms, butternut squash risotto*

Mediterranean Seabass Fillet & Tomato Salsa Spiced sautéed potatoes, taggiasche olives, bok choy

Sautéed Baby Squid & Lemon Sole Orecchiette, courgette, tomatoes, herb pesto

Roasted Scottish Salmon Mousseline potatoes, hispi cabbage, pancetta, beurre blanc



LONDON

DAILY DELEGATE BUFFET MENU

FROM THE EARTH

Black Truffle & Ricotta Tortelloni Wilted spinach, courgette, parmesan sauce

Tofu & Aromatic Red Vegetable Curry *Pea, aubergine, peppers, basil*

Roast Butternut Squash & Wild Mushroom Quiche *Truffle cream, Manchego cheese*

Crispy Polenta & Roasted Turnip Cherry tomatoes, artichokes, endive, pickled walnuts

Wild Mushroom Risotto Roasted cauliflower, parmesan tuille

FROM THE LAND

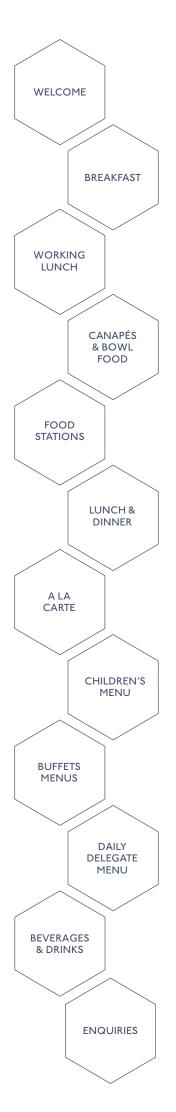
Veal Schnitzel & Peppercorn Sauce Sautéed potatoes, tenderstem, wild mixed mushrooms

Roasted Parmesan Lemon Chicken Sweet potato purée, fine beans, chestnut mushrooms, truffle sauce

Glazed Slow Cooked Pork Belly & Kimchi Fried Rice *Miso, roasted vegetables, coriander*

Roasted Kentish Lamb Rump Mousseline potatoes, grilled courgette, garden peas

Braised Short Rib Beef & Celeriac Mash Glazed carrots, grilled broccoli, crispy kale



LONDON

DAILY DELEGATE BUFFET MENU

SIDES

SUBSTANTIAL VEGETABLE SIDES Duck Fat Roasted Potatoes Dauphinoise Potatoes Sautéed New Potato Fondant

Mousseline Potatoes

RICE SIDES

Fragrant Lime Leaf Basmati Rice Aromatic Raisin & Pepper Couscous Burford Brown Egg Fried Rice with Spring Onions Brown Rice with Sweetcorn, Parsley & Chilli

VEGETABLE SIDES

Chilli & Garlic Sautéed Fine French Beans Seasonal Vegetables Toasted Almond Broccoli Baked Cauliflower Cheese

DESSERTS

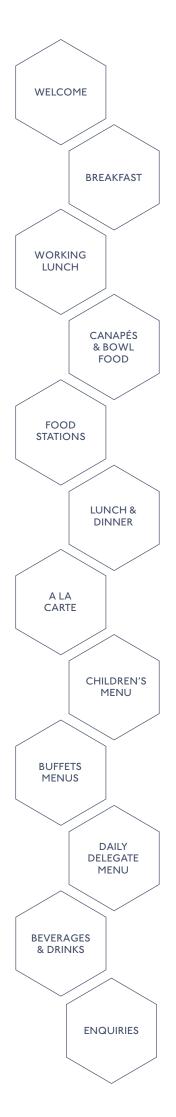
CAKES & GATEAUX Mont Blanc Cake Red Velvet, Cream Cheese Icing Spiced Sponge Cake, Apple Compote, Yoghurt Mousse

CHOCOLATE INDULGENCE

Duo of Chocolate and Vanilla Tart Chocolate and Hazelnut Praline Eclairs Hazelnut Cake with Chocolate and Coffee, Whipped Ganache

LIGHT & FRUITY

Apple and Yuzu Tart Cinnamon Financier, Caramelised Pear Compote and Vanilla Cream Baked Yoghurt, Star Anise and Blood Orange Segments



LONDON

DAILY DELEGATE WORKING LUNCH MENUS

SEA, EARTH, LAND

Please select 4 sandwiches, 3 cold items and 3 desserts.

