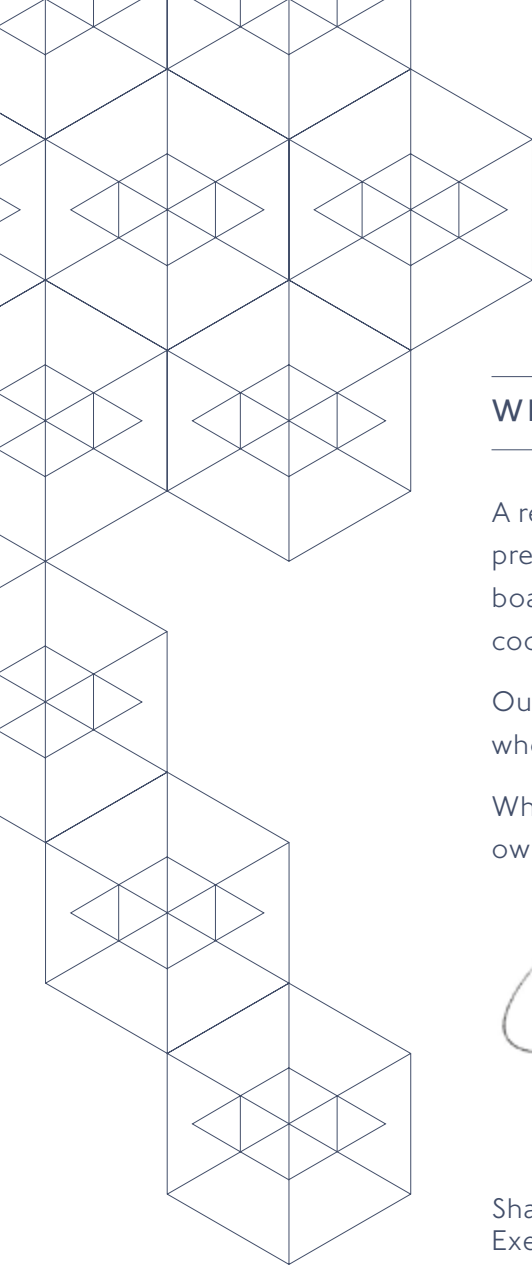




**PRIVATE** EVENTS  
**MENU**

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SPRING & SUMMER 2023



# THE BERKELEY

LONDON

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## WELCOME

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A renowned, central London location. A setting with style, history and prestige. A dedicated team ready to pull out all the stops. From private board meetings to one-of-a-kind weddings and full-scale conferences to cocktail gatherings, make a statement at The Berkeley.

Our menus change with the seasons, crafted by a team of dedicated chefs who find inspiration in the highest quality, locally-sourced ingredients.

Whatever the occasion, we've a menu to match – or you can create your own.

Shaun Whatling  
Executive Chef



# THE BERKELEY

LONDON

WELCOME

BREAKFAST

WORKING  
LUNCH

CANAPÉS &  
BOWL FOOD

FOOD  
STATIONS

LUNCH &  
DINNER

A LA  
CARTE

BUFFETS  
MENUS

WINE &  
DRINKS

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## BREAKFAST

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Breakfast can be served individually plated or buffet style  
Menus are priced per person

All menus include a selection tea & coffee

### CONTINENTAL

£35

Fresh Pressed Valencia Orange Juice  
The Berkeley Home-made Breakfast Pastries  
*(Croissants, Pain au Chocolat, Muffins)*  
Preserves & Honey  
Sliced Seasonal Fruit & Berries  
Selection of Cured Meat & European Cheese  
Selection of Breads  
The Berkeley Home-made Granola & Yoghurt

### ENGLISH

£42

Fresh Pressed Valencia Orange Juice  
The Berkeley Home-made Breakfast Pastries  
*(Croissants, Pain au Chocolat, Muffins)*  
Preserves & Honey  
Sliced Seasonal Fruit & Berries  
Plain, Fruit or Low Fat Yoghurt  
The Berkeley Home-made Granola & Yoghurt  
Scrambled Organic Eggs, Grilled Smoked Bacon, Cumberland Sausage,  
Tomato & Flat Mushroom

### HEALTHY

£42

Fresh Pressed Valencia Orange Juice  
Sliced Seasonal Fruit & Berries  
Plain, Fruit or Low Fat Yoghurt  
The Berkeley Home-made Granola & Yoghurt  
Assorted Home-made Sourdough Breads  
Scrambled Egg White, Smoked Scottish Salmon, Avocado &  
Grilled Tomato

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## BREAKFAST CANAPÉS

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Selection of 6 canapés

£36 per person

Toasted Mini Bagel, Cream Cheese & Smoked Salmon

Miniature Exotic Fruit Kebabs & Red Berry Coulis

Chorizo Madeleine

Blueberry Pancakes

Mini Hash Browns, Black Pudding & Apple

Chipolata Wrapped in Streaky Bacon

Parma Ham, Honeydew Melon Skewer

Warm Bacon, Spinach & Egg Tart

Truffled Scrambled Organic Eggs

Smoked Haddock, Leek Tart, Chive Cream

Smoked Trout Mousse, Pickled Cucumber, Blinis, trout Roe

Mini Cheese & Ham Toasties

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## HEALTHY BREAK

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To create your alternate refreshment break menu, select as many or as few of the following healthier items, all served in addition to tea & coffee. £3 per person, per serving

