THE BERKELEY

LONDON

Festive Season

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THE BERKELEY
CAFÉ

Festive Afternoon Tea

Served from 13th November to 3rd January 2027

SAVOURY

Chestnut cappuccino (vg, gf)
Creamy chestnut velouté, vegetable stock, coconut foam

Vanilla baked heritage beetroot and truffle ricotta tart
Crispy filo fluted tarts

SANDWICHES

Roast Norfolk turkey breast
Chestnut and sage stuffing, baby gem lettuce, onion bread

Smoked salmon
Pickled cucumber and horseradish cream, rocket leaves, rye bread

Reverend brie
Watercress, cranberry compote, malted bread

Cacklebean egg and truffle mayonnaise
Mustard cress, brioche

Roasted butternut squash
Oregano, goat's cheese, crispy shallot, white bread

Vegetarian alternatives

Baked beetroot
Pickled walnut, rocket leaves, feta, rye bread

Grilled flat mushroom
Celeriac remoulade, tarragon, nasturtium leaves, onion bread

DESSERT BY CEDRIC GROLET

THE BERKELEY

BAR & TERRACE

The Berkeley Bar and Terrace Menu

BAR SNACKS

Angus beef fillet sliders
Wild mushrooms, onion marmalade, blue cheese

Mini lobster brioche roll
Celery and paprika with kewpie mayo and caviar

Tuna tartare cones
Soya gel, avocado mousse, finger lime, trout roe

Cèpe and truffle arancini
Shaved manchego

Smoked salmon and wasabi cream cheese toastie
With caviar and chives

Brie and dried cranberry sourdough toastie
Homemade cranberry dip

Honey baked ricotta and truffle tart
Winter vegetables pearls

Turkey hot dog
Crispy shallots, smoked cheddar cheese

Tiger prawn tempura
Homemade sweet chilli dip

Salt marsh lamb 'lollipop'
Tamarind-chilli glaze, cucumber raita

Manchego croqueta
Romesco purée



THE BERKELEY

ROOFTOP CABINS

Sharing Style Menu

Open from 13th November

£90 per person

APERITIF

A glass of warm mulled wine or non-alcoholic cider
Upgrade to Laurent-Perrier Champagne +10

SAVOURY DISHES

Raclette
Traditional Swiss raclette served with sourdough, charcuterie and pickles

Dauphinoise Potatoes
Dauphinoise potatoes topped with freshly shaved truffle

Winter Salad
Chicory, butternut squash and pomegranate salad

SWEET TREATS

Fondue
Milk chocolate fondue with sweet treats to dip

S'mores
Gingerbread men served with marshmallows to toast



THE BERKELEY
CAFÉ

Thanksgiving Menu

Served on 26th November All-Day

£45 for 2 courses, £55 for 3 courses

STARTERS

Lobster salad
Sweetcorn, marinated carrots, purple endive

or

Pumpkin chowder (v)
Ricotta gnocchi, artichoke crisps

MAINS

Traditional Thanksgiving turkey
Vegetables, sage and bread stuffing, cranberry sauce, sweet potato pureé, glazed marshmallow

or

Pumpkin and sage tortellini (v)
Crushed delica, lemon, pecan and herb gremolata

DESSERT BY CEDRIC GROLET

Hazelnut flower (n)

or

Mango (vg)

(v) vegetarian, (ve) vegan, (n) contains nuts



Christmas Lunch and Dinner Menu

Served on 24th December Dinner
Served on 25th December Lunch and Dinner
Minimum spend £230 per guest

STARTERS

Yellowtail carpaccio with caviar £52
Orange blossom dressing, pickled fennel

Beef truffled arancini with caviar £41

Oysters Louët-Feisser n°3
6 for £32 | 12 for £64
Celery and Granny Smith apple granite

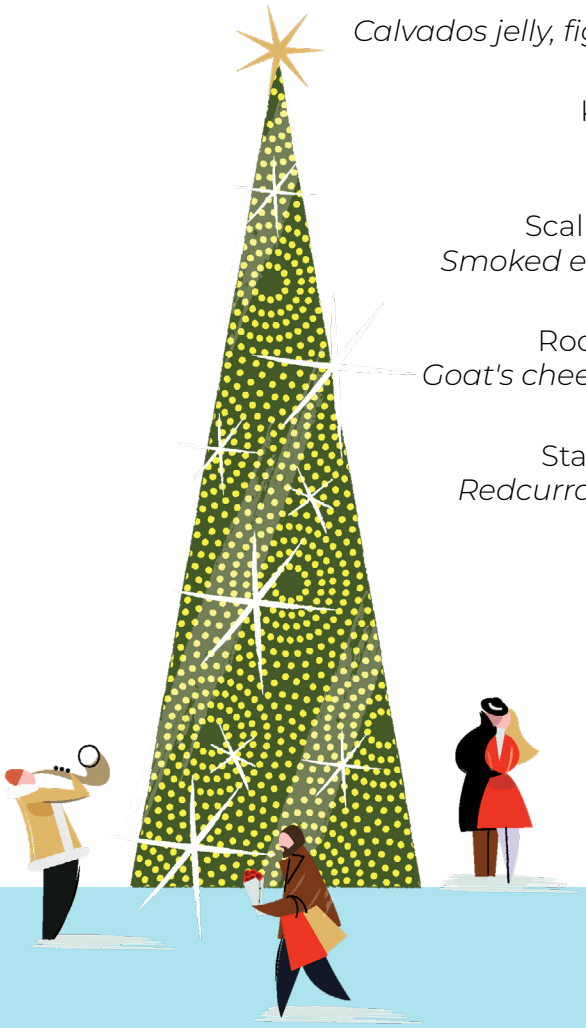
Foie gras terrine £34
Calvados jelly, fig and apricot chutney, toasted brioche

King crab tartelette £58
Avocado and citrus

Scallops in shell with caviar £38
Smoked eel, watercress cream, condiment

Root vegetable carpaccio £26
Goat's cheese, condiments, beetroot ketchup

Star anise salmon gravlax £31
Redcurrant dressing, citrus cream, blinis



LA MÔME London

Christmas Lunch and Dinner Menu

MAINS

Beef Wellington - to share £95
Served with Bordelaise sauce

½ spatchcock Norfolk black chicken - to share £120
Stuffed with foie gras, chestnut, minced veal, sage and dried fruits, served with Cumberland sauce and gravy

Herb-crusted salmon with sorrel sauce £36

Whole seabass - to share £130
Served with Nantais sauce

Pumpkin pithivier £32
Seasonal vegetables and potato foam

½ Lobster and prawn linguine pasta £60

Seafood risotto £41
Scallops, king prawns, calamari and mussels, lobster bisque, champagne, parmesan, samphire

Braised beef ravioli £44
Black truffle, juniper berry sauce

SIDES

Truffle mashed potatoes £10

Smoked sweet potatoes £10

Brussels sprouts £10

Truffle maccheroni £10

DESSERTS

Mont Blanc £16
Chestnut cream, cassis gel, candied chestnut

Christmas gift box £16
Yoghurt mousse, mandarin crémeux, white chocolate feuilletine crunch, madeleine sponge

Yule log - to share £16
Milk chocolate mousse, cherry compote, almond joconde, dulcey crunch

THE BERKELEY
CAFÉ

Festive Brunch Menu

Served on 26th December and 1st January 2027

Served 11am to 3pm

SWEET

Sliced fruit plate

Homemade granola, natural yoghurt and berries

Pancakes with berries and raspberry coulis

Chia seed and coconut pudding, exotic fruit compote

Oatmeal porridge with berries and honey

SAVOURY

Poached eggs, Benedict or Florentine
Hollandaise sauce, chives

Scrambled egg and Scottish smoked salmon
Toasted brioche

Omelette or egg white omelette
With your choice of filling

Crushed avocado on sourdough seeded bread
Confit cherry tomatoes, coriander and feta
**add poached eggs*

Aromatic scrambled tofu
Spinach, baked tomato, avocado and hash brown



New Year's Eve Menu

Served on 31st December

First seating: 6.30pm - 8.30pm
Minimum spend £180 per guest

Second seating: 9pm onwards
Minimum spend £350 per guest

MISE EN BOUCHE

Tarama with brioche buchty

STARTERS

Burrata and heritage tomatoes £38
Creamy burrata, spiced tomato dressing, basil oil

King crab tartelette £58
Avocado and citrus

Oysters Louët-Feisser n°3
6 for £32 | 12 for £64
Celery and Granny Smith apple granite



Yellowtail carpaccio £52
Vodka and blood orange caviar dressing

Beef truffled arancini with caviar £41

Foie gras terrine £34
Calvados jelly, fig and apricot chutney, toasted brioche

Beetroot carpaccio with grapefruit £28
With truffle mustard and maple syrup dressing

New Year's Eve Menu

MAINS

Surf and turf £64
Black Angus Australian Sirloin and lobster, almond parsnips, lobster béarnaise

½ Stuffed spatchcock Norfolk black chicken, foie gras escalope - to share £70
Winter sautéed mushrooms, Lyonnaise potatoes, creamy cider sauce

Grilled turbot fillet £58
Champagne velouté, watercress with brown butter, Jerusalem artichoke purée and crisps

Spicy roasted cauliflower £29
Coconut tahini sauce, almond and coriander pesto, date chutney

Braised beef and truffle ravioli £44
Served with juniper berry sauce

Scottish Langoustine £64
Golden beetroot, pistachio, citrus beurre blanc and caviar

SIDES

Truffle mashed potatoes £12

Roasted butternut with hazelnuts £12

Baby broccoletti with algae butter £12

French fries with truffle £12

DESSERTS

Spiced caramelised pineapple, coconut and lime mousse £18

Grand cru chocolate and winter truffle delight £18

Baked Alaska £18
Raspberry ripple, Italian meringue, raspberry compote, rum flambé