

# THE BERKELEY

LONDON

## 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)*

Due to the presence of allergens in our kitchen, we unfortunately cannot guarantee any menu item will be completely free from a particular allergen. For more information on allergens or dietary requirements, please speak to one of the team. (v) Suitable to vegetarians (ve) Suitable for vegans (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 >