Fresh Fruit Kebabs with Seasonal Fruits

The Berkeley Muesli Bar

*With crushed oats pumpkin seeds, sunflower seeds, almonds & honey*

A Shot of Carrot & Ginger Juice with a Baby Carrot Stirrer

Fresh Berry Skewer with Blackberries, Raspberries & Strawberries

Yoghurt Pot Greek Strained Yoghurt with Walnuts & Honey

The Berkeley Granola Pot

*Yoghurt topped with granola & fresh berries*

New York Style Smoothies

*Fresh fruit & berries with crushed ice, pineapple, strawberry, mango, papaya, blackberry or apple*

California Smoothies

*Fresh fruit & berries with live yoghurt, strawberry & banana, raspberry & mango, or especially in the summer months peach & apricot*

Freshly Squeezed Orange, Grapefruit or Carrot Juice

Green Juice with Freshly Squeezed Green Apples, Celery, Spinach & Cucumber

£35.00 per jug & to be pre-ordered

Add a selection of teas & coffee at £7 per person

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## WORKING LUNCH

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### SEA, EARTH, LAND

Please select 3 cold items, 4 sandwiches and 3 desserts  
£60 per person

#### COLD ITEMS FROM THE SEA

Cured & Torched Scottish Salmon  
*Hen's Egg, Potatoes, Olives, Sourdough Croutons*

Grilled Prawns & Chorizo  
*Pickled Vegetables, New Potatoes, Braised Fennel*

Grilled Baby Squid  
*Farfalle, Basil, Peppers, Cherry Tomatoes*

#### COLD ITEMS FROM THE EARTH

Grilled Seasonal Melon & Feta  
*Pomegranate, Radish, Mint, Toasted Almonds*

Grilled Evesham Asparagus & Hen's Egg  
*Polenta Croutons, Aioli*

Crispy Falafel & Hummus  
*Chickpeas, Tomato, Red Onion, Pickled Vegetables*

Burrata & Cherry Tomatoes  
*Endive, Muhammara, Sunflower Seeds*

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## WORKING LUNCH

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### SEA, EARTH, LAND

Please select 3 cold items, 4 sandwiches and 3 desserts  
£60 per person

### COLD ITEMS FROM THE LAND

Breaded Chicken Schnitzel

*Bacon, Fine Beans, Tarragon, Peas, Hazelnuts, Chives*

Sliced Angus Beef Fillet Tail

*Truffle Mayonnaise, Gem Lettuce, Potato Salad, Beans, Broad Beans*

Moroccan Spiced Barbeque Chicken

*Tabbouleh, Chickpeas, Lime*

Parma Ham & Melon

*Fine Beans, Tomato, Figs, Rocket, Goat's Cheese*



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## WORKING LUNCH - SANDWICHES

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### FROM THE SEA

Poached Scottish Salmon  
*Caper & Lemon Emulsion with Beetroot Bread*

Dorset Crab & Crayfish  
*Sweetcorn, Muhammara Emulsion, Rocket*

Confit Tuna Mayonnaise  
*Red Onion, Coriander, Spring Onions, Tomato*

Norwegian Prawn  
*Avocado, Baby Gem, Marie Rose*

### FROM THE EARTH

Caramelised Onion, Roasted Butternut  
*Sriracha Mayonnaise, Sorrel with Onion Bread*

Hen's Egg, Sweet Paprika Mayonnaise  
*Red Spinach on Spinach Bread*

Cucumber, Dill & Jalapeno  
*Cream Cheese on White Bread*

Baked Portobello Mushroom  
*Cream Cheese, White Bread*

### FROM THE LAND

Tandoori Chicken  
*Cucumber Raita, Lettuce*

Miniature Salt Beef Bap  
*Sauerkraut, Smoked Cheddar, Gherkin*

Korean Chicken Bap  
*Gochujang Mayonnaise, Lettuce, Marinated Slaw*

Roast Corn-Fed Chicken, Romaine Lettuce, Japanese Mayonnaise  
*Home Slaw with Onion Bread*

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## WORKING LUNCH - ADD A HOT MAIN COURSE

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Hot main courses available for parties of six or more.  
Should you wish to offer more than one hot main course  
Please refer to our buffet menus.

