

THE BERKELEY

LONDON

FESTIVE MENUS 2023

COLLINS ROOM & EVENTS FESTIVE MENUS

Served in the Collins Room

[VIEW >](#)

CHRISTMAS DAY MENU

Served in the Collins Room

[VIEW >](#)

CHRISTMAS EVE MENU

Served in the Collins Room

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NEW YEAR'S EVE MENU

Served in the Collins Room

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YOUNG ADULTS' CHRISTMAS DAY MENU

Served in the Collins Room

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CHILDREN'S CHRISTMAS DAY MENU

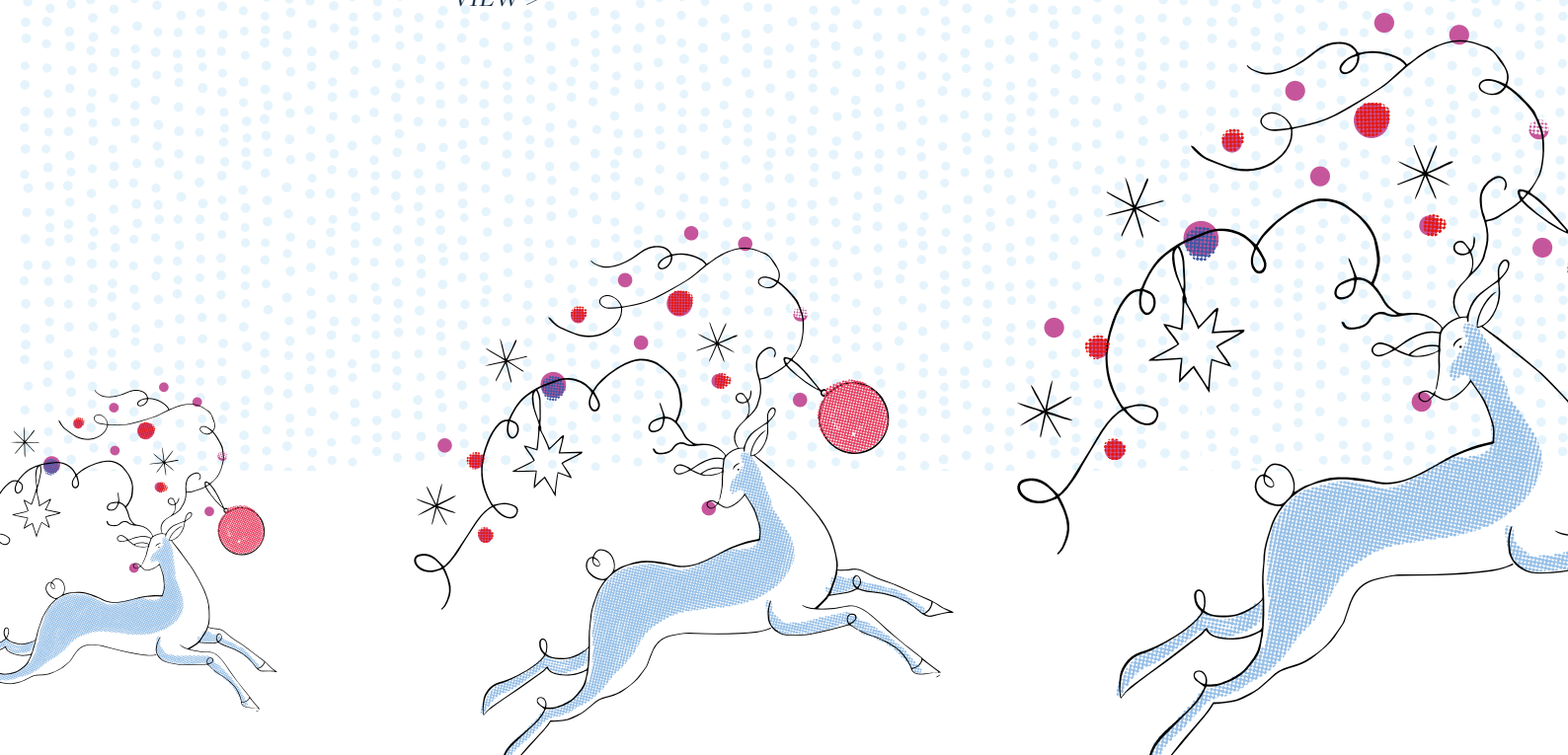
Served in the Collins Room

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MARCUS CHRISTMAS DAY MENU

Served in Marcus

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THE BERKELEY

LONDON

COLLINS ROOM & EVENTS FESTIVE MENUS 2023

1st December - 23rd December

£90 per person

STARTERS

Home-cured Salmon

*Heritage beetroot, pickled cucumber, horseradish cream,
fennel pollen*

(Or)

Miso-glazed Butternut Squash

Artichoke, ruby beetroot, black garlic, baby spinach (ve)

(Or)

Gressingham Duck

*Heritage carrot, pickled plum, endive, macadamia nuts,
merlot sauce (n)*

MAINS

Roast Norfolk Bronze Turkey Breast,
Sage & Chestnut Stuffing

*Baked parsnip, Brussels sprouts, goose fat
roast potatoes, cranberry sauce*

(Or)

Aberdeen Angus Fillet, Braised Oxtail

Croquette & Mushroom Purée

Wilted spinach, potato gratin, port & shallot sauce

(£10 supplement)

(Or)

Pan-seared Cod & Shetland Mussels

Celeriac, potato, pickled cucumber, chive & Billy-Bi sauce

(Or)

Jerusalem Artichoke Risotto & Sautéed Cep Mushroom

Burford Brown crispy egg, Parmesan tuile (v)

DESSERTS

Traditional Christmas Pudding

Brandy sauce & vanilla ice cream (n)

(Or)

Orange & Dark Chocolate Mousse & Hazelnut Dacquoise

Orange confit, Grand Marnier ice cream (n)(v)

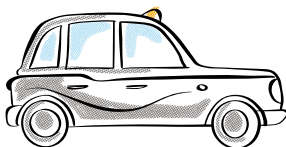
(Or)

Apple & Cinnamon Crumble Tart

Boucrunchy phyllo pastry, ginger ice cream (n)(v)

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(n) Contains nuts. All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.



MAIN MENU >

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CHRISTMAS DAY MENU 2023

£275 per person

A GLASS OF LAURENT-PERRIER
LA CUVÉE BRUT NV

AMUSE BOUCHE

Poached Lobster
*Pickled carrot, carrot & aniseed bisque,
parsnip, sea buckthorn*

(Or)

Cep Mushroom Velouté
Tapioca crisp, parsnip, sea buckthorn (ve)

MAINS

Roast Norfolk Bronze Turkey, Sage & Onion Stuffing
*Baked parsnip, Brussels sprouts, goose fat roast potatoes,
cranberry sauce*

(Or)

Aberdeen Angus Beef Fillet & Braised Short Rib Croquette
Potato gratin, parsnip purée, wilted kale

(Or)

STARTERS

Beetroot Marinated Home Smoked Salmon
Whipped goats' cheese, beetroot confit, pickled shallot

(Or)

Spiced Roast Duck Breast
Radicchio, caramelised baby onion, puffed barley, malt jus

(Or)

Trio of Delica Pumpkin
Shaved truffle, hazelnut & orange gel (ve)

Ricotta & Sage Gnocchi
*Cavalo nero, wild mushroom ragout, Parmesan foam,
nasturtium (v)*

DESSERTS

Traditional Christmas Pudding
Brandy sauce & vanilla ice cream (n)

(Or)

Lime & Blackcurrant Cheesecake
Almond sponge, blackcurrant gel, milk ice cream (n)(v)

(Or)

INTERMEDIATE

Pan-fried Diver Caught Scallop & Oscietra Caviar
Celeriac purée, hispi cabbage, beurre blanc

(Or)

Chestnut Agnolotti & Fontina
Celery root, shaved artichoke, burnt allium (v)

Chocolate Rocher
*Salted caramel, praline mousseline cream,
caramelised banana ice cream (n)(v)*

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CHRISTMAS EVE MENU 2023

£105 per person

A GLASS OF LAURENT-PERRIER
LA CUVÉE BRUT NV

STARTERS

Portland Crab Tart

Pickled fennel, cucumber, radish, brown crab emulsion

(Or)

Roast Partridge Breast

*Crispy leg bon-bon, smoked beetroot purée, glazed quince,
caramelised pecan crumble (n)*

(Or)

Honey Roasted Cauliflower Steak

Tofu-sesame purée, purple endive, nasturtium, dates (ve)

MAINS

Scottish Salmon en Croûte

Confit hispi cabbage, trout roe, watercress sauce

(Or)

Red Wine Marinated Venison Fillet

*Smoked potato mash, caramelised cipollini Agrodolce,
Swiss chard*

(Or)

Wild Mushroom Ravioli

Caramelised onion purée, shaved artichoke, winter truffle (v)

DESSERTS

Sticky Toffee Pudding (v)

Stem ginger ice cream

(Or)

Rum & White Chocolate Mousse (n)

Pecan brownies, praline ice cream

(Or)

Selection of Artisan Cheese (v)

Chutney, crackers

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NEW YEAR'S EVE MENU 2023

£195 per person (includes welcome cocktail, guaranteed table, live DJ and a glass of Champagne at midnight in Blue Bar)

AMUSE BOUCHE

Langoustine with Oscietra Caviar

Verjus gel, dill

(Or)

Wild Mushroom & Truffle Velouté (ve)

STARTERS

Hand-dived Orkney Scallops

Pickled carrot, shellfish sauce, nasturtium

(Or)

Heritage Baby Beetroot & Goat's Curd

Beetroot ketchup, rye crumble, mustard leaves (v)

(Or)

Roast Squab Pigeon Breast

*Cinnamon glazed plum, crushed Jerusalem artichoke,
parsnip crisps, truffle jus*

MAINS

Pan-fried Stone Bass

*Roasted baby cauliflower, brown shrimps, keta caviar,
chive velouté*

(Or)

Hampshire Venison Fillet

*Chestnut purée, Brussels sprouts tops, blackberries,
hazelnut crumb, chocolate jus (n)*

(Or)

Butternut Squash & Goat's Cheese Pithivier

Charred Roscoff onion, baby rainbow chard, beurre blanc (v)

DESSERTS

Chestnut Mont Blanc Tart & Hazelnut Dacquoise

Blackcurrant gel, rum ice cream (v)(n)

(Or)

Chocolate Éclair

*Gianduja chocolate cream, jivara Chantilly, lime almond
crumble, orange Cointreau sorbet (v)(n)*

(Or)

Selection of Artisan Cheese

Chutney, crackers (v)

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YOUNG ADULTS' CHRISTMAS DAY MENU 2023

From ages 7 to 14

£95 per person

STARTERS

Scottish Smoked Salmon

Cucumber-dill salad, horseradish cream, sourdough croutons

(Or)

Prawn Cocktail & Avocado

Gem lettuce & radish

MAINS

Roast Norfolk Bronze Turkey Breast

Roast potatoes, Brussels sprouts, buttered carrots, gravy

(Or)

Aberdeen Angus Fillet of Beef

Red wine sauce, potato terrine, fine beans, wilted kale

DESSERTS

Valrhona Chocolate & Raspberry Moelleux

Cocoa sorbet (v)

(Or)

Lime & Blackcurrant Cheesecake

Joconde sponge, cassis coulis, milk ice-cream (v)



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CHILDREN'S CHRISTMAS DAY MENU 2023

Ages 6 and under

£70 per person

STARTERS

Cream of Tomato Soup
Crispy croutons (ve)

(Or)

Crunchy Vegetable Pot
Emulsion dip, edible soil (ve)

(Or)

Seasonal Melon Balls with Mint (ve)

MAINS

Roast Norfolk Turkey Breast
Roast potatoes, green beans, carrots, gravy

(Or)

Pan-Fried Scottish Salmon Fillet
Crushed potato, broccoli

(Or)

Mini Mac 'n' Cheese (ve)

DESSERTS

Chocolate & Walnut Brownie
Vanilla ice cream (v)(n)

(Or)

Home-made Gingerbread Man
Whipped cream, raspberry sauce (v)

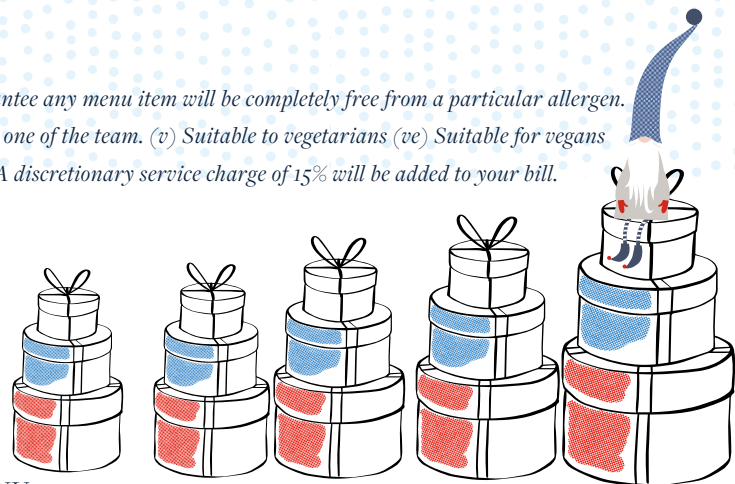
(Or)

The Berkeley Banana Split (ve)

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MAIN MENU >

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MARCUS CHRISTMAS DAY 2023

£450 per person (wine pairing is included with the menu. Non-alcoholic options are also available)

Children 13 years and under: £185

Tea Cured Loch Duart Salmon
bergamot, soused fennel, dill

Roast Orkney Scallop
spiced lobster bisque

Winter Truffle
risotto, Jerusalem artichoke, aged pecorino

Rhug Estate Turkey
nutmeg cream, spiced red cabbage, sourdough

(Or)

Galloway Beef Fillet
delica pumpkin, confit parsley root, pumpkin seed emulsion

British & European Cheeses

'Bûche de Noël'
70% chocolate, dried fruits, candied citrus

Allergen information for every dish is available upon request.
A discretionary service charge of 15% will be added to your bill.