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.

COLD ITEMS FROM THE SEA

Cured & Torched Scottish Salmon Hen's eggs, potatoes, olives, sourdough croutons

Grilled Prawns & Chorizo Pickled vegetables, new potatoes, braised fennel

Grilled Baby Squid Farfalle, basil, peppers, cherry tomatoes

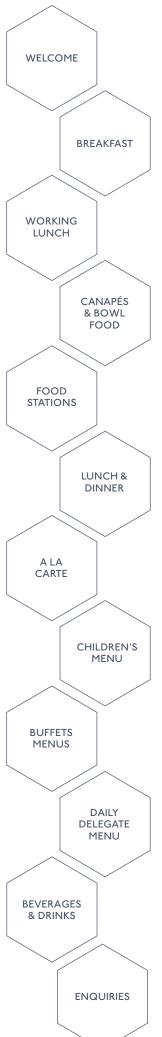
FROM THE EARTH

Grilled Courgette and Feta Romanesco, winter leaf

Thyme Roasted Butternut Squash Confit leeks, polenta croutons, aioli

Crispy Falafel and Hummus Chickpeas, tomatoes, red onion, pickled vegetables

Burrata and Cherry Tomatoes *Red endive, muhammara, sunflower seeds*



LONDON

DAILY DELEGATE WORKING LUNCH MENUS

FROM THE LAND

Breaded Chicken Schnitzel Bacon, fine beans, tarragon, peas

Roast Angus Beef Fillet Tail Chimichurri, mayonnaise, gem lettuce, potato salad, fine beans

Moroccan Spiced Barbeque Chicken White beans, tenderstem broccoli, hen's egg

Parma Ham and Melon Sourdough croutons, figs, rocket, goat's cheese

SANDWICHES FROM THE SEA

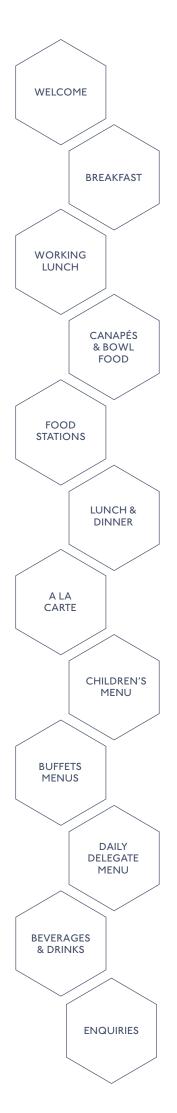
Home cured Scottish Salmon Golden beetroot remoulade, watercress, beetroot bread

Dorset Crab & Crayfish Sweetcorn, muhammara emulsion, rocket

Confit Tuna Mayonnaise Red onion, coriander, spring onions, tomato

Norwegian Prawn Avocado, baby gem, Marie Rose

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LONDON

DAILY DELEGATE WORKING LUNCH MENUS

FROM THE EARTH

Roasted Butternut Glazed chestnut, balsamic onion spread, spinach, thousand seed bread

Hen's Egg Spiced mayonnaise, pickle, radish, mustard cress, white bread

Marinated Grilled Courgette Aromatic cottage cheese, piquillo pepper, rocket, onion bread

Baked Heritage Carrot Vegan apple butter, sorrel, beetroot bread

FROM THE LAND

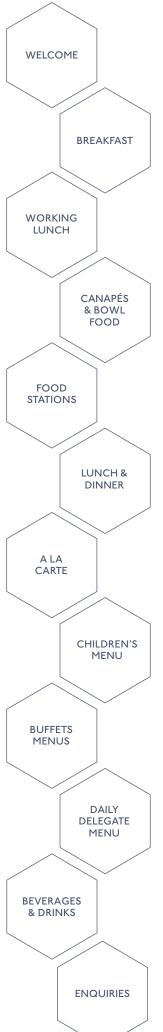
Tandoori Chicken Wrap Cucumber raita, lettuce

