

SPRING \& SUMMER 2024



## THE BERKELEY

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


## WELCOME

BREAKFAST

DELEGATE LUNCH

## CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

## LUNCH \& DINNER

À-LA-CARTE

## CHILDRENS MENUS

## CREW MENU

## AFTERNOON TEA

## INDIAN MENU

## 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
Fresh Pressed Valencia Orange Juice
The Berkeley Home-made Breakfast Pastries
(Croissants, Pain au Chocolat, Muffins)
Preserves \& Honey
Sliced Seasonal Fruit \& Berries
Selection of Cured Meat \& European Cheese
Selection of Breads
The Berkeley Home-made Granola \& Yoghurt

## ENGLISH

Fresh Pressed Valencia Orange Juice
The Berkeley 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

HEALTHY
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

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## ENQUIRIES

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## ENQUIRIES

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## DELEGATE LUNCH

SEA, EARTH, LAND

COLD ITEMS
FROM THE LAND

Breaded Chicken Schnitzel
Bacon, Fine Beans, Tarragon, Peas, Hazelnuts, Chives

Sliced Angus Beef Fillet Tail
Truffle Mayonnaise, Gem Lettuce, Potato Salad, Broad Beans

Moroccan Spiced Barbeque Chicken
Tabbouleh, Chickpeas, Lime

Parma Ham \& Melon
Fine Beans, Tomato, Figs, Rocket, Goat's Cheese


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## DELEGATE LUNCH

## SANDWICHES

FROM THE SEA

Home Cured Scottish Salmon
Caper \& Lemon Emulsion, Sorrel

Dorset Crab \& Crayfish
Sweetcorn, Muhammara Emulsion, Rocket

## Confit Tuna Mayonnaise

Red Onion, Coriander, Spring Onions, Tomato

Norwegian Prawn
Avocado, Baby Gem, Marie Rose

SANDWICHES
FROM THE EARTH

Caramelised Onion, Roasted Butternut
Sriracha Mayonnaise, Sorrel, Onion Bread

Hen’s Egg, Sweet Paprika Mayonnaise
Mustard cress, brown bread

Cucumber, Dill \& Jalapeño
Cream Cheese, White Bread

Baked Portobello Mushroom
Cream Cheese, White Bread

SANDWICHES
FROM THE LAND
Chicken Tikka Wrap
Cucumber Raita, Lettuce

Miniature Salt Beef Bap
Sauerkraut, Smoked Cheddar, Gherkin
Korean Pork Bap
Gochujang Mayonnaise, Lettuce, Marinated Slaw

Roast Corn-Fed Chicken, Romaine Lettuce, Japanese Mayonnaise Romaine Lettuce, Japanese Mayonnaise home Slaw, Onion 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 infortunately canne guarantee any menu willater 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

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DESSERTS

Cakes \& Gâteaux
Carrot Cake, Walnut Crunch, Cheesecake Mousse, Apricot Jelly
Rhubarb Compote \& Frangipane, Lemon Streusel
Cherry \& Matcha Sphere

Chocolate Indulgence
Hazelnut \& Buckwheat Praline, Vanilla Cream
Chocolate Joconde, Caraibe Mousse, Coconut Gananche
Passion Fruit Cremeux with Salted Caramel Swirl Tart

Light \& Fruity
Vanilla Choux, Strawberry Cream, Rhubarb Gel
Mascarpone Cream, Fig \& Plum Compote
Yuzu \& Passion Fruit Cremeux, Sesame Praline Tart


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## BUFFET MENU

## COLD ITEMS 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

Burratina \& Sundried Tomato
Grilled courgette, romesco, frisée salad

Quinoa Superfood Salad
Roast sweet potato, avocado, vegan feta, alfa sprout

## COLD ITEMS FROM THE LAND

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

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

Roast Angus Sirloin
Grill tenderstem, blue cheese, chimichurri sauce

Grilled Merguez \& Roast Butternut Squash
Red chicory, pumpkin seeds, gremolata

Za'atar Spiced Grilled Chicken
Asparagus, hen's egg, spring onions, white bean purée

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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 quarantee 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 2000 calories a day
(v)-vegetarian (ve) - vegan (n) - contains nuts

