

THE BERKELEY

LONDON

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)*

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 >