Korean Pork Bap Gochujang Mayonnaise lettuce, marinated slaw

Confit Corn Fed Chicken Apple slaw, tarragon, onion bread

Miniature Salt Beef Bap Sauerkraut, smoked cheddar, gherkin

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DAILY DELEGATE WORKING LUNCH -ADD A HOT MAIN COURSE

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

£12.00 per person

Wiltshire Ham & Broccoli Quiche Truffle cream cheese, manchego

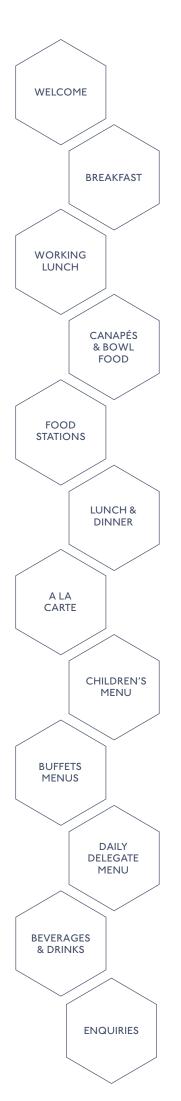
Gochujang & Sesame Glazed Chicken Sticky rice, edamame, sweetcorn, spring onion

Roasted Lamb Rump & Ras-El-Hanout Jus Couscous, aubergine, confit peppers

Black Truffle & Ricotta Tortellini Wilted spinach, courgette, parmesan sauce

Atlantic Roast Cod Mousseline potato, hispi cabbage, beurre blanc

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DAILY DELEGATE WORKING LUNCH - DESSERT

Cakes & Gateaux

Mont Blanc Cake Red Velvet Cake with cream cheese icing Spiced Sponge Cake, apple compote & yoghurt mousse

Chocolate Indulgence

Duo of Chocolate & Vanilla Tart Chocolate Pecan Tart Hazelnut Cake with chocolate & coffee whipped ganache

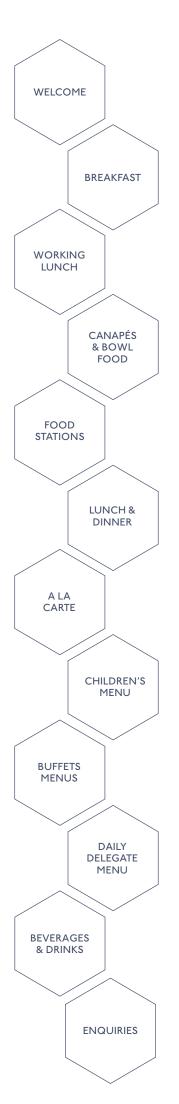
Light & Fruity

Apple &Yuzu Tart Cinnamon Financier with caramelised pear compote & vanilla cream Baked Yoghurt & Star Anise with blood orange segments



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DAILY DELEGATE LUNCH MENU

STARTERS FROM THE SEA

Cured Scottish Salmon Trout mousse, ruby beetroot, horseradish

Tuna Tartar Avocado cream, chilli, coriander, sourdough croutons, ponzu dressing

FROM THE EARTH

Burratina & Beetroot Salad Hazelnut pesto, lettuce, apple, pickled blackberry

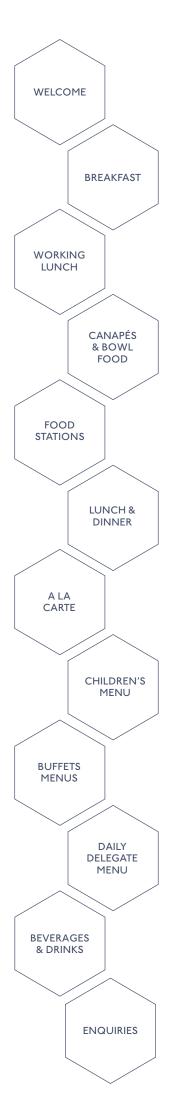
Winter Garden Salad Globe artichokes, tenderstem, crispy quinoa, heritage radish

FROM THE LAND

Cornfed Chicken & Pistachio Ballotine Broad bean puree, onion, pickle mustard, sourdough

Aberdeen Angus Beef Carpaccio & Parmesan Artichoke truffle pesto, texture of cauliflower, sorrel

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DAILY DELEGATE LUNCH MENU

MAINS FROM THE SEA

Baked Atlantic Cod & Fish Velouté Confit winter vegetables, Jerusalem artichoke, trout roe

Roasted Scottish Salmon & Chive Beurre Blanc Sauté spinach, saffron potato, olive, baby fennel

