

THE BERKELEY

LONDON

COLLINS ROOM FESTIVE MENU 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)

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.