## THE BERKELEY

| Welcome | BUFFET MENU |
| :---: | :---: |
| BREAKFAST | HOT ITEMS FROM THE EARTH |
| DELEGATE LUNCH | Coco Beans Ragu |
|  | Grilled courgette, crispy kale, basil |
| CANAPÉS |  |
|  | Tofu \& Aromatic Green Vegetable Curry |
|  | Pea, aubergine, peppers, basil |
| BOWLFOOD |  |
|  | Roast Butternut Squash \& Wild Mushroom Quiche |
| FOOD STATIONS | Truffle cream, Manchego cheese |
| LATE NIGHT SNACKS | Asparagus \& Pea Tortellini |
|  | Lemon butter, sage, parmesan |
| LUNCH \& DINNER | Evesham Asparagus \& Parmesan Risotto |
|  | Pea purée, cherry tomato, basil, salsa verde |
| À-LA-CARTE | HOT ITEMS FROM THE LAND |
|  | HOT ITEMS FROM THE LAND |
| CHILDRENS MENUS | Veal Schnitzel |
|  | Sautéed potatoes, tender stem, wild mix mushrooms sauce |
| CREW MENU |  |
|  | Roast Parmesan Lemon Chicken |
| AFTERNOON TEA | Sweet potato purée, fine beans, shiitake mushrooms, truffle jus |
|  | Glazed Slow Cooked Pork Belly \& Kimchi Fried Rice |
| INDIAN MENU | Miso, roasted vegetables, coriander |
| CHARITY LUNCH \& DINNER | Roasted Kentish Lamb Rump |
|  | Mousseline potato, grilled courgette, garden peas, mint jus |
| WINE \& BEVERAGE LIST | Braised Short Rib Beef \& Celeriac Mash |
|  | Glazed carrot, grilled broccoli, crispy kale |
| COCKTAIL LIST |  |

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## BUFFET MENU

## STARCHY VEGETABLE SIDES

Duck Fat Roasted Potatoes
Dauphinoise Potatoes
Sautéed New Potato
Mousseline Potatoes

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

## VEGATABLE SIDES

Chilli \& Garlic Sautéed Fine French Beans
Seasonal Vegetables
Toasted Almond Broccoli, Piquillo Pepper Salsa
Baked Cauliflower Cheese

## DESSERTS

CAKES \& GÂTEAUX
Carrot Cake, Walnut Crunch, Cheesecake Mousse, Apricot Jelly
Rhubarb Compote \& Frangipane, Lemon Streusel
Cherry \& Matcha Sphere

## CHOCOLATE INDULGENCE

Hazelnut \& Buckwheat Praline, Vanilla Cream
Chocolate Joconde, Caraibe Mousse, Coconut Gananche
Passion Fruit Cremeux with Salted Caramel Swirl Tart

LIGHT \& FRUITY
Vanilla Choux, Strawberry Cream, Rhubarb Gel
Mascarpone Cream, Fig \& Plum Compote
Yuzu \& Passion Fruit Cremeux, Sesame Praline Tart

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CANAPÉS

COLD CANAPÉS FROM THE EARTH

Truffle \& Asparagus
Pea purée, peas, blue cheese cream

Beetroot Macaroon
Goat's curd, pickled girolles, pistachio crumble

Bell Pepper \& Tomato Tart
Smoked vegan cream cheese, chickpeas, chives

Butternut Squash Cannelloni
Vegan cream cheese, pea purée, red vein sorrel

Summer Vegetable Tart
Truffle, peas, black garlic, red vein sorrel

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


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## DESSERT CANAPÉS

Light \& Fruity
Kalamata Olives Sable, Tonka Bean Ganache \& Strawberry Gel
Peach Melba
Pineapple \& Calamansi Cremeux Tart

Chocolate Indulgence
Gianduja with Red Quinoa Cube
Dark Rum Chocolate Souffle Tart

Trio of Chocolates
Pistachio, Opalys mousse
Hazelnut, Caramelia Mousse
Almond, Gianduja Dark Chocolate Mousse

Ice Cream Pops
Chocolate Praliné
Strawberry \& Champagne
Pineapple \& Star Anise
Pistachio


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## BOWL FOOD

HOT BOWL FOOD FROM THE SEA

Seared Halibut \& Pea Velouté
Mousseline potatoes, seasonal vegetables

Sauté Prawns \& Baby Squid Ink Risotto
Sun dried tomato, parmesan, fried basil

Salmon \& Haddock Pie
Braised leeks, chopped egg, parsley

Roasted Cod \& Leek Velouté
Hispi cabbage, pancetta, mashed potato

Grilled Salmon \& Brown Shrimp
Beans, asparagus, peas, butter sauce

HOT BOWL FOOD FROM THE EARTH

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

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

Crispy Homemade Falafel
Herb pesto hummus, fine beans, cauliflower

Spinach \& Ricotta Ravioli
Grilled asparagus, yellow courgette, pistachio pesto

Evesham Asparagus \& Parmesan Risotto
Pea purée, cherry tomato, basil, salsa verde

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STATIONS

Minimum of 50 guests<br>Chef attendant $£ 180$ per station

SUSHI \& SASHIMI (IO pieces including sashimi)

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

Accompaniments: Pickled Ginger, Wasabi, Kikkoman Soya Sauce
OYSTER \& SHELLFISH (3 pieces per person) ..... $£ 45$
Carlingford Rock OystersShallot vinegar, Kombu dressing, Tabasco, lemons
Cooked Mediterranean PrawnsMarie Rose, Horseradish, LemonsBURGER \& LOBSTER ROLL (2 pieces per person)£35
Miniature Angus Beef BurgersBrioche 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

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## STATIONS

DESSERT ..... £ 30Please select five:
Gianduja Chocolate Mini Éclair
Strawberry \& Rhubarb Tart
Praline Paris Brest
Tiramisu Tart
Vanilla Crème Brulee
Red Velvet Cake
Chocolate \& Raspberry Pavé
Hazelnut Delice with Coffee Whipped Ganache


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PRIVATE EVENTS LUNCH \& DINNER
STARTERS
FROM THE EARTH
Burratina \& Grilled Peach Salad ..... £30Heirloom tomatoes, olive tapenade, balsamic, sourdough, basil
Organic Quinoa ..... £29Baby cucumber \& courgette, peppers, artichoke, koji berry,avocado cream
Evesham Green \& White Asparagus ..... £30Sauce mousseline, capers, confit egg yolk, sourdough Polonaise
Summer Garden Salad ..... £29
Beets, tardive, pistachio, heritage radish, broad bean, citrus
FROM THE LAND
Crispy Norfolk Quail ..... £35
Peanut butter jus, broccoli, toasted sesame seed purée, peas, asparagus
Aberdeen Angus Beef Carpaccio \& Parmesan ..... £38Artichoke truffle pesto, texture of cauliflower, sorrel
Cornfed Chicken \& Pistachio Ballotine ..... £29
Broad bean purée, grelot red onion, sourdough crouton
Gressingham Duck Breast \& Merlot Dressing ..... £32
Baked heritage beetroot, pickled plum, toasted macadamia, red vein sorrel
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## MAIN COURSES

FROM THE SEA
Wild Seabass Fillet \& Shellfish Sauce ..... £55
Brown shrimp, coco bean ragout, confit shallot, yellow carrot purée
Seared Halibut \& Chives Velouté ..... $£ 50$
Cornish mussels, pea purée, spring greens, baby carrots
Baked Atlantic Cod \& Barigoule SauceCauliflower texture, slow cooked onion, crispy rice, samphire
Roasted Scottish Salmon \& Lemon Beurre Blanc ..... $£ 49$
Leek terrine, nocellara, caper, fennel salad
FROM THE EARTH
Summer Truffle \& Wild Mushroom Risotto ..... $£ 40$
Samphire, Swiss chard, baked cauliflower
Spinach \& Ricotta Tortellini$£ 38$
Courgette, asparagus, peas, pumpkin seeds gremolata
Roasted Cauliflower \& Coconut Curry Sauce£ 38Baked Roscoff onions, capers, raisin, sorrel
Charred Hispi Cabbage \& Confit Vegetable Pearls ..... £ 38
Caramelised cauliflower purée, watercress velouté

## WINE \& BEVERAGE LIST

## COCKTAIL LIST

## ENQUIRIES

[^26]
## THE BERKELEY

## WELCOME

## BREAKFAST

DELEGATE LUNCH

## CANAPÉS

BOWL FOOD

FOOD STATIONS

## LATE NIGHT SNACKS

## LUNCH \& DINNER

À-LA-CARTE

## CHILDRENS MENUS

## CREW MENU

## AFTERNOON TEA

INDIAN MENU

CHARITY LUNCH \& DINNER

WINE \& BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES

PRIVATE EVENTS LUNCH \& DINNER

FROM THE LAND

Roast Corn-fed Chicken Breast £38
Asparagus, baby carrots, truffle mash, mushroom sauce

Aberdeen Angus Beef Fillet \& Port Jus $£ 58$
Bone marrow, pressed potato, broccoli, confit shallot

Kentish Lamb Saddle \& Lamb Jus
Smoked aubergine, aromatic couscous, Romano peppers
pea \& mint purée

Beef Wellington
Truffle jus, baby carrot, tenderstem, broccoli, jerusalmen artichoke


[^27]
## THE BERKELEY

## WELCOME <br> BREAKFAST <br> DELEGATE LUNCH

## CANAPÉS

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## LUNCH \& DINNER

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## CHILDRENS MENUS

## CREW MENU

## AFTERNOON TEA

## INDIAN MENU

## CHARITY LUNCH \& DINNER

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## COCKTAIL LIST

## ENQUIRIES

## PRIVATE EVENTS LUNCH \& DINNER

## DESSERTS

## CAKES \& GATEAUX

Rhubarb Millefeuille ..... £28
Rhubarb compote, mascarpone mousse, crispy puff pastry, blood orange sorbet
Almond Blancmange Streusel ..... £28
Lemon cream, almond mousse, citrus confit, lemon balm ice cream
Mascarpone Flan Baked Spiced Pineapple ..... £28CHOCOLATE INDULGENCE
Chocolate Banoffee Bar ..... £30
Banana compote, chocolate sable, jivara mousse, caramel ice cream
Chocolate Spiral£32Manjari chocolate mousse, vanilla \& calamansi cream,white chocolate ice cream
Caramelia Chocolate Mousse£32Almond marzipan cream, passionfruit \& citrus curd,chocolate ice cream
LIGHT \& FRUITY
White Chocolate \& Lemon Cake ..... £28
Ivoire mousse, coconut jelly, oat \& pecan sable, coconut crumble sorbet
Strawberry Kaffir Lime \& Pistachio Opera ..... £28Pistachio Joconde, kaffir lime gel, strawberry crémeux,pink grapefruit sorbet
Ricotta Cream, Roasted Fig \& Plum Parcel ..... £30
Blackcurrant compote, crème de cassis coulis, bourbon vanilla ice cream

## THE BERKELEY



## ENQUIRIES

[^28]
# THE BERKELEY 

## WELCOME

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## CREW MENU

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## COCKTAIL LIST

## ENQUIRIES

[^29]
## THE BERKELEY

## WELCOME <br> BREAKFAST <br> DELEGATE LUNCH

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## CREW MENU

## AFTERNOON TEA

## INDIAN MENU

## CHARITY LUNCH \& DINNER

WINE \& BEVERAGE LIST

## COCKTAIL LIST

## ENQUIRIES

À LA CARTE
£ 140 per person
(Three course menu)

## STARTERS

Burratina
Wild garlic purée, green olive tapenade, trevisio leaf, balsamic pearls, cherry tomatoes

Seared Scottish Scallops
Cauliflower purée, Romanesco, compressed grapes

Seared Yellow-fin Tuna
Wakame, carrot, edamame salad, citrus-soy dressing

## MAIN COURSES

Roasted Monkfish Fillet
Pepper purée, spinach, baked cauliflower, asparagus

Grilled Angus Beef Fillet
Pepper purée, spinach, baked cauliflower, asparagus

Curried Cauliflower Steak
White asparagus, golden raisin, almond \& shallot purée

DESSERTS

Chocolate Banoffee Bar
Banana compote, chocolate sable, jivara mousse, caramel ice cream

Rhubarb Millefeuille
Rhubarb compote, mascarpone mousse, crispy puff pastry, blood orange sorbet

Strawberry Kaffir Lime \& Pistachio Opera
Pistachio Joconde, kaffir lime gel, strawberry crémeux, pink grapefruit sorbet

[^30]
## THE BERKELEY

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## ENQUIRIES

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## THE BERKELEY

| WELCOME | NON-OFFENSIVEMENU |
| :---: | :---: |
| BREAKFAST | MAIN COURSES |
| DELEGATE LUNCH | Wild Seabass Fillet \& Beurre Blanc £50 |
|  | Coco bean ragout, confit shallot, yellow carrot purée |
| CANAPÉS | Seared Halibut \& Chive Velouté £50 |
|  | Fondant potato, pea purée, spring greens, baby carrots |
| BOWL FOOD |  |
|  | Alaskan Black Cod \& Yuzu Miso Sauce £58 |
| FOOD STATIONS | Organic quinoa, Roscoff onion purée, asparagus, tenderstem broccoli, spinach |
| LATE NIGHT SNACKS | Summer Truffle Risotto £40 |
|  | Wild mushroom, samphire, Swiss chard |
| LUNCH \& DINNER | Charred Hispi Cabbage £38 |
|  | Confit vegetable pearls, caramelised cauliflower purée, watercress velouté |
| À-LA-CARTE |  |
|  | Roast Corn-fed Chicken Breast £38 |
|  | Asparagus, baby carrots, truffle mash, mushroom sauce |
| CHILDRENS MENUS |  |
|  | DESSERTS |
| CREW MENU |  |
|  | Mascarpone Flan Baked Spiced Pineapple £28 |
| AFTERNOON TEA | Flourless chocolate sponge, spice caramel pineapple, coconut sorbet |
|  | Strawberry Kaffir Lime \& Pistachio Opera £28 |
| INDIAN MENU | Pistachio Joconde, kaffir lime gel, strawberry cremeux, pink grapefruit sorbet |
| CHARITY LUNCH \& DINNER | Rhubarb Millefeuille £28 |
|  | Rhubarb compote, mascarpone mousse, crispy puff pastry, blood orange sorbet |
| WINE \& BEVERAGE LIST | Caramel Chocolate Mousse £32 |
|  | Almond marzipan cream, passionfruit \& citrus curd, chocolate ice cream |
| COCKTAIL LIST |  |
|  | Vegan Chocolate Mousse £28 |
| ENQUIRIES | Raspberry gel, mango sorbet |

## ENQUIRIES

## WELCOME <br> BREAKFAST <br> DELEGATE LUNCH

## CANAPÉS

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FOOD STATIONS

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## CHILDRENS MENUS

## CREW MENU

## AFTERNOON TEA

## INDIAN MENU

## CHARITY LUNCH \& DINNER

WINE \& BEVERAGE LIST

## COCKTAIL LIST

## CHILDREN'S PLATED MENU

Three course menu
$£ 55$ per child (under 12 years old)

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

MAIN COURSES

Grilled Scottish Salmon
Crushed new potato, 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 'Happy Meal'
Please select one: Chicken Nuggets, Fish Goujons, Beef Burger
Please select one: French Fries, Vegetable Crudités

## ENQUIRIES

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## THE BERKELEY

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## CREW MENU

## AFTERNOON TEA

## INDIAN MENU

## CHARITY LUNCH \& DINNER

WINE \& BEVERAGE LIST

## COCKTAIL LIST

## ENQUIRIES

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## THE BERKELEY



## ENQUIRIES

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## ENQUIRIES

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[^36]
# THE BERKELEY 

WELCOME

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## CREW MENU

AFTERNOON TEA

INDIAN MENU

CHARITY LUNCH \& DINNER

WINE \& BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES

| WELCOME | AFTERNOON TEA MENU |
| :---: | :---: |
| BREAKFAST | £85 per person |
| DELEGATE LUNCH | SANDWICH SELECTION |
| CANAPÉS | Roast Corn-Fed Chicken <br> Romaine Lettuce, Japanese mayonnaise homemade slaw |
| BOWL FOOD | Hens Egg \& Sweet Paprika Mayonnaise Mustard cress, brown bread |
| FOOD STATIONS | Home-cured Scottish Salmon Caper \& lemon emulsion, sorrel, rye bread |
| LATE NIGHT SNACKS | Beef brisket, Applewood Cheddar Smoked Cheese Caper \& lemon emulsion, sorrel, rye bread |
| LUNCH \& DINNER | Cucumber, Dill \& Jalapeño |
| À-LA-CARTE | Cream cheese, white bread |
|  | SAVOURY TREATS |
| CHILDRENS MENUS | A delectable selection of miniature mouth-watering savoury treats |
| CREW MENU | Kohlrabi Velouté <br> Carrot \& pear pearls, chard corn, grape gel, raspberry crisps, butterfly Sorrel |
| AFTERNOON TEA | Crab Doughnut |
| INDIAN MENU | Lemon aioli, saffron tuile, finger lime pearls |
| CHARITY LUNCH \& DINNER | SCONES |
|  | Home Baked Plain \& Raisin Scones |
| WINE \& BEVERAGE LIST | Served with clotted cream \& Jam |
| COCKTAIL LIST |  |

## ENQUIRIES

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## THE BERKELEY

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CHARITY LUNCH \& DINNER

WINE \& BEVERAGE LIST

COCKTAIL LIST

ENQUIRIES

AFTERNOON TEA MENU

DESSERTS

Yuzu Meringue Tart

Chocolate Rocher

Strawberry Cheesecake

Pistachio \& Raspberry Cake

## WELCOME

BREAKFAST

DELEGATE LUNCH

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## AFTERNOON TEA

INDIAN MENU

## CHARITY LUNCH \& DINNER

WINE \& BEVERAGE LIST

INDIAN MENU - CANAPÉS

Pre-meal canapés $£ 36$ per person for a selection of 6 canapés Cocktail party canapés $£ 55$ per person for a selection of 10 canapés

FROM THE LAND

Mini Seekh Kebab
Delicacy of chicken kebabs cooked on skewers

Chicken Samosa
Filled with spiced minced chicken

Lamb Burgers
Spiced lamb patty, mint chutney mayonnaise

Summer Green Chicken Tikka
Mint cilantro \& honey yoghurt sauce

BOWL FOOD
£ 2.00 per individual bowl

Avocado Papti Chat

Cauliflower Manchurian
Kimchi fried rice, smoked crème fraîche

## Vada Pav

Lettuce, tomato, sweet garlic coconut chutney

Assorted Aloo Tikki \& Vegetable Samosas
Mint chutney, tamarind sauce

## COCKTAIL LIST

## ENQUIRIES

[^38]
## THE BERKELEY

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## AFTERNOON TEA

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## CHARITY LUNCH \& DINNER

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## COCKTAIL LIST

## ENQUIRIES

[^39]
## THE BERKELEY

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## CREW MENU

## AFTERNOON TEA

INDIAN MENU

## CHARITY LUNCH \& DINNER

WINE \& BEVERAGE LIST

## COCKTAIL LIST

## ENQUIRIES

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## THE BERKELEY

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## ENQUIRIES

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## THE BERKELEY

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## CREW MENU

## AFTERNOON TEA

## INDIAN MENU

## CHARITY LUNCH \& DINNER

CHARITY LUNCH \& DINNER

Included in Charity Package

STARTERS

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

Burrata \& Grilled Peach Salad
Heirloom tomatoes, olive tapenade, balsamic, sourdough, basil

## Crispy Norfolk Quail

Peanut butter jus, broccoli \& toasted sesame seed purée, peas, asparagus

Cornfed Chicken \& Pistachio Ballotine
Broad bean purée, grelot red onion, sourdough crouton

MAIN COURSE

Baked Atlantic Cod \& Barigoule Sauce
Cauliflower texture, slow cooked onion, crispy rice, samphire

Spinach \& Ricotta Tortellini
Courgette, asparagus, peas, pumpkin seeds gremolata

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

Kentish Lamb Rump \& Mint Jus
Smoked aubergine, aromatic couscous, Romano peppers, pea \& mint puree

WINE \& BEVERAGE LIST

## COCKTAIL LIST

## ENQUIRIES

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## THE BERKELEY

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ENQUIRIES

CHARITY LUNCH \& DINNER

DESSERT

Mascarpone Flan Baked Spiced Pineapple
Flourless chocolate sponge, spice caramel pineapple, pina colada sorbet

Chocolate Banoffee Bar
Banana compote, chocolate sable, jivara mousse, caramel ice cream

Strawberry Kaffir Lime \& Pistachio Opera
Pistachio Joconde, kaffir lime gel, strawberry cremeux, pink grapefruit sorbet

Ricotta Cream, Roasted Fig \& Plum Compote
Tuile basket, crème de cassis coulis, coconut ice cream


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## WELCOME

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## CHARITY LUNCH \& DINNER

WINE \& BEVERAGE LIST

COCKTAIL LIST

WINE \& DRINKS LIST

Please note that vintages and prices may vary and certain wines may be limited in stock should you require further information on any of our wines. Please contact your Event Manager, who will be delighted to assist or recommend wines to compliment your selected menu.

## CHAMPAGNE

NON-VINTAGE \& ROSÉ
N.V. Laurent Perrier, La Cuveé Brut £ IIO
N.V. Louis Roederer, Collection £145
N.V. Laurent Perrier Rosé, Brut £I40
N.V. Veuve Cliquot Yellow Label, Brut £I50
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 $£ 210$

## PRESTIGE 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. Laurent Perrier Rosé, Brut £285
N.V. Bollinger, Spécial Cuvée, Brut £325

BRITISH SPARKLING
2019 Busi Jacobsohn, Cuvée Brut, East Sussex £130
2018 Gusbourne Blanc de Blancs, Kent £ll0

## ENQUIRIES

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## WINE \& DRINKS LIST

WHITE WINE
FRANCE
ALSACE
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 ..... £60
SOUTH OF FRANCE
2021 Picpoul de Pinet, La Grange de Rocs, Languedoc ..... $£ 45$
LOIRE VALLEY
2021 Gambellara Classico, Cantina di Gambellara, Veneto, Italy ..... £49
2022 Gavi di Gavi, Folli \& Benato ..... £60
2022 Albarino Diluvio Bodegas Abanico, Rías Baixas ..... £60
2020 Greco di Tufo 'Novaserra’, Mastrobernardino, Campania ..... £65

## CHARITY LUNCH \& DINNER

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## ENQUIRIES

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## WELCOME

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## CHARITY LUNCH \& DINNER

WINE \& DRINKS LIST

RED WINE

FRANCE

BORDEAUX
2016 'Esprit de Pavie', Bordeaux Superiór £85
2018 Pauillac' de Lynch Bages £ll0
2018 Château de Pez, Saint-Estèphe El30

## 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 £ll0

## 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

WINE \& BEVERAGE LIST

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## ENQUIRIES

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## THE BERKELEY

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## WINE \& DRINKS LIST

RED WINE

## ITALY

202 I 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 ..... £130
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 ..... £60
2022 Pinot Noir Giant Steps Yarra Valley, Australia ..... £98
2019 Shiraz, Penfolds, South Australia ..... £65
NORTH \& SOUTH AMERICA
2018 Cabernet Sauvignon "Hussonet" Haras Del Pirque, Chile ..... £55
2018 Pinot Noir, La Crema, Monterey, California USA ..... £65
2020 Malbec, Pannunzio, Mendoza, Argentina ..... £65
2020 Malbec` Altamira’, Altos Las Hormigas, Mendoza, Argentina ..... £138

## WELCOME

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INDIAN MENU

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WINE \& BEVERAGE LIST

## COCKTAIL LIST

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

## ENQUIRIES

## THE BERKELEY

## WELCOME

## BREAKFAST

## DELEGATE LUNCH

## CANAPÉS

BOWL FOOD

FOOD STATIONS

LATE NIGHT SNACKS

## LUNCH \& DINNER

À-LA-CARTE

## CHILDRENS MENUS

## CREW MENU

## AFTERNOON TEA

## INDIAN MENU

## CHARITY LUNCH \& DINNER

WINE \& BEVERAGE LIST

## COCKTAIL LIST

COCKTAIL LIST

## OUR SIGNATURE COCKTAILS

Choco Old Fashioned
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
Patron Silver Tequila, Verjuice \& Orgeat
Twist on a classic margarita, fresh and crisp with a nutty finish

Tropical Highball
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

Appleton 12 Rum, Coconut Purée, Frangelico Hazelnut Liqueur, Fresh Espresso. Silky \& nutty twist on Espresso Martini

Aquavit Negroni
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

[^48]
## THE BERKELEY

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COCKTAIL LIST

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[^49]
## THE BERKELEY

LONDON

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