FROM THE EARTH

Winter Truffle & Wild Mushroom Risotto Cep mushrooms, rosemary, crispy egg, parmesan tuille

Truffle & Ricotta Tortelloni Wild mushroom, cavolo nero, gremolata

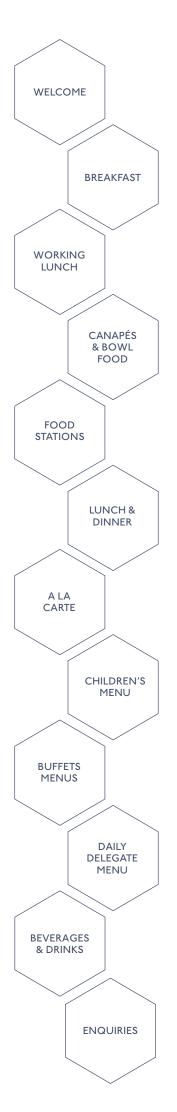
FROM THE LAND

Roasted Corn-Fed Chicken Breast & Tarragon Velouté Crispy leg, truffle mash, wild mushroom, spinach

Kentish Lamb Rump & Navarin Sauce Aromatic couscous, glazed carrot, broccoli, cherry tomato

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DAILY DELEGATE LUNCH MENU

DESSERTS

CAKES & GATEAUX

Pear & Ginger Mousse Peanut sponge, casis jelly, pear compote, Poire Williams sorbet

Orange Confit Cheesecake Streusel base, almond sponge, orange confit, cream cheese filling, satsuma sorbet

CHOCOLATE INDULGENCE

Chocolate Éclair Gianduja chocolate cream, Jivara Chantilly, lime almond crumble, orange Cointreau sorbet

Brownie Cake & Dark Rum Mousse Honey ganache, roasted pecan ice cream

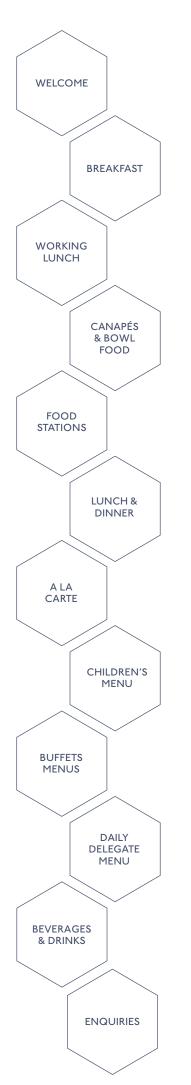
LIGHT & FRUITY

Apple St Honore Puff pastry, choux bun, apple diplomat cream, calvados sorbet

Chestnut & Blackcurrant Tart Hazelnut sponge, blackcurrant marmalade, chestnut cream, tonka bean ice cream

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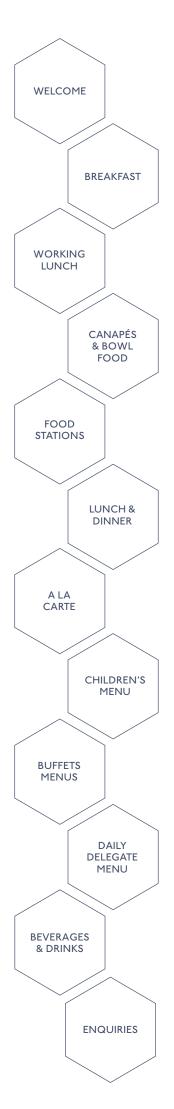
LONDON

COCKTAIL LIST

OUR SIGNATURE COCKTAILS

Choco Old Fashioned The One Sherry Oak Whisky, Dark Chocolate Liqueur, Pedro Xime Orange Bitter. Rich twist on an Old Fashioned, with chocolate & c orange notes	
Nutty Margarita Patron Silver Tequila, Verjuice & Orgeat Twist on a classic margarita, fresh and crisp with a nutty finish	£22
Tropical Highball Appleton 12 Rum, Mint, Falernum, Orgeat Syrup & Coconut Wate Refreshing herbaceous highball, nutty finish, round	£19.50 er
Floral Cosmo Grey Goose La Poire Vodka, St Germain Elderflower Liqueur, Cranberry & Lime. Cosmopolitan twist, sharp and floral with a hir of red fruit	£19.50
Coco EX Martini Appleton 12 Rum, Coconut Purée, Frangelico Hazelnut Liqueur, Fresh Espresso. Silky & nutty twist on Espresso Martini	£19.50
Aquavit Negroni Nuet Aquavit, Amaro Santoni, Red Vermouth & Grapefruit. Twist on negroni, with hints of rhubarb and rose, aromatic taste co from the Aquavit	£19.50 oming
Passion Spritz Aperol, White Port, Passion Fruit, Fever Tree Grapefruit Soda & Pro Refreshing, sweet, aperitive style spritz	£19.50 osecco.





LONDON

WINE LIST

CHAMPAGNE

NON-VINTAGE & ROSÉ

N.V.	Laurent Perrier, La Cuveé Brut	£110
N.V.	Louis Roederer, Collection 244	£145
N.V.	Laurent Perrier Rosé, Brut	£140
N.V.	Veuve Cliquot Yellow Label, Brut	£150
N.V.	Bollinger, Special Cuvée, Brut	£160
N.V.	Billecart-Salmon, Brut Rosé	£165
N.V.	Billecart-Salmon, Blanc de Blancs	£165
N.V.	Ruinart, Blanc de Blancs	£210
PREST	TIGE CUVÉES	
2014	Bollinger, La Grande Année	£270
2013	Dom Pérignon, Brut	£380
2014	Louis Roederer, Cristal	£500
N.V.	Laurent Perrier, Grand Siècle Cuvée	£280

EN MAGNUM

N.V.	Laurent Perrier, Brut	£230
N.V.	Bollinger, Special Cuvée, Brut	£325
N.V.	Laurent Perrier Rosé, Brut	£285

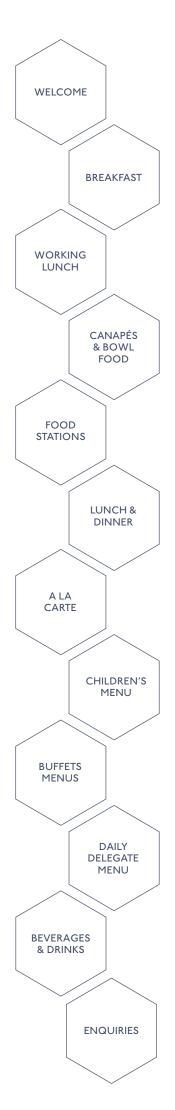
BRITISH SPARKLING

2019	Busi Jacobsohn, Cuvée Brut, East Sussex	£130
2018	Gusbourne Blanc de Blancs, Kent	£110

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LONDON

W١	NE	LIST
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WHITE WINE

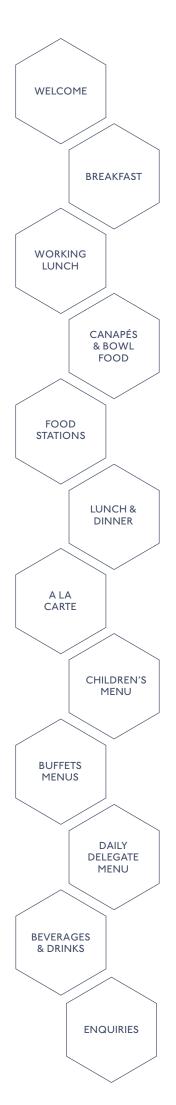
FRANCE

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ALJACE	
2022 Riesling, Kientzler	£60
BURGUNDY	
2022 Chablis, Vieilles Vignes, Testut	£70
2020 Mâcon-Vergisson 'Sur La Roche', Eric Foret	£80
2021 Bourgogne Chardonnay, V.Girardin	£99
2019 Meursault, Les Narvaux David Moret	£180
BORDEAUX	
2018 Chateau Gran Village	£65
SOUTH OF FRANCE	
2021 Picpoul de Pinet, La Grange de Rocs, Languedoc	£52
LOIRE VALLEY	
2021 Muscadet Serve-et-Maine, 'Garance' P.Marie et Marie Lunea	u £52
2022 Pouilly Fumé, Domaine Andre Dezat	£65
2022 Sancerre, 'La Guiberte', A. Gueneau	£70
ITALY & SPAIN	
2021 Gambellara Classico, Cantina di Gambellara, Veneto, Ital	Ly £49
2022 Gavi di Gavi, Folli & Benato	£60
2022 Albarino Diluvio Bodegas Abanico, Rías Baixas	£60
2020 Greco di Tufo 'Novaserra', Mastrobernardino, Campania	£65

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WINE LIST

WHITE WINE

GERMANY & AUSTRIA

2022	Grüner Veltliner, Lomier, Kamptal Austria	£62	
2020	Riesling Trocken, Georg Mosbacher, Pfalz, Germany	£70	
SOUTH AFRICA			
2021	Sauvignon Blanc Ataraxia, Hemel en Aarde	£62	

2020 Chardonnay, Meerlust, Stellenbosch £72

AUSTRALIA & NEW ZEALAND

2019	Sauvignon Blanc, Meltwater, Marlborough, New Zealand	£62
2021	Chardonnay 'M3', Shaw and Smith, Adelaide Hills, AUS	£90

2021 Chardonnay 'M3', Shaw and Smith, Adelaide Hills, AUS

NORTH & SOUTH AMERICA

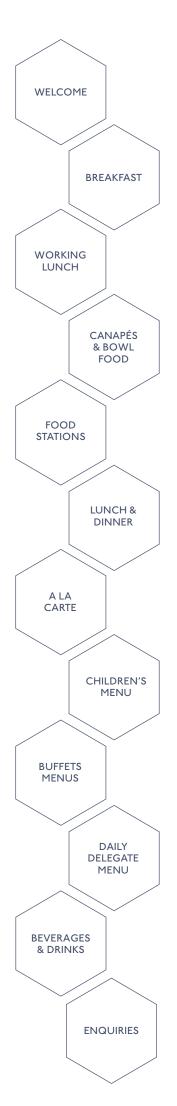
2020	Sauvignon 'Albaclara', Haras Del Pirque, Valle Central, Chile	£49
2018	Chardonnay 'EQ', Matetic, Casablanca, Chile	£65

2019 Chardonnay, La Crema, Monterey, California USA £70

ROSÉ WINES

2021	Negroamaro 'Calafuria', Tormaresca, Apulia	£60
2021	Château Roubine, Côtes de Provence	£75
2022	Château Romassan, Domaine Ott Bandol, France	£120

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WINE LIST

RED WINE

FRANCE

BORDEAUX

2016	'Esprit de Pavie', Bordeaux Superiór	£85
2018	Pauillac' de Lynch Bages	£110
2018	Château de Pez, Saint-Estèphe	£ 30

BURGUNDY

2020	Fleurie 'Vieilles Vignes', Domaine de la Madone	£58
2020	Bourgogne Rouge David Duband	£99
2019	Gevrey-Chambertin Frederic Magnien	£165
2018	Chambolle-Musigny 'Vieilles Vignes', Domaine Hudelot-Baillet	£165

RHÔNE VALLEY

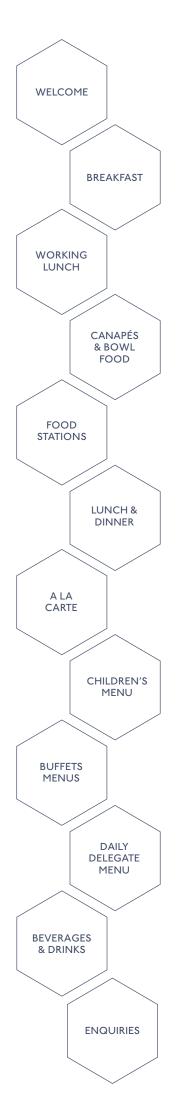
2020	Cotes du Rhone, Famille Perrin	£55
2021	Crozes Hermitage 'Equinoxe' Rouge Domaine Equis	£75
2017	Gigondas 'Origine' Domaine Saint Gayan	£80
2021	Châteauneuf-du-Pape Rouge Domaine du Père Caboche	£110

LANGUEDOC ROUSILLON

2020	Merlot, Domaine des Moulines, VdP de l'Herault	£49
2019	Bergerac 'La Gloire de Mon Père' Chateau Tour des Gendres	£60
2020	Malbec, Chateau du Cèdre, Cahors	£65

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WINE LIST

RED WINE

ITALY

2021	Barbera d'Alba, Punset, Piedmont	£58
2019	Chianti Classico, Querciabella, Tuscany	£68
2020	Cabernet, Botrosecco, Le Mortelle, Antinori, Tuscany	£75
2018	Nobile di Montepulciano 'Santa Pia', La Braccesca, Tuscany	£105
2019	Barolo, Prunotto	£ 30

SPAIN

2017	Rioja Reserva, Marquez de Murrieta, Spain	£70
2015	Rioja Reserva Viña Ardanza, La Rioja Alta, Spain	£90

SOUTH AFRICA

2020	Cabernet Sauvignon Blend, Gabrielskloof, Walker Bay	£55
2020	Mullineux Syrah, Swartland	£95

AUSTRALIA & NEW ZEALAND

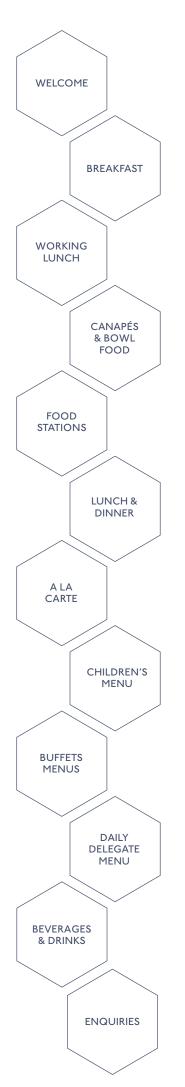
2019	Pinot Noir, 'Petit Clos' Clos Henri, Marlbourough, New Zealand	1£60
2022	Pinot Noir Giant Steps Yarra Valley, Australia	£98
2019	Shiraz, Penfolds, South Australia	£65

NORTH & SOUTH AMERICA

2018	018 Cabernet Sauvignon "Hussonet" Haras Del Pirque, Chile	
2018	Pinot Noir, La Crema, Monterey, California USA	£65
2020	Malbec, Pannunzio, Mendoza, Argentina	£65
2020	Malbec 'Altamira', Altos Las Hormigas, Mendoza, Argentina	£ 38

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WINE LIST

SWEET WINE

2018	Coteaux du Layon Saint-Lambert, Ogereau Loire, France	£62
2018	Jurançon La Magendia, Clos Lapeyre - South-West France	£79

PORT

LATE BOTTLED VINTAGE PORT

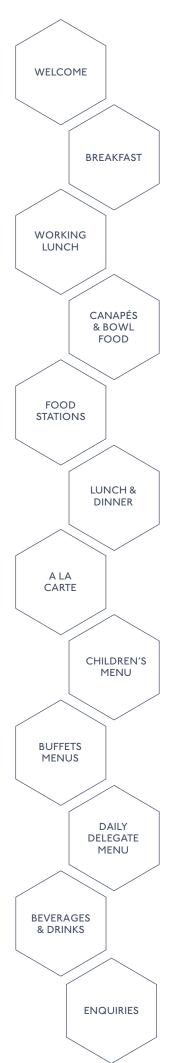
2017	Taylors Late Bottled Vintage	£60
2017	Taylors Late Bottled Vintage per 75 ml glass	£12

AGED TAWNY PORT

Graham 20 year old

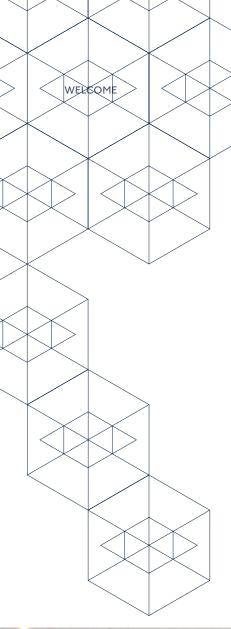
£85

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DRINK LIST		
COGNAC & ARMAGNAC		50ml
Courvoisier, V.S.O.P. Cognac		£10
Rémy Martin, V.S.O.P. Cognac		£10
Courvoisier, Napoleon Cognac Courvoisier, X.O. Cognac		£28
Rémy Martin, X.O. Cognac		£30
SPIRITS & LIQUEURS		From
Aperitifs & Liqueurs	50ml	£12
House spirits (Gin, Rum, Vodka, Blended Whisky)	50ml	£ 4
BEERS		
Asahi Super Dry	330ml	£9
Pilsner Urquell	330ml	£9
Meantime Pale Ale	330ml	£9
Lucky Saint 0.5%	330ml	£9



LONDON

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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