£9 per person

Wiltshire Ham & Broccoli Quiche  
*Shropshire Blue, Fine Herbs*

Gochujang & Sesame Glazed Chicken  
*Sticky Rice, Edamame, Sweetcorn, Spring Onion*

Roast Lamb Rump & Ras-El-Hanout Jus  
*Couscous, Aubergine, Confit Peppers*

Spinach & Baked Ricotta Tortelloni  
*Asparagus, Courgette, Peas, Parmesan Cream*

Mediterranean Seabass Fillet & Tomato Salsa  
*Spiced Sautéed Potato, Spring Onions, Bok Choy*

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## WORKING LUNCH - DESSERT

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### Cakes & Gateaux

Tiramisu Tart

Rum Savarin with Chantilly Cream & Fresh Berries

Red Velvet Cake

### Chocolate Indulgence

Gianduja Chocolate Mini Eclairs

Chocolate Pecan Tart

Chocolate Caramelia Mousse, Salted Caramel, Hazelnut Dacquoise

### Light & Fruity

Strawberry & Rhubarb Tart

Raspberry Crème Brûlée

Praline Paris-Brest



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## CANAPÉS & BOWL FOOD

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Pre-meal canapés £36 per person for a selection of 6 canapés

Cocktail party canapés £55 per person for a selection of 10 canapés

### SEA, EARTH, LAND

All canapés are served with roasted marinated nuts and olives

### COLD CANAPÉS FROM THE SEA

Salmon Tartare & Caviar

*Sesame Lavosh, avocado, lime mayonnaise*

Shrimp Taco

*Lettuce, crushed peas, avocado*

Tuna Tartare, Chilli, Avocado & Caviar

*Citrus soya & mustard dressing*

Spiced Tuna & Salmon Roll

*Carrot, avocado, chives*

Cornish Lobster Tart & Bisque Emulsion

*Chives, courgette, radish, chervil*

Crab Doughnut & Granny Smith

*Spring onion, Yuzu, dill*

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## CANAPÉS & BOWL FOOD

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### FROM THE EARTH

Truffle & Asparagus

*Pea purée, peas, blue cheese cream*

Beetroot Macaroon

*Goat's curd, toasted almond, pickled girolles*

Tandoori Spiced Carrot & Gold Leaf

*Smoked vegan yoghurt, pomegranate, chives*

Butternut Squash Cannelloni

*Vegan cheese cream, pickled shallots, beans*

Summer Vegetable Tart

*Truffle, peas, black garlic, red vein sorrel*

Cherry Tomato & Goat's Cheese

*Beetroot sablé, horseradish*

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## CANAPÉS & BOWL FOOD

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### FROM THE LAND

Smoked Chicken, Carrot, Cabbage & Curried Mayonnaise  
*Lemon balm*

Veal Carpaccio & Lavosh  
*Charcoal emulsion, mustard, fennel*

Foie Gras & Date Purée Dark Chocolate  
*Hazelnuts*

Parma Ham & Poached Pear  
*Blue cheese, marinated artichokes*

Ibérico Ham & Quail Egg Tart  
*Cantaloupe melon, basil, molasses*

Aberdeen Angus Beef Tartare  
*Tarragon emulsion, yolk, herbs*

Smoked Charred Duck & Horseradish  
*Plum chutney, Parmesan sablé*

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## CANAPÉS & BOWL FOOD

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### HOT CANAPÉS

#### FROM THE SEA

Yorkshire Fishcake  
*Leeks, Chives, Jalapeño mayonnaise*

Spiced Salmon Skewers & Aioli  
*Onion, peppers, sauce gribiche*

Grilled Octopus & Chorizo Skewers  
*Herb pesto, saffron aioli*

Lobster Wellington & Citrus Brown  
*Butter Hollandaise*

Corn Crusted Prawn, Spicy Ketchup  
*Wasabi mayonnaise*

Cornish Sea Bream & Chips  
*Tartare sauce*

Baked Potato Terrine & Caviar  
*Cod, Taramasalata, lemon mayonnaise*

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## CANAPÉS & BOWL FOOD

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### HOT CANAPÉS

#### FROM THE EARTH

Smoked Montgomery Cheddar Gougères  
*Smoked sauce, parmesan snow*

Aromatic Lentil & Chickpea Beignet  
*Coconut chutney*

Tandoori Paneer & Tamarind  
*Peppers, onions*

Burrata & Sundried Tomato Arancini  
*Smoked cheese, basil*

Sweet Potato & Corn Croquettes  
*Mojo Emulsion*

Parmesan & Polenta Fries  
*Manchego snow*

Vegetable Spring Roll  
*Sweet chilli sauce*

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## CANAPÉS & BOWL FOOD

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### HOT CANAPÉS

#### FROM THE LAND

Beef Wellington, Parma Ham, Wild Mushrooms  
*Béarnaise sauce*

Basil Popcorn Crispy Chicken  
*Kimchi mayonnaise*

Crispy Chicken Tulip  
*Smoked sweet paprika emulsion*

Soya Glazed Pork & Black Pudding Crumble  
*Pork scratching*

Honey Mustard Beef Skewers  
*Tarragon Emulsion*

Duck Spring Roll  
*Date, Yuzu & ginger dip*

Wiltshire Ham & Cheese Gougères  
*Smoked béchamel*

Lamb & Sweet Potato Beignet  
*Pickled Cucumber & Shallots*

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## CANAPÉS & BOWL FOOD

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### DESSERT CANAPÉS

#### Light & Fruity

Coconut Dacquoise, Mango Compote & Lime Chantilly

Cassis Cheesecake

Financier Cake with Crème Chiboust Dôme

#### Chocolate Indulgence

Valrhona Chocolate Moelleux & Dulcey Cream

Dark Chocolate Mousse & Gianduja Croquant

Sacher Gâteau & Apricot Jam

#### Ice Cream Pops

Chocolate Praliné

Strawberry & Champagne

Pineapple & Star Anise

Pistachio



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## CANAPÉS & BOWL FOOD

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### HEARTY MUNCHIES

£8 each

#### FROM THE SEA

Herb Crumbed Fish Cake

*Grainy mustard mayonnaise*

Lime Leaf Scented Crispy Sole

*Katsu sauce, brioche*

The Berkeley Fish & Chips

*Tartare sauce*

#### FROM THE EARTH

Sesame Tempura Asparagus

*Baby corn, lemon aioli*

Spring Onion, Feta & Spinach Parcel

*Mint & chilli emulsion*

Homemade Miniature Pizza

*Shaved olives, peppered ricotta*

#### FROM THE LAND

Mini Beef Brisket Burger

*Gherkin, smoked cheese, mustard*

Slow Cooked Pork Croquettes

*Chipotle emulsion*

Slow Cooked Lamb Pasties

*Chimichurri mayonnaise*

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## CANAPÉS & BOWL FOOD

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### COLD BOWL FOOD FROM THE SEA

Grilled Prawns & Chorizo  
*Pesto Trofie, grilled broccoli, tomato, herb pesto*

Poached Scottish Salmon  
*Asparagus, egg, peas, watercress*

*Salmon Trout Poke Bowl*  
*Avocado, Kimchi cabbage, edamame*

Seared Tuna & Hen's Egg  
*Beans, cherry tomatoes, capers, gem lettuce*

Grilled Octopus & Fava Beans  
*Padron peppers, lettuce, radish, XO sauce*

### FROM THE EARTH

Crispy Truffle Semolina & Artichokes  
*Beans, courgettes, citrus dressing*

Grilled Romanesco & Feta  
*Chilli, olive, lettuce*

Edamame & Asian Noodle Salad  
*Peppers, Nuoc cham dressing*

Baked Piquillo Pepper & Montgomery Cheddar Tortilla  
*Tortilla Manchego cheese, spicy salsa*

Smoked Burrata & Endive Cups  
*Beetroot tartare, nori, crispy shiso*

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## CANAPÉS & BOWL FOOD

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### FROM THE LAND

Confit Duck Croutons & Grilled Watermelon  
*Ricotta, mint, pomegranate*

Crispy Fried Angus Beef  
*Seasonal vegetables, egg noodles, sesame dressing*

Sliced Serrano Ham & Quince Purée  
*Compressed melon, fine beans, rocket*

Buttermilk Marinated Fried Quail & Baby Watercress  
*Celeriac Remoulade & truffle emulsion*

Harissa Marinated Roast Chicken Salad  
*Fine beans, fregola, pine nuts*

### HOT BOWL FOOD FROM THE SEA

Searred Halibut & Pea Velouté  
*Mousseline potatoes, seasonal vegetables*

Sauté Prawns & Baby Squid Ink Risotto  
*Tomatoes, Parmesan*

Salmon & Haddock Pie  
*Braised leeks, chopped eggs, parsley*

Roasted Cod & Leek Velouté  
*Hispi cabbage, Pancetta, mashed potato*

Grilled Salmon & Brown Shrimp  
*Bean, asparagus, peas, butter sauce*

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# THE BERKELEY

LONDON

WELCOME

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WORKING  
LUNCH

CANAPÉS &  
BOWL FOOD

FOOD  
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LUNCH &  
DINNER

A LA  
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## CANAPÉS & BOWL FOOD

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### FROM THE EARTH

Wigmore Cheese, Truffle & Onion Pie  
*New potatoes, spring greens, leeks*

Tempered Taka Dhal & Spinach  
*Braised Pilau rice, coconut, chilli garlic beans*

Crispy Homemade Falafel & Herb  
*Pesto hummus, fine beans, cauliflower*

Sage & Ricotta Ravioli  
*Crispy artichokes, kale, butternut squash*

Evesham Asparagus & Parmesan Risotto  
*Pea purée, cherry tomato, basil, salsa verde*

### FROM THE LAND

Braised Ox Cheek & Confit Tomatoes  
*Cheese polenta, basil, croutons*

Gochujang Glazed Angus Short Rib  
*Kimchi vegetable fried rice*

Roast Parmesan Chicken & Truffle Madeira Jus  
*Sweet potato purée, mushrooms, beans*

Old Spot Pork Belly Ramen & Bok Choy  
*Bamboo shoots, spring onion, radish*

Aromatic Lamb Croquette  
*Courgette, basil, smoked mashed potato*

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## STATIONS

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### SUSHI & SASHIMI (10 pieces including sashimi)

