



THE BERKELEY

LONDON

Private Events

Spring Summer 2026



THE BERKELEY

LONDON

Welcome

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 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

Selection of six canapés, £39 per person.

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

Avocado mousse on sourdough with tomato & feta

Toasted mini bagel, smoked salmon & cream cheese

Miniature exotic fruit kebabs 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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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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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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*Please select four cold items, three hot items, and three desserts.
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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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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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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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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

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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

Dessert canapés £8 per person, per serving.

Desserts

Exotic quenelle

Strawberry tart

Lemon lime cheesecake

Pistachio pan du gene

Coconut raffaello

Caramelia 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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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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Stations

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



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Late night snacks

£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

Welcome

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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

Aragujani 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

Caramelia brownie & vanilla ice cream £30

Brownie base, milk chocolate ganache, caramelia 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





THE BERKELEY

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A la carte

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

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



THE BERKELEY

LONDON

Children's plated

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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THE BERKELEY

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Children's buffet

*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 crudités

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



THE BERKELEY

LONDON

Children's buffet

*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

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



THE BERKELEY

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Wine list

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

2024 Sancerre, 'L'indiscrete', A. Girard 85

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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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 Rumor Rosé, Côtes de Provence	85
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



THE BERKELEY

LONDON

Cocktail menu

Welcome

Breakfast

Coffee & tea breaks

Delegate lunch

Canapés & bowls

Stations & snacks

Lunch or dinner

A la carte

Non-offensive

Children

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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:

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