

THE BERKELEY

LONDON

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

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 >