£45

Assorted Sushi, Nigiri, Ura Maki,  
Tuna Sashimi, Salmon Sashimi

*Accompaniments: Pickled Ginger, Wasabi, Kikkoman Soya Sauce*

### OYSTER & SHELLFISH (3 pieces per person)

£25

Carlingford Rock Oysters  
*Shallot vinegar, Kombu dressing, Tabasco, lemons*

Cooked Mediterranean Prawns  
*Marie Rose, Horseradish, lemons*

### HOT DOG & CHIPS

£20

Hot Dog of Choice:  
Chicken, Beef or Pork  
*Brioche torpedo roll, onion marmalade, cheese,  
Ketchup & mustard, crispy thin fries*

### BURGER & LOBSTER ROLL

£30

Miniature Angus Beef Burgers  
*Brioche bun, lettuce, tomato relish, gherkin, smoked cheese,  
Ketchup & mustard*

Native Lobster & Prawn Roll  
*Brioche torpedo rolls, celery, spring onions, chives, smoked paprika  
mayonnaise*

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## STATIONS

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### EUROPEAN CHEESE & CHARCUTERIE

£30

An Assortment of three types Seasonal European cheeses  
*Charcuterie, quince jelly, crackers, sourdough, celery, grapes*

Sliced Salami, Italian Coppa, Prosciutto De Parma

### GLAZED & CRISPY CHICKEN WINGS & CHIPS

£20

Korean Glazed Chicken Wings & Crispy Buttermilk Marinated Wings  
*Chive cream fraîche, ketchup, mayonnaise & mustard*

### STEAMED KOREAN BAO BUN

Price on request

Steamed Hirata Bao Buns

*Filling of your choice:*

*Pickled cucumber, Katsu curry sauce, coriander, spring onion, peppers*

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## PRIVATE EVENTS LUNCH & DINNER

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£90 per person  
(Three course menu)

### SEA, EARTH, LAND

We would kindly ask you to select one set menu for the entire party; we will of course arrange suitable alternatives for your guests with dietary requirements. Should you require any assistance, please do not hesitate to contact your Event Manager.

### STARTERS FROM THE SEA

Home Smoked Scottish Salmon & Tapioca Crisp  
*Watercress emulsion, horseradish cream, pickled cucumber, confit baby potato*

Roasted Diver Scallops  
*Jerusalem artichokes, trout roe, chives beurre blanc*

Tuna Tartare & Ponzu Dressing  
*Avocado cream, sourdough croutons, chilli, coriander*

Poached Cornish Lobster & Bisque  
*Grilled courgette, avocado, cucumber, tarragon*  
(Supplement of £8 per person)

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## PRIVATE EVENTS LUNCH & DINNER

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### STARTERS FROM THE EARTH

Burratina & Grilled Peach Salad

*Heirloom tomatoes, olive tapenade, balsamic, sourdough, basil*

Organic Quinoa & Courgette Salad

*Quail egg, peppers, artichokes, avocado, blackberry*

Evesham Green & White Asparagus

*Quail's Egg, citrus hollandaise, capers, sourdough polonaise*

Summer Garden Salad

*Globe artichokes, peas, broad beans, grilled asparagus, heritage radish*

### FROM THE LAND

Crispy Norfolk Quail

*Ham hock, peas, wasabi, asparagus, confit baby onion*

Aberdeen Angus Beef Carpaccio & Parmesan

*Artichoke truffle pesto, texture of cauliflower, sorrel*

Iberico Ham & Basil

*Compressed melon, honey & spiced ricotta, spiced peanuts, rocket*

Gressingham Duck Breast & Merlot Dressing

*Baked heritage beetroot, pickled plum, toasted macadamia, red vein sorrel*

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## PRIVATE EVENTS LUNCH & DINNER

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### MAIN COURSES FROM THE SEA

Wild Seabass Fillet & Shellfish Sauce  
*Brown shrimp, coco bean ragout, confit shallot, fennel*  
(Supplement of £5 per person)

Searred Halibut & Chives Velouté  
*Sautéed squid, puy lentil, pumpkin purée, broccoli*

Baked Atlantic Cod & Barigoule Sauce  
*Cauliflower texture, slow cooked onion, crispy rice, samphire*

Roasted Scottish Salmon & Lemon Beurre Blanc  
*Crushed new potatoes, Nocellara olives, capers, fennel salad*

### FROM THE EARTH

Summer Truffle & Wild Mushroom Risotto  
*Samphire, Swiss chard, baked cauliflower*

Spinach & Ricotta Tortellini  
*Courgette, asparagus, peas, pumpkin seeds gremolata*

Roasted Cauliflower & Coconut Curry Sauce  
*Baked Roscoff onions, capers, raisin, sorrel*

Miso-glazed Aubergine & Baba Ghanoush  
*Buckwheat, smoked vegan yoghurt, roasted pepper, watercress*

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## PRIVATE EVENTS LUNCH & DINNER

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### FROM THE LAND

Roast Corn-fed Chicken Breast & Wild Mushroom Sauce  
*Crispy leg, truffle mash, grilled courgette, spinach, peas*

Aberdeen Angus Beef Fillet & Port Jus  
*Bone marrow, pressed potato, broccoli, confit shallot*  
*(Supplement of £10 per person)*

Kentish Lamb Sirloin & Mint Jus  
*Smoked aubergine, aromatic couscous, roasted peppers, fennel*

Slow Cooked Pork Belly & Calvados Sauce  
*Braised cheek, hispi cabbage, caramelised apple, turnip*



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## PRIVATE EVENTS LUNCH & DINNER

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### DESSERTS CAKES & GATEAUX

Peanut Butter Coconut Cake  
*Coconut Dacquoise, peanut butter ganache, coconut mousse,  
praline ice cream*

Pistachio & Cherry Delice  
*Pistachio mousse, cherry compote, pistachio crunch, kirsch ice cream*

Figs De Provence Cheesecake  
*Philadelphia cheese, sablé base, caramel ice cream*

### CHOCOLATE INDULGENCE

Chocolate Brownie & Coffee Caramel  
*Brownie base, coffee infused caramel, Valrhona dark chocolate mousse,  
crunchy praline ice cream*

Chocolate Truffle Tart  
*Coco nib ganache, vanilla chantilly, pistachio, Amarena ice cream*

Dark Chocolate & Raspberry Mousse  
*Vegan dark chocolate mousse, chocolate sablé, wild berry sorbet*

### LIGHT & FRUITY

Pistachio, Mango & Passion Fruit Tart  
*Pistachio dacquoise, mango cream, passion fruit gel, berry sorbet*

Lychee & Berry Summer Tart  
*Strawberry compote, crunchy praline, mixed summer berry mousse,  
stracciatella ice cream*

Bergamot Meringue Nest  
*Opalyse whipped ganache, bergamot confit, citrus meringue nest*

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## PRIVATE EVENTS LUNCH & DINNER

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### AMUSE BOUCHE

£10 per person

Smoked Charred Mackerel  
*Heritage tomatoes, samphire, capers*

Seared Scallops  
*Sweet potato mousse, coriander*

Carrot & Courgette Muffin  
*Coconut scented butternut essence*

Cured Angus Loin  
*Figs, goat's cheese, watercress*

Cured Salmon  
*Soya tapioca, wasabi beurre blanc*

### SOUP

£12 per person

Leek & Potato Velouté  
*Caviar cream*

Cauliflower Velouté  
*Pine nut & truffle beignet*

Asparagus & Broad Bean Velouté  
*Wiltshire ham & brie toastie*

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## PRIVATE EVENTS LUNCH & DINNER

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### SORBET

£8 per person

Fresh Lime Sorbet  
Green Apple & Calvados  
Lemon Sorbet & Belvedere Vodka  
Redcurrant & Grenadine Sorbet

### CHEESE COURSE SELECTION

£18 per person

Cornish Yarg, Ragstone Goat's Cheese, Shropshire Blue  
*Walnut, raisin bread, quince, grapes, crackers*

Brie de Meaux & Truffle  
*Fleur de sel, grissini*

Smoked Camembert  
*Jalapeño, apricot jam, celery, oat meal cakes*

A Selection of International Cheese  
*Figs, grapes, crackers*

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## A LA CARTE

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£130 per person  
(Three course menu)

### STARTERS

Burratina

*Black Olive Crumbs, Onion Puree, Basil, Treviso Leaf*

Seared Scottish Scallops

*Crushed Jerusalem Artichokes, Pickled Mustard Seeds, Parsnip Melba*

Seared Yellow-fin Tuna

*Wakame, Carrot, Edamame Salad, Citrus-Soy Dressing*

### MAIN COURSES

Roasted Monkfish Fillet

*Wild Mushroom Risotto, Baked Cauliflower, Sea Asparagus*

Grilled Angus Beef Fillet

*Short Rib Croquette, Tender Stem Broccoli, Truffle Mash & Port Jus*

Parmesan Crusted Burford Brown Egg

*Celeriac Remoulade, Grilled Confit Root Vegetables, Shaved Truffle*

### DESSERTS

Chocolate Mousse & Pain d'Epice

*Milk Ice Cream*

Carrot Cake & Clementine Mousse

*Almond Praline & Rosemary Ice Cream*

Selection of English Farmhouse Cheese

*Home-made Seasonal Fruit Chutney*

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## BUFFET MENU

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£76 per person

### SEA, EARTH, LAND

Please select 4 cold items, 3 hot items, 2 sides and 3 dessert

### COLD ITEMS FROM THE SEA

Grilled Octopus & Jalapeno Emulsion

*Padron peppers, cream cheese, lettuce, radish, XO sauce*

Apulian Burrata & Coco Beans

*Anchovies, peas, broad beans, chilli, mint*

Grilled Prawns & Chorizo

*Pickled vegetables, new potatoes, braised fennel*

Home Smoked Salmon Trout & Dill Emulsion

*Hen's egg, avocado, compressed cucumber, sourdough croutons*

Grilled Chilli Lime Squid Salad

*Avocado, rocket, celery, olive, parsley*

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## BUFFET MENU

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### FROM THE EARTH

Harissa Roasted Heritage Carrots & Hazelnut  
*Smoked sweet yogurt, feta, chickpeas, dates*

Roasted Aubergine & Cauliflower  
*Moutabal, parsley, chickpeas, dates*

Chopped Kale, Freekeh & Cranberries  
*Parsley, almond, dill, agave dressing*

Organic Mung Bean Sprout Salad  
*Cucumber, avocado, spring onion, lemon dressing*

Heritage Beetroot & Quinoa Salad  
*Avocado, feta, grapefruit, eggs, pistachio*

### FROM THE LAND

Aromatic Lamb Koftas & Hummus  
*Pickled cucumbers, beetroot, pine nuts, chilli, red pepper hummus*

Roast Duck Breast  
*Beans, orange, hazelnut crumble, radicchio salad*

Roast Angus Fillet Tail  
*Grill tender stem, blue cheese, Chimichurri sauce*

Grilled Merguez & Roast Butternut Squash  
*Fine beans, cherry tomato, fresh herb Chermoula*

Za'atar Spiced Grilled Chicken  
*Asparagus, hen's egg, spring onions, white bean purée*

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## BUFFET MENU

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### HOT ITEMS FROM THE SEA

Roast Atlantic Cod & Grilled Octopus  
*Spinach, macaroni, shellfish velouté*

Searred Halibut & Pepper Salsa  
*Wild mushroom, butternut squash risotto*

Mediterranean Seabass Fillet & Tomato Salsa  
*Spiced sautéed potato, spring onions, bok choy*

Sautéed Baby Squid & Lemon Sole  
*Orecchiette, courgette, tomatoes, herbs pesto*

Roasted Scottish Salmon & Caramelised Pearl Onions  
*Piquillo pepper, polenta croutons, arrabiata sauce*



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## BUFFET MENU

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### FROM THE EARTH

Grilled Courgette & Ricotta Cheese Beignet  
*Trofie pasta, Savoy cabbage, seeds, coriander chilli salsa*

Tofu & Aromatic Green Vegetable Curry  
*Pea, aubergine, peppers, basil*

Roast Butternut Squash & Wild Mushroom Quiche  
*Truffle cream, Manchego cheese*

Crispy Polenta & Roasted Turnip  
*Cherry tomatoes, artichokes, endive, pickled walnuts*

Evesham Asparagus & Parmesan Risotto  
*Pea purée, cherry tomato, basil, salsa verde*

### FROM THE LAND

Veal Schnitzel & Peppercorn Sauce  
*Sauté potatoes, tender stem, wild mix mushrooms*

Roast Parmesan Lemon Chicken  
*Sweet potato purée, fine beans, shiitake mushrooms*

Glazed Slow Cooked Pork Belly & Kimchi Fried Rice  
*Miso, roasted vegetables, coriander*

Roasted Kentish Lamb Rump  
*Mousseline potato, grilled courgette, garden peas*

Braised Short Rib Beef & Celeriac Mash  
*Glazed carrot, grilled broccoli, crispy kale*

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## BUFFET MENU

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### STARCHY VEGETABLE SIDES

Duck Fat Roasted Potatoes  
Dauphinoise Potatoes  
Sautéed New Potato Fondant  
Mousseline Potatoes

### RICE SIDES

Fragrant Lime Leaf Basmati Rice  
Aromatic Raisin & Pepper Couscous  
Burford Brown Egg Fried Rice with Spring Onions  
Brown Rice with Sweetcorn, Parsley & Chilli

### VEGETABLE SIDES

Chilli & Garlic Sautéed Fine French Beans  
Seasonal Vegetables  
Toasted Almond Broccoli  
Baked Cauliflower Cheese

### DESSERTS

#### CAKES & GATEAUX

Tiramisu Tart  
Rum Savarin with Chantilly Cream & Fresh Berries  
Red Velvet Cake

#### CHOCOLATE INDULGENCE

Gianduja Chocolate Mini Éclairs  
Chocolate Pecan Tart  
Chocolate Caramelia Mousse, Salted Caramel, Hazelnut Dacquoise

#### LIGHT & FRUITY

Strawberry & Rhubarb Tart  
Raspberry Crème Brûlée  
Praline Paris-Brest

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## WINE & DRINKS LIST

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Please note that vintages and prices may vary and certain wines may be limited in stock should you require further information on any of our wines. Please contact your Event Manager, who will be delighted to assist or recommend wines to compliment your selected menu.

### CHAMPAGNE

#### NON-VINTAGE & ROSÉ

N.V.	Laurent Perrier, La Cuveé Brut	£ 110
N.V.	Laurent Perrier Rosé, Brut	£ 140
N.V.	Louis Roederer, Collection 243	£ 145
N.V.	Veuve Cliquot Yellow Label, Brut	£ 150
N.V.	Bollinger, Special Cuvée, Brut	£ 160
N.V.	Billecart-Salmon, Brut Rosé	£ 165
N.V.	Ruinart, Blanc de Blancs	£ 195

#### PRESTIGE CUVÉES

	2014 Bollinger, La Grande Année,	£ 270
N.V.	Laurent Perrier, Grand Siècle Cuvée	£ 280
	2013 Dom Pérignon, Brut	£ 380
	2014 Louis Roederer, Cristal	£ 500

#### EN MAGNUM

N.V.	Laurent Perrier, Brut,	£ 230
N.V.	Laurent Perrier Rosé, Brut	£ 285
N.V.	Bollinger, Spécial Cuvée, Brut	£ 325

#### BRITISH SPARKLING

N.V.	Highweald Wine, Brut Reserve, East Sussex	£ 110
2016	Roebuck Classic Cuvée, West Sussex	£ 110
2018	Gusbourne Blanc de Blancs, Kent	£ 110

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# THE BERKELEY

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### WHITE WINE

#### FRANCE

##### ALSACE

2020	Riesling, Kientzler	£56
2018	Pinot Blanc 'Kritt', Remy Gresser	£76

##### BURGUNDY

2020	Chablis, Jean Collet	£65
2020	Mâcon-Villages 'Terroirs', Famille Paquet	£70
2019	Bourgogne Chardonnay, Lequin-Colin	£85
2019	Meursault Les Narvaux David Moret	£170

##### BORDEAUX

2018	Chateau Gran Village	£60
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##### SOUTH OF FRANCE

2021	Picpoul de Pinet, La Grange de Rocs, Languedoc	£45
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##### LOIRE VALLEY

2021	Muscadet Serve-et-Maine, 'Garance' P.Marie et Marie Luneau	£45
2021	Pouilly Fumé, Domaine Andre Dezat	£55
2020	Sancerre, André Vátan	£68

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### WHITE WINE

#### ITALY & SPAIN

2021	Gambellara Classico, Cantina di Gambellara, Veneto, Italy	£45
2020	Gavi di Gavi, Folli & Benato	£58
2022	Albarino Diluvio Bodegas Abanico, Rías Baixas	£60
2020	Greco di Tufo 'Novaserra', Mastrobernardino, Campania	£65

#### GERMANY & AUSTRIA

2021	Grüner Veltliner, Lomier, Kamptal Austria	£59
2018	Riesling, Julian Haart, Mosel Germany	£70

#### SOUTH AFRICA

2021	Sauvignon Blanc Ataraxia, Hemel en Aarde	£60
2020	Chardonnay, Meerlust, Stellenbosch	£68

#### AUSTRALIA & NEW ZEALAND

2019	Sauvignon Blanc, Meltwater, Marlborough, New Zealand	£58
2021	Chardonnay 'M3', Shaw and Smith, Adelaide Hills, AUS	£85

#### NORTH & SOUTH AMERICA

2020	Sauvignon 'Albaclara', Haras Del Pirque, Valle Central, Chile	£45
2018	Chardonnay 'EQ', Matetic, Casablanca, Chile	£60
2019	Chardonnay, La Crema, Monterey, California USA	£66

### ROSÉ WINE

2021	Negroamaro 'Calafuria', Tormaresca, Apulia	£55
2021	Château Roubine, Côtes de Provence	£75
2021	Château Romassan, Domaine Ott Bandol, France	£99

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### RED WINE

#### FRANCE

##### BORDEAUX

2019	Château Canon, Canon-Fronsac	£80
2019	Château Tour de Capet, St Emilion Grand Cru	£85
2016	Château Cantemerle, Haut Medoc	£110
2018	Château de Pez, Saint-Estèphe	£130

##### BURGUNDY

2018	Fleurie Vieilles Vignes, Domaine de la Madone	£55
2019	Bourgogne Rouge David Duband	£99
2019	Volnay Domaine Rebourgeon-Mure	£120
2020	Gevrey Chambertin Benjamin Leroux	£180

##### RHÔNE VALLEY

2020	Cotes du Rhone, Famille Perrin	£55
2020	Crozes Hermitage 'Equinoxe' Rouge Domaine Equis	£65
2016	Gigondas 'Origine' Domaine Saint Gayan	£72
2020	Châteauneuf-du-Pape Rouge Domaine du Père Caboché	£110

##### LANGUEDOC ROUSILLON

2020	Merlot, Domaine des Moulines, VdP de l'Herault	£45
2019	Bergerac 'La gloire de mon pere' Château Tour des Gendres	£56
2020	Malbec, Château du Cèdre, Cahors	£65

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### ITALY

2020	Barbera d'Alba, Punset, Piedmont	£55
2019	Chianti Classico, Querciabella, Tuscany	£65
2020	Cabernet, Botrosecco, Le Mortelle, Antinori, Tuscany	£72
2018	Nobile di Montepulciano 'Santa Pia', La Braccasca, Tuscany	£105
2018	Barolo, Prunotto	£120

### SPAIN & PORTUGAL

2017	Rioja Reserva, Marquez de Murrieta, Spain	£65
2015	Rioja Reserva Viña Ardanza, La Rioja Alta, Spain	£90
2017	Churchills Estate 'Grafite' Douro, Portugal	£60

### SOUTH AFRICA

2019	Cabernet Sauvignon Blend, Gabrielskloof, Walker Bay	£53
2019	Mullineux Syrah, Swartland	£85

### AUSTRALIA & NEW ