



# THE BERKELEY

LONDON

Private Events

Spring Summer 2026



# THE BERKELEY

LONDON

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## Welcome

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Welcome

Breakfast

Coffee & tea breaks

Delegate lunch

Canapés & bowls

Stations & snacks

Lunch or dinner

A la carte

Non-offensive

Children

Crew menu

Afternoon tea

Charity

Wine list

Cocktail menu

Enquiries

A renowned address in the heart of London. A setting defined by style, history and prestige. A dedicated team ready to go above and beyond. From private board meetings and intimate cocktail gatherings to one-of-a-kind weddings and full-scale conferences, make a statement at The Berkeley.

Our menus evolve with the seasons, created by a passionate team of chefs inspired by the finest locally sourced ingredients. Whatever the occasion, we offer a menu to suit — or the freedom to create something entirely your own.

**Shaun Whatling**

*Executive Chef*





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## Breakfast

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*Breakfast can be served individually plated or buffet style.*

*All menus include a selection of tea, coffee & herbal infusions.*

*Menus are priced per person.*

### **Continental £40**

Freshly pressed Valencia orange juice

The Berkeley homemade breakfast pastries

Preserves & honey

Sliced seasonal fruit & berries

Selection of cured meat & European cheese

Homemade sourdough bread

Homemade granola & Greek yoghurt

### **English £45**

Freshly pressed Valencia orange juice

The Berkeley homemade breakfast pastries

Preserves & honey

Sliced seasonal fruit & berries

Plain, fruit or low-fat yoghurt

Scrambled Burford Brown eggs, smoked dry-cured bacon,  
cumberland sausage, grilled tomato & flat mushroom

Homemade sourdough bread

### **Wellbeing £46**

Green goddess juice

Sliced seasonal fruit & berries

Plain, fruit or low-fat yoghurt

Oatmeal porridge with acacia honey & mixed berries

Chia seed & coconut pudding with exotic fruit compote

Scrambled egg whites, smoked Scottish salmon, avocado  
& grilled tomato

Homemade sourdough bread



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## Breakfast canapés

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*Selection of six canapés, £39 per person.*

*When ordered alongside a breakfast menu, canapés are priced individually at £6.50 per person.*

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Avocado mousse on sourdough with tomato & feta

Toasted mini bagel, smoked salmon & cream cheese

Miniature exotic fruit kebabs with red berry coulis

Chorizo madeleine

Blueberry pancakes

Mini hash browns, truffle cream cheese, pickled shimeji

Chipolata wrapped in streaky bacon

Parma ham, honeydew melon skewer

Warm bacon, spinach & egg tart

Truffled scrambled organic eggs

Smoked Finnan haddock & leek tart, chive cream

Mini croissant, baked beetroot, cream cheese, watercress, pickled walnut

Mini ham & cheese toasties



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## Coffee & tea break

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*Select as many or as few of the following lighter options, all served in addition to tea & coffee. £7 per person, per item*

### Healthy break

Fresh fruit kebabs with seasonal fruits

A shot of carrot & ginger juice

Selection of seasonal crudités, assorted dips

Exotic fruit salad

Rose Ferguson protein ball

Homemade granola & greek yoghurt

The Berkeley Muesli Bar

*with crushed oats pumpkin seeds, sunflower seeds, almonds & honey*

Chia Seed & Coconut Pudding with Exotic Fruit Compote

The Berkeley trail mix - selection of three items

*Dried apricots, raisins, nuts, dried mango, banana*

### Smoothies & juices

*£35 per jug*

New york style smoothies

*Fresh seasonal fruit & berries with crushed ice*

California smoothies

*Fresh seasonal fruit & berries with live yoghurt*

Orange juice

*Freshly squeezed Valencia oranges*

Green Goddess juice

*Freshly squeezed green apples, celery, spinach, cucumber, parsley*

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## Coffee & tea break

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### Savoury refreshments

Crunchy Summer Vegetables

*Rocket & mint, rice paper roll, spicy pepper emulsion*

Tofu & Tahini Tart

*Marinated baby spring vegetables, toasted sesame seeds*

Enoki Mushroom Dragon Roll

*Wasabi mayonnaise*

Pea & Mint Tart

*Pickled carrot & pistachios*

### Homemade cakes

Lemon drizzle cake

Torta caprese

Strawberry Victoria sponge

Almond mango pound cake

Caramel sandwich cookies

Lemon sable breton

Banana pecan cookies

Chocolate almond shard

Homemade chocolate caramel truffle

Home-baked scone (plain or raisin)

*Served with clotted cream and jam*

Vanilla caramel choux bun

Raspberry lime tart

Chocolate early grey light mousse

Pistachio raspberry opera

Warm doughnuts with raspberry jam & chocolate cream

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*Please select three cold items, four sandwiches and three desserts.  
Included in the day delegate package, or £66 per person.*

### Cold items from the sea

#### Home smoked salmon

Hen's egg, potatoes, olives, sourdough croutons

#### Sweet chilli glazed tiger prawns

Pickled mooli, mange tout, peppers, toasted sesame seeds

#### Torched mackerel fillets

Confit bell peppers, cherry tomatoes, rocket leaves & basil

#### Charred cornish squid

Sweet sour turnip, wakame, baby gem, radish, pickled mustard seeds, avocado

### Cold items from the earth

#### Compressed watermelon & feta

Pomegranate, endive, radish, mint, toasted pinenuts, pumpkin seeds

#### Grilled evesham asparagus & hen's egg

Polenta croutons, saffron aioli, watercress

#### Crispy pea falafel & pea hummus

Chickpeas, tomato, pickled arabic chilli, red onion

#### Burrata & Isle of Wight cherry tomatoes

Curly endive, broad bean pesto, rainbow radish

### Cold items from the land

#### Confit duck croutons

Watermelon, date sauce, pea shoots, hazelnuts, chives

#### Sliced Angus beef fillet tail

Truffle mayonnaise, gem lettuce, Jersey royals potato salad, fine beans

#### Shichimi spiced barbeque chicken

Tabbouleh, chickpeas, pomegranate

#### Parma ham & melon

Figs, rocket, crumbled goat's cheese

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## Working lunch

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### Sandwiches from the sea

#### Juniper cured Scottish salmon bagel

Caper & lemon emulsion, sorrel, seeded mini bagel

#### Norwegian crayfish

Coleslaw, watercress, Marie Rose, brown bread

#### Confit tuna mayonnaise baguette

Cheddar, spring onion, coriander, tomato

#### Crispy corn crusted prawns

Sweetcorn, smoked pepper emulsion, lettuce, wrap

### Sandwiches from the earth

#### Roasted butternut & caramelised onion

Sriracha mayonnaise, sorrel, onion bread

#### Hen's egg & sweet paprika mayonnaise

Mustard cress, brown bread

#### Cucumber & cream cheese

Dill, jalapeño, white bread

#### Baked portobello mushroom

Montgomery cheddar, celeriac remoulade, granary bread

### Sandwiches from the land

#### Chicken tikka wrap

Cucumber raita, lettuce

#### Salt Beef & Sauerkraut

Smoked cheddar, gherkin, granary bread

#### Asian BLT

Slow-roasted pork belly, gochujang mayonnaise, lettuce, tomato, toasted milk bread

#### Roast corn-fed chicken

Lettuce, Japanese mayonnaise, homemade carrot cabbage slaw, onion bread

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*Add an additional hot dish for £15 per person. Should you wish to offer more than one hot main course, please refer to our buffet menus.*

### Additional hot main

#### Sesame glazed chicken

Sticky rice, edamame, sweetcorn, spring onion

#### Roasted salt marsh lamb rump

Sweet potato purée, pearl couscous, confit peppers

#### Pea & ricotta ravioli

Asparagus, courgette, peas, parmesan cream

#### Mediterranean seabass fillet

Tomato salsa, garlic sautéed new potato, fine beans

#### Wiltshire ham & broccoli quiche

Shropshire blue, fine herbs

### Desserts

#### Caramel choux bun

#### Chocolate Earl Grey brownie

#### Pistachio raspberry opera

#### Strawberry delice

#### Mango lime cheesecake

#### Tonka brulé tart

#### Citrus honey delice

#### Hazelnut gianduja Paris brest

#### Vanilla caramel éclair

#### Exotic rum baba

#### OQO chocolate sphere

#### Matcha raspberry cake

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## Buffet

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*Please select four cold items, three hot items, and three desserts.  
Included in the day delegate package, or £88 per person.*

### Cold items from the sea

#### Grilled Octopus & Caponata

Coco beans, purple potatoes, lamb lettuce

#### Crispy tempura sole

Baby spinach, rocket, datterino tomato, capers, chilli, Amalfi lemon emulsion

#### Grilled prawns & chorizo

Red pesto, new potatoes, sundried cherry tomato

#### Home smoked salmon & charred orange segments

Hen's egg, avocado, sourdough croutons

#### Crispy baby squid

Sweet chilli jam, rocket, crème fraîche, coriander, toasted peanuts

### Cold items from the earth

#### Harissa roasted baby aubergine & pomegranate

Muhammara, feta, chickpeas, dates

#### Roasted aubergine & sweet potato

Moutabal, parsley, chickpeas, dates

#### Chopped kale, avocado & goji berries

Parsley, almond, dill, sauerkraut, agave dressing

#### Burrata & artichoke pesto

Grilled courgette, sundried tomato, frisée salad, black olive crumble

#### Quinoa superfood salad

Baby spinach, blueberries, grapes, dried cherries, sunflower seeds, walnuts, edamame, sour cream



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*Please select four cold items, three hot items, and three desserts.  
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### Cold items from the land

#### Harissa roast chicken

Tabbouleh, butter beans, crumbled feta, pomegranate

#### Smoked duck breast

Celery, apple, charred grapes, walnut crumble, croutons

#### Roast Angus sirloin

Grilled tenderstem, blue cheese, cherry tomatoes, pickled red onion, chimichurri sauce

#### Grilled lamb kofta

Houmous, red chicory, pickled cucumber, chilli, gremolata

#### Thai pork salad

Mooli, raw papaya, beans sprouts, cucumber, carrot, tamarind soy dressing

### Hot items from the sea

#### Roast Atlantic halibut & mousseline potatoes

Asparagus, pearl onion, leek, peas, beurre blanc

#### Seared cod & pepper salsa

Fregola, grilled courgettes, taggiasca olives

#### Mediterranean seabass fillet & tomato salsa

Spiced sautéed potato, grilled courgette

#### Tempura lemon sole

Orzo, pea ragout, tomatoes, shellfish sauce

#### Roast Scottish salmon

Jersey royals, sundried tomato, green olive, creamed spinach, piquillo dressing

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*Please select four cold items, three hot items, and three desserts.  
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### Hot items from the earth

#### **Goat butter baked cauliflower**

Braised puy lentils, toasted hazelnuts, kefir yogurt

#### **Tofu & aromatic red vegetable curry**

Rice, pea, aubergine, pepper, holy basil

#### **Wild mushroom & spinach quiche**

Truffle cream, manchego cheese

#### **Spinach & ricotta tortellini**

Lemon butter, broad bean, sage, parmesan

#### **Evesham asparagus & pea risotto**

Cherry tomato, gremolata, parmesan flakes, pine nuts

### Hot items from the land

#### **Crispy fried quail**

Stir fry vegetables, rice noodles, caramel soya sauce

#### **Roast Parmesan lemon chicken**

Butter beans, fine beans, wild mushroom, tarragon velouté

#### **Gochujang & sesame glazed pork belly**

Kimchi vegetable fried rice, coriander

#### **Roasted Kentish lamb rump**

Lyonnais potato, silver skin onion, garden peas, mint jus

#### **Garlic & thyme roast beef fillet tail**

Boiled new potatoes, wild mushroom ragout, thyme

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*Please select four cold items, three hot items, and three desserts.  
Included in the day delegate package, or £88 per person.*

### Vegetable sides

*Please select additional accompaniment dishes at a £5 supplement  
per person, per item.*

**Chilli & garlic sautéed fine French beans**

**Honey & thyme roasted seasonal vegetables**

**Creamy spinach, crispy onion**

**Baked cauliflower cheese**

### Desserts

**Caramel choux bun**

**Chocolate Earl Grey brownie**

**Pistachio raspberry opera**

**Strawberry delice**

**Mango lime cheesecake**

**Tonka brulé tart**

**Citrus honey delice**

**Hazelnut gianduja Paris brest**

**Vanilla caramel éclair**

**Exotic rum baba**

**OQO chocolate sphere**

**Matcha raspberry cake**



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*Pre-meal canapés £39 per person, a selection of six canapés.*

*Cocktail party canapés £60 per person, a selection of ten canapés.*

*All selections are accompanied by roasted marinated nuts and olives.*

### Cold canapés from the sea

#### **Smoked salmon & baked golden beetroot**

Soda bread, trout roe, pickled beetroot pearl

#### **Tuna tartare, chilli sesame cones**

Wasabi avocado citrus soya, finger lime

#### **Mojo prawn sushi roll**

Spring onion, avocado, fried onion

#### **Peri Peri charred octopus**

Saffron tapioca cracker, garlic aioli

#### **Blue swimmer crab & Thai mango croustade**

Chilli jam, lime cream fraiche

#### **Cornish lobster doughnut**

Oscietra caviar, paprika, kewpie mayo, celery

*Supplement of £5 per person*

### Cold canapés from the earth

#### **Green pea tart**

Horseradish creme fraiche, baby mint

#### **Heritage beetroot & goat cheese**

Kumquat, seeded cracker

#### **Summer vegetable tomato tart**

Whipped ricotta, wild garlic pesto, red vein sorrel

#### **Charred apricot & baked zesty ricotta crostini**

Toasted almond, french sorrel

#### **Chilli marinated sweetcorn**

Date chutney, mint, lentil crisp

#### **Cherry tomato & marinated quinoa**

Goat's cheese mousse, Grana Padano shortbread, balsamic pearl

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### Cold canapés from the land

#### **Coronation chicken cannelloni & garlic aioli**

Quince jelly, toasted almonds, parsley cress

#### **Soft chicken liver pate**

Brioche, sauternes gelée, crispy chicken skin

#### **Crispy Parma ham & charred melon pearl**

Parmesan mousse, sablé biscuit

#### **Sobrasada**

Saffron toast, toasted almonds

#### **Aberdeen Angus beef tartare**

Oyster aioli, tempura cornichon, charcoal tart

#### **Smoked duck & orange cream cheese**

Cherry compote, fennel seed shortbread

### Hot canapés from the sea

#### **Griddled queen scallop**

Crème fraîche, tomato salsa

#### **Teriyaki salmon skewers & aioli**

Crispy wild rice, spring onion

#### **Grilled octopus & chorizo skewers**

Herb pesto, saffron aioli, puff potato

#### **Lobster wellington**

Citrus brown butter hollandaise

#### **Sesame tempura prawn**

Wasabi mayo

#### **Cornish crab cake**

Jalapeño cream cheese

#### **Charred mackerel & baked potato galette**

Saffron aioli, crispy lilliput capers

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### Hot canapés from the earth

#### Gougères

Gruyere cheese sauce

#### Crispy enoki mushroom roll

Kewpie mayonnaise, summer truffle, chives

#### Spiced marinated paneer skewer

Pepper, tomato, mint compote, date purée

#### Cauliflower croquette

Black garlic purée, pine nuts

#### Sundried tomato & buffalo mozzarella arancini

Amalfi lemon emulsion

#### Parmesan & polenta fries

Mojo emulsion

#### Pea & feta fritter

Zatar ricotta

### Hot canapés from the land

#### Furikake crispy popcorn chicken

Kimchi mayonnaise

#### Duck spring roll

Date, yuzu & ginger dip

#### Glazed Tamworth pork belly

Caramelised apple purée, golden beetroot

#### Chicken satay

Tamari peanut sauce

#### Wiltshire ham & cheddar toastie

Truffle cream cheese, milk brioche bread

#### Lamb kebab

Pistachio & sumac yoghurt

#### Gochujang beef skewers

Kimchi mayonnaise, coriander cress

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## Canapés

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*Dessert canapés £8 per person, per serving.*

### Desserts

**Exotic quenelle**

**Strawberry tart**

**Lemon lime cheesecake**

**Pistachio pan du gene**

**Coconut raffaello**

**Carmelia delice**

**Mini ice cream cookies (vanilla, strawberry, gianduja)**

**Caramelo choux bun**

**Cocoa nib chocolate rocher**

**Baked manjari chocolate tart**

**Mango passion fruit cube**

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*Selection of 8 bowls £96 per person.*

*Individual bowl £12 per person.*

### Cold bowls from the sea

#### **Lemongrass garlic prawns**

Broccoli, fine beans, baby spinach, soy dressing

#### **Cured & charred Scottish salmon**

Asparagus, Heirloom cherry tomatoes, dill orange dressing

#### **Seabass ceviche & citrus coconut dressing**

Avocado, samphire, chilli oil

#### **Seared tuna & broad beans**

Gem lettuce, confit lemon, baby courgettes, citrus caper vinaigrette

#### **Chargrilled octopus & fava beans**

Treviso, new potatoes, grapefruit segments, sweet paprika oil

### Cold bowls from the earth

#### **Sesame yuzu soba noodles**

Avocado, bell peppers, Pak choi, heritage reddish

#### **Thyme baked heritage carrots & feta**

Kale, goji berries, maple mustard dressing, pistachio crumb

#### **Superfood salad**

Organic quinoa, heritage beetroot, avocado, hemp seed vinaigrette

#### **Herb roast cauliflower & kefir yogurt**

Grilled courgette, hazelnut crumb, dukkha spice, pomegranate

#### **Burrata & charred peach**

Heritage baby tomato, rocket leaves, balsamic dressing, crispy rice

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*Selection of 8 bowls £96 per person.*

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### Cold bowls from the land

#### Roast duck & baked beetroot

White endive, orange segments, potato puffs

#### Crispy fried Angus beef

Broccoli, egg noodles, soy sesame dressing, crispy shallots

#### Sliced Serrano ham & compressed melon

Fine beans, balsamic onions, rocket leaves

#### Marinated fried quail

Citrus buttermilk dressing, asparagus tips, baby gem, pea purée, water cress

#### Harissa marinated roast chicken

Fine beans, piquillo, spring greens, pine nuts

### Hot bowls from the sea

#### Seared halibut & saffron velouté

Cornish mussel, parsley mash, seasonal vegetables

#### Sautéed prawns & Amalfi lemon salsa

Parmesan risotto, confit bell peppers, micro basil

#### Mediterranean seabass & pea velouté

Compressed cauliflower, asparagus tips, samphire

#### Roasted cod & tomato corn salsa

Grilled courgettes, wilted spinach

#### Grilled Scottish salmon & clam beurre blanc

Fine beans, mash potato, dill oil

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*Selection of 8 bowls £96 per person.*

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### Hot bowls from the earth

#### **Wigmore cheese, truffle & onion pie**

New potatoes, spring greens, leeks

#### **Vegetable katsu curry & spinach**

Coconut scented rice, crispy shallots

#### **Grilled violet aubergine & oolong tea sauce**

Wilted baby spinach, crispy croutons, pomegranate seeds

#### **Spinach & ricotta tortellini**

Grilled asparagus, yellow courgette, parmesan cream

#### **Evesham asparagus & stracciatella risotto**

Cherry tomato, salsa verde

### Hot bowls from the land

#### **Confit duck leg & orange scented roasted carrots**

Spring greens, mousseline potatoes

#### **Gochujang glazed Angus beef**

Kimchi vegetable fried rice

#### **Roasted Peruvian chicken & aji verde**

New potatoes, broad beans

#### **Old spot pork belly & bok choy**

Bamboo shoots, spring onion, radish

#### **Butter chicken**

Coconut rice, cucumber raita, mini poppadoms, coriander

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*Minimum of 50 guests. Chef attendant £180 per station.*

### **Sushi & sashimi (10pcs) £45**

**Assorted sushi, nigiri, ura maki, tuna sashimi, salmon sashimi**  
Accompaniments: pickled ginger, wasabi, kikkoman soy sauce

### **Oysters (3pcs) £21**

**Carlingford rock oysters**  
Mignonette pepper, shallot vinegar, kombu dressing, tabasco, lemon

### **Burger & lobster roll (2pcs) £35**

**Miniature Angus beef burgers**  
Brioche bun, lettuce, tomato relish, gherkin, smoked cheese

**Native lobster & prawn roll**  
Squid ink, brioche torpedo rolls, celery, spring onion, smoked paprika mayonnaise

### **Served with French fries**

### **Pasta £45**

#### **Rigatoni, tagliatelle, orecchiette pasta with Parmesan wheel**

**Select two from:**  
Cacio e pepe, pistachio pesto, arabiata, tagiasca pitted olive, Nocellara olive, parmesan flakes  
*Add truffle for a supplement of £8 per person*

### **Charcuterie & cheese £40**

#### **Selection of seasonal local & European cheeses**

**A selection of local & continental charcuterie**  
Fennel salami, Italian coppa, prosciutto de Parma, bresaola

Dried fruits, quince jelly, crackers, crisp bread, sourdough, celery, grapes, pickled fruit

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# THE BERKELEY

LONDON

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## Stations

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*Minimum of 50 guests. Chef attendant £180 per station.*

### Tacos £40

#### Select two fillings:

BBQ pulled jackfruit, slow-cooked beef brisket, pulled Gressingham duck or chilli con carne

#### Accompaniments:

Guacamole, sour cream, pickled jalapeños, shredded red cabbage, red onion, bell peppers, black & green olives, pickled coriander, queso fresco cheese

### Desserts £30

*Selection of 3*

**Citrus honey delice**

**Lemon cheesecake**

**Hazelnut gianduja Paris brest**

**Vanilla caramel éclair**

**Exotic rum baba**

**Strawberry marigold millefeuille**

**OQO chocolate sphere**

**Matcha raspberry cake**



# THE BERKELEY

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## Late night snacks

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*£10 per person, per serving*

### Evening snacks

#### **The Berkeley fish & chips**

Tartare sauce

#### **Sesame tempura asparagus & baby courgette**

Soy-wasabi dip

#### **Spring onion, feta & spinach parcel**

Mint & chilli emulsion

#### **Homemade pizza**

Shaved olive, peppered ricotta

#### **Prawn mac and cheese**

#### **Chicken tikka wrap**

Pepper, aromatic roasted tomato sauce, coriander

#### **Mini chicken hot dogs**

Brioche torpedo roll, onion marmalade, ketchup, mustard

#### **Mini beef brisket burger**

Gherkin, smoked cheese, tomato relish

#### **Steamed Hirata bao buns**

Select one filling from: Chicken, pork, mushroom

Accompaniments: pickled cucumber, hoisin sriracha sauce, coriander, spring onion, peppers

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*Our three-course menu is priced per person, per course.*

*We kindly ask that one set menu be chosen for the entire party; however, we are happy to arrange suitable alternatives for guests with dietary requirements.*

*If you would like any guidance, please contact your Event Manager.*

### Starters from the sea

#### **Smoked Scottish salmon £36**

Jerusalem artichoke, quail egg, horseradish cream, pickled cucumber, rye bread crouton

#### **Roasted Scottish diver scallops £44**

Cauliflower purée, spinach and girolle, beurre blanc, pancetta

#### **Yellow fin tuna tartare & soya gel £40**

Avocado cream, rainbow radish, edamame, herb salad, crispy wanton, sesame

#### **Crispy Dorset crab cake £48**

Jalapeño cream, charred corn, cucumber, pickled daikon, pea shoots

### Starters from the earth

#### **Burrata & heirloom tomatoes £34**

Charred peach, fig & balsamic glaze, micro basil

#### **Organic quinoa & calamansi £32**

Shaved fennel, avocado and feta mousse, radish, heritage cherry tomato, butterfly sorrel

#### **Summer heritage tomato carpaccio £32**

Compressed watermelon, coconut mousse, red endive, balsamic pearls, basil cress

#### **Evesham asparagus & poached egg £36**

Petit pois a la française, kimchi hollandaise, hazelnut polonaise

### Starters from the land

#### **Roasted norfolk quail £35**

Lemon yogurt, asparagus tips, blackcurrant & micro herb salad

#### **Aberdeen Angus beef carpaccio £40**

Anchovy aioli, crouton, broad bean, confit tomato, rocket, parmesan

#### **Slow braised Tamworth pork belly £34**

Smoked apple ketchup, baked heritage carrots, pickle mustard, nasturtium

#### **Poached loin of veal & sage velouté £38**

Broad beans, corn, caramelised cipollini onion, chestnut mushrooms



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### Mains from the sea

**Pan seared wild seabass fillet £58**

Ratatouille, sautéed spinach, baby fennel, tomato fondue

**Slow roasted halibut supreme £55**

Leek mash, asparagus and girolle ragout, orange glazed carrot, summer truffle butter sauce

**Baked Icelandic cod £48**

Pea & mint velouté, new potato, baby onion & pea fricassee, baby carrot

**Roasted Scottish salmon & lemon beurre blanc £50**

Chard, violet artichoke, confit cherry tomato, lemon balm, olive & herb salad

### Mains from the earth

**Summer truffle & wild mushroom risotto £44**

Baby chard, shaved parmesan, herb oil

**Asparagus & ricotta tortellini £43**

Courgette, broad bean, hazelnut and herb crumbs

**Roasted turmeric cauliflower steak £43**

Muhammara, spring greens, beluga lentils, chimichurri

**Roasted aubergine, cherry tomato & feta tart £43**

Peperonata salsa, rocket salad



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### Mains from the land

#### **Roast corn-fed chicken breast £44**

Wilted chard, asparagus, baby carrots, summer truffle mash potato, tarragon velouté

#### **Aberdeen Angus beef fillet £62**

Spring greens & fine bean ragout, roasted squash purée, fondant potato, bordelaise sauce

#### **Kentish lamb cutlets & redcurrant jus £58**

Heritage carrots and pea lyonnaise, mousseline potato, braised lamb shoulder bonbon

#### **Honey Roast Duck Breast £54**

Wilted spinach, confit leg, duchess potato, carrot, citrus jus

#### **Beef wellington £68**

Baby carrot, tenderstem broccoli, Jerusalem artichoke, truffle jus





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### Desserts

#### **Peach charlotte £30**

Madeleine sponge peach compote, mascarpone mousse, aperol sorbet

#### **Araguajani chocolate tonka slice £30**

Chocolate sable, tonka ganache, chocolate cream, cherry sorbet

#### **Amalfi lemon meringue tart £30**

Sweet crust, lemon jam, flamed meringue, lemon balm

#### **Gianduja rocher & caramelised hazelnut ice cream £30**

Caramel biscuit, praline mousseline, chocolate dip

#### **Strawberry lime cheesecake £30**

Ivoire crushed base, strawberry gel, lime cheesecake

#### **Pistachio orange blossom essenza £30**

Pistachio praline, orange blossom cream, toasted pistachio, bergamot sorbet

#### **Citrus honey delice £30**

Lime sponge citrus compote, heater honey light mousse, lime ice cream

#### **Carmelia brownie & vanilla ice cream £30**

Brownie base, milk chocolate ganache, carmelia mousse



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### Amuse bouche

*£18 per person, per serving*

#### Marinated heritage tomatoes

Samphire, tomato water, balsamic pearl, edible flowers

#### Seared scallops

Tomato fondue, puff potato, butterfly sorrel

#### Ricotta tortellini

Pea velouté and creme fraiche, herb oil

#### Carrot & courgette muffin

Feta mousse, radish, pea shoots

#### Seared beef

Truffle dressing, crisp potato, watercress

#### Charred tuna

Peppers, tapioca, wasabi beurre blanc, sesame

### Soup

*£15 per person, per serving*

#### Spiced butternut squash velouté

Feta, confit egg yolks, croutons

#### Shellfish bisque with brandy butter

Crayfish & shrimps

#### Asparagus velouté

Doughnut with pea cream

### Sorbet

*£15 per person, per serving*

#### Lime

Green apple & calvados

#### Lemon

Belvedere vodka & redcurrant

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### **Cheese course selection**

*£18 per person, per serving*

#### **Cornish Yarg, Ragstone goat's cheese, Shropshire Blue**

Raisin bread, quince, grapes, crackers

#### **Brie de Meaux & truffle fleur de sel, grissini**

#### **Smoked Camembert**

Jalapeño, apricot jam, celery, oatmeal cakes

#### **A selection of international cheese**

Figs, grapes, crackers





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## A la carte

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*Plated three course menu, £155 per person.*

*Please select three options for each course to offer your guests a choice.*

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### Starters

#### **Burrata & vignarola salad**

Artichoke pesto, watermelon radish, sourdough, basil

#### **Pan seared scallops**

Coco bean pea ragout, fennel & shallot purée, dill salad

#### **Saku tuna tartare**

Charred corn & radish salad, avocado cream, sourdough croutons, soya gel, tapioca pearls

#### **Caramelised cauliflower croquettes**

Baked globe artichoke, summer truffle, black garlic purée, basil, Manchego

#### **Aberdeen Angus beef carpaccio**

Truffle dressing, pickled heritage cauliflower, crispy purple potato, rocket, parmesan

### Main

#### **Slow roasted halibut supreme & herb sauce**

Jerusalem artichoke purée, horseradish & paprika hispi cabbage, butter confit leek

#### **Aberdeen Angus beef fillet & Madeira jus**

Wilted spinach, seared foie gras, turned potato

#### **Kentish lamb cutlets & mint jus**

Peas, smoked pepper purée, tenderstem broccoli, fondant potato

#### **Lemon & ricotta tortellini**

Courgette purée, gremolata, sautéed courgette, parmesan shavings, hazelnut

#### **Miso baked violet aubergine**

Confit veg pearls, black garlic aubergine purée, miso beurre blanc

### Dessert

#### **Peach charlotte**

Madeleine sponge, peach compote, mascarpone mousse, aperol sorbet

#### **Citrus honey delice**

Lime sponge citrus compote, heater honey light mousse, lime ice cream

#### **Carmelia brownie vanilla ice cream**

Brownie base, milk chocolate ganache, carmelia mousse

#### **Strawberry lime millefeuille**

Caramelised puff pastry, lime chantilly, annabels strawberry, passito sorbet

#### **Dark chocolate mousse**

Mango sorbet & berry confit



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*Halal menu, no pork, beef, shellfish, or alcohol.*

*Plated three-course menu, priced per course, per person.*

### Starters

**Smoked Scottish salmon £36**

Horseradish smoked salmon mousse, avocado cream, pickled cucumber, herb salad, seeded puff

**Tuna sashimi & ponzu dressing £40**

Avocado cream, charred corn, sourdough croutons, soya gel

**Evesham green & white asparagus £36**

Sauce mousseline, capers, egg yolk, sourdough polonaise, chickweed cress

**Organic quinoa & orange braised fennel £32**

Pomegranate, tahini dressing, lemon balm

**Burrata & grilled peach £34**

Heirloom tomato, olive tapenade, balsamic, sourdough croutons, basil

### Main

**Wild seabass fillet & tomato fondue £58**

Coco bean ragout, confit shallot, yellow grilled courgette, fennel purée

**Seared Alaskan halibut & lemon butter sauce £55**

Romesco, peas, spring greens, baby carrots

**Summer truffle risotto £44**

Wild mushroom, charred leeks

**Roast corn-fed chicken breast £44**

Mushroom mousse, asparagus, baby carrots, potato galette, mustard velouté

**Pan seared duck breast £54**

Sweet garlic potato mousseline, young carrot, courgette, wilted spinach, pomegranate infused jus

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*Halal menu, no pork, beef, shellfish, or alcohol.*

*Plated three-course menu, priced per course, per person.*

### Desserts

#### **Strawberry lime millefeuille £30**

Caramelised puff pastry, lime chantilly, annabels strawberry , passito sorbet

#### **Caramelia brownie vanilla ice cream £30**

Brownie base, milk chocolate ganache, caramelia mousse

#### **Peach charlotte £30**

Madeleine sponge, peach compote, mascarpone mousse, aperol sorbet

#### **Dark chocolate mousse £30**

Mango sorbet & berry confit

#### **Amalfi lemon meringue tart £30**

Sweet crust, lemon jam, flamed meringue, lemon balm





# THE BERKELEY

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## Children's plated

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*Children's three-course menu, £55 per child (under 12 years).*

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### Starters

#### Assorted Italian mini pizzas

##### Crispy calamari

Lemon mayonnaise

##### Baby mozzarella

Avocado, cherry tomato salad

##### Selection of vegetarian sushi rolls

Pickled ginger, soy sauce

##### Prawn cocktail

Marie Rose sauce, avocado, gem lettuce

##### Tropical fruit kebabs

### Mains

#### Grilled Scottish salmon

Crushed new potato, green beans, tomato compote

#### Berkeley fish & French fries

Mushy peas, tartare sauce

#### Tex-Mex selection

Fish or chicken tortilla wrap, nachos, potato wedges, corn on the cob

#### Berkeley fried chicken & French fries

With a selection of dips & sauces

#### Traditional roast chicken

Roast potato, carrot, tenderstem broccoli

#### Mac & cheese

Cherry tomato, cucumber, young leaf salad

#### The Berkeley Happy Meal

Select main: Chicken nuggets, fish goujons or beef burger

Select side: French fries or vegetables crudités

*Fruit pot included*

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# THE BERKELEY

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## Children's plated

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*Children's three-course menu, £55 per child (under 12 years).*

### Desserts

#### Tropical fruit kebabs

Selection of dips

#### Chocolate & raspberry warm doughnuts

#### Ice cream

Chocolate, vanilla & strawberry

#### Chocolate brownie

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## Children's buffet

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*Please select two cold items, two hot items, two sides, and two desserts.  
Children's menu, £55 per child (under 12 years old).*

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### Cold items

#### Nachos

Selection of dips

#### Baby mozzarella

Avocado, cherry tomato salad

#### Seasonal melon cocktail

Chopped mint

#### Prawn cocktail

Marie Rose sauce, avocado, gem lettuce

#### Vegetable crudité's

Selection of dips

### Hot items

#### Crispy calamari

Lemon mayonnaise

#### Assorted Italian pizzas

#### Fish or chicken tortilla wrap

#### Mini beef sliders

#### Berkeley fried chicken

#### Vegetable fried rice

### Sides

#### French fries

#### Potato wedges

#### Corn on the cob

#### Tenderstem broccoli & carrots

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# THE BERKELEY

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## Children's buffet

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*Please select two cold items, two hot items, two sides, and two desserts.  
Children's menu, £55 per child (under 12 years old).*

### Desserts

**Vanilla ice cream with chocolate or strawberry sauce**

**Chocolate mousse**

**Sticky toffee pudding with vanilla ice cream**

**Mini chocolate & jam doughnuts**

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*Three-course buffet menu, £40 per person.*

*Please select two cold items, two hot items, and two desserts.*

### Starters

#### Home smoked salmon

New potatoes, fine beans, egg, olives

#### Spiced prawn salad

Tenderstem broccoli, cherry tomato, almonds

#### Quinoa with heritage beetroot

Artichoke, pepper, red onion, lime vinaigrette

#### Saba noodle salad

Pepper, red cabbage, yuzu dressing

#### Chicken Caesar salad

#### Teriyaki beef salad

Red rice, avocado, sweetcorn, radish

### Mains

#### Salmon with seaweed

Vegetables, beurre blanc

#### Haddock pie

Leek, egg, parsley

#### Pea risotto

Cherry tomato, ricotta

#### Tofu curry with aromatic rice

#### Roast chicken

Mash potato, wilted spinach

#### Cottage pie

Carrots, peas



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*Three-course buffet menu, £40 per person.*

*Please select two cold items, two hot items, and two desserts.*

### Desserts

**Strawberry lime cheesecake**

**Chocolate Earl Grey brownie**

**Citrus honey delice**

**Caramel choux bun**

**Dark choc mousse**





# THE BERKELEY

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## Afternoon tea

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*Traditional cream tea, £85 per person.*

### Selection of sandwiches

#### Roast corn-fed chicken

Romaine lettuce, celery & spring onion emulsion, homemade slaw, onion bread

#### Hen's egg & mojo mayonnaise

Tomato, red spinach, brown bread

#### Home cured Scottish salmon

Caper and dill emulsion, rye bread

#### Beef pastrami & Applewood cheddar smoked cheese

Mustard mayonnaise, pickle, granary bread

#### Cucumber, French sorrel & jalapeño

Cream cheese, white bread

### Selection of sweets

#### Homebaked scone, plain or raisin

Served with clotted cream & jam

#### Vanilla caramel choux bun

#### Raspberry lime tart

#### Chocolate early grey light mousse

#### Pistachio raspberry opera

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*Included in the charity package.*

### Starters

#### **Smoked salmon carpaccio**

Heritage baby beetroot, horseradish cream, orange segments, sour dough croutons, pea shoots

#### **Burrata & blood orange**

Fennel salad, micro rocket, pomegranate

#### **Portobello mushroom with wild garlic pesto**

Pine nuts, herb salad, chive velouté

#### **Slow braised Tamworth pork belly**

Pickled radish, puffed sweetcorn, heritage carrot, charred cucumber, sweetcorn purée

### Mains

#### **Baked Atlantic cod & spiced chickpea**

Bell peppers, slow cooked cherry tomatoes, golden crumbs

#### **Spinach & ricotta tortelloni**

Courgette, asparagus, peas, pumpkin seeds, gremolata

#### **Roast corn-fed chicken breast**

Artichoke mash, confit leeks, roasted carrot, courgette purée, tarragon velouté

#### **Kentish lamb rump & garlic sweet potato mousseline**

Young carrots, courgettes, spinach, pomegranate infused jus

### Desserts

#### **Strawberry lime millefeuille**

Caramelised puff pastry, lime chantilly, annabels strawberry, passito sorbet

#### **Carmelia brownie vanilla ice cream**

Brownie base, milk chocolate ganache, carmelia mousse

#### **Peach charlotte**

Madeleine sponge, peach compote, mascarpone mousse, aperol sorbet

#### **Dark chocolate mousse**

Mango sorbet & berry confit

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# THE BERKELEY

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## Wine list

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*Please note that vintages and prices may vary and certain wines may be limited in stock. For further information or personalised recommendations to complement your chosen menu, your Event Manager will be delighted to assist. Kindly be advised that this menu is a sample, and an updated wine selection will be provided upon enquiry.*

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### Champagne

#### Non-vintage & rosé

N.V. Billecart-Salmon 'La Reserve'	125
N.V. Louis Roederer, Collection 245	160
N.V. Laurent-Perrier Rosé, Brut	200
N.V. Veuve Clicquot Yellow Label, Brut	150
N.V. Bollinger, Special Cuvée, Brut	170
N.V. Billecart-Salmon, Brut Rosé	180
N.V. Billecart-Salmon, Blanc de Blancs	200
N.V. Billecart-Salmon, 'Sous Bois'	250
N.V. Ruinart, Blanc de Blancs	230

#### Prestige cuvée

2012 Taittinger 'Comtes de Champagne'	365
2013 Dom Pérignon, Brut	380
2012 Billecart-Salmon, 'Nicolas François'	380
2015 Louis Roederer, Cristal	500

#### Magnum

N.V. Billecart-Salmon 'La Réserve'	300
N.V. Bollinger, Spécial Cuvée, Brut	350
N.V. Laurent Perrier Rosé, Brut	285

#### British sparkling

2019 Gusbourne Blanc de Blancs, Kent	120
2019 Gusbourne Rosé, Kent	120

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### White wine

#### Alsace, France

2023 Riesling, Kientzler 65

#### Burgundy, France

2022 Chablis, Vieilles Vignes, Testut 80

2021 Pouilly Fuissé 'AME', Eric Foret 99

2021 Bourgogne Chardonnay, V.Girardin 99

2022 Puligny Montrachet, Bachelet-Monnot 180

#### Bordeaux, France

2022 Chateau Gran Village 80

#### South of France

2023 Picpoul de Pinet, La Grange de Rocs, Languedoc 55

#### Loire Valley, France

2023 Muscadet Serve-et-Maine, 'Garance' P.Marie et Marie Luneau 55

2023 Pouilly Fumé, Domaine Andre Dezat 68

2023 Sancerre, 'La Guiberte', A. Gueneau 75

#### Spain & Italy

2024 Gambellara Classico, Cantina di Gambellara, Veneto 52

2024 Gavi di Gavi, Folli & Benato 65

2023 Greco di Tufo, I Lapilli, Campania 65

2024 Terlaner Cuvee, Cantina Terlano, Trentino Alto Adige 90

2024 Albarino Diluvio Bodegas Abanico, Rías Baixas 60

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# THE BERKELEY

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Delegate lunch

Canapés & bowls

Stations & snacks

Lunch or dinner

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### White wine

#### Germany & Austria

2022 Riesling Brauneberg, 'J' 1G, Fritz Haag, Mosel	75
2018 Grüner Veltliner 'Spitzer Graben', Martin Muthenthaler	85
2022 Riesling GG. Feils Fass 13', Peter Lauer, Saar	110

#### South Africa

2025 Sauvignon Blanc Ataraxia, Hemel en Aarde	65
2023 Chardonnay, Meerlust, Stellenbosch	80

#### Australia & New Zealand

2023 Sauvignon Blanc, Meltwater, Marlborough	65
2023 Chardonnay 'M3', Shaw + Smith, Adelaide Hills	95

#### North & South America

2024 Sauvignon 'Albaclara', Haras De Pirque, Valle Central, Chile	55
2023 Chardonnay 'EQ', Matetic, Casablanca, Chile	65
2022 Chardonnay, La Crema, Monterey, California	72

#### Rosé

2024 Negroamaro 'Calafuria', Tormaresca, Apulia	65
2024 Château Roubine, Côtes de Provence	75
2024 Clos Mireille, Domaine Ott, Côtes de Provence, France	120



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### Red wine

#### Bordeaux, France

2016 'Esprit de Pavie', Bordeaux Supérieur	85
2018 Pauillac de Lynch-Bages	110
2019 Château de Pez, Saint-Estèphe	130

#### Burgundy, France

2023 Fleurie 'Vieilles Vignes', Domaine de la Madone	63
2022 Bourgogne Rouge, David Duband	99
2020 Volnay 'Vieilles Vignes', Vincent Girardin	165
2019 Gevrey-Chambertin Frédéric Magnien	165

#### Rhône Valley, France

2021 Côtes du Rhône, 'Nature', Famille Perrin	58
2022 Crozes-Hermitage 'Equinoxe' Rouge Domaine Equis	75
2019 Gigondas 'Origine' Domaine Saint Gayan	80
2022 Châteauneuf-du-Pape Rouge Domaine du Père Caboché	110

#### Languedoc Roussillon, France

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

#### Italy

2019 Chianti Classico, Querciabella, Tuscany	68
2022 Le Difese, Tenuta San Guido, Tuscany	80
2021 Barbera d'Alba, Cascina delle Rose, Piedmont	80
2017 Brunello di Montalcino, Argiano, Tuscany	130
2020 Barolo, Prunotto, Piedmont	130



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### Red wine

#### Spain & Portugal

2020 Rioja Reserva, Marqués de Murrieta, Spain	75
2015 Rioja Reserva	95
2020 Quinta do Leda, Douro Tinto, Casa Ferreirinha, Portugal	145

#### South Africa

2021 Cabernet Sauvignon Blend, Gabrielskloof, Walker Bay	58
2022 Mullineux Syrah, Swartland	98

#### Australia & New Zealand

2019 Shiraz, Penfolds, South Australia	65
2023 Pinot Noir Giant Steps Yarra Valley, Australia	105
2023 Pinot Noir 'Hawke's Bay', Trinity Hill, New Zealand	62

#### North & South America

2020 Cabernet Sauvignon 'Hussonet' Haras De Pirque, Chile	55
2022 Pinot Noir, La Crema, Monterey, California	78
2020 Malbec, Pannunzio, Mendoza, Argentina	65
2020 Malbec 'Altamira', Altos Las Hormigas, Mendoza, Argentina	138

### Sweet wine

2020 Tokaji 'Late Harvest', Hetszolo, Hungary 50cl	70
2019 Jurançon La Magendia, Clos Lapeyre, South-West France	95



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### Cocktails

#### **Choco old fashioned £22**

The One sherry oak whisky, dark chocolate liqueur, Pedro Ximénez, orange bitters

#### **Nutty margarita £22**

Patrón Silver tequila, verjuice, orgeat

#### **Tropical highball £19.50**

Appleton 12 rum, mint, falernum, orgeat syrup, coconut water

#### **Floral cosmo £19.50**

Grey Goose La Poire vodka, St-Germain elderflower liqueur, cranberry, lime

#### **Coco ex martini £19.50**

Appleton 12 rum, coconut purée, Frangelico hazelnut liqueur, fresh espresso

#### **Aquavit negroni £19.50**

Nuet Aquavit, Amaro Santoni, red vermouth, grapefruit

#### **Passion spritz £19.50**

Aperol, white port, passion fruit, Fever-Tree grapefruit soda, prosecco

### Mocktails

#### **Forest highball £12**

Everleaf Forest, vanilla syrup, peach & jasmine soda

#### **Very berry £12**

Mixed berries, apple & cranberry juice, soda water

#### **Elderflower spritz £12**

Elderflower, sparkling water, lemon juice, fresh mint



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Enquiries

For event enquiries, further information, and to book your event, please contact our Events team:

**Tel: +44 (0)20 7201 1385**

**Email: [events@the-berkeley.co.uk](mailto:events@the-berkeley.co.uk)**

For general enquiries, please contact our team below:

**Tel: +44 (0)20 7235 6000**

**Email: [info@the-berkeley.co.uk](mailto:info@the-berkeley.co.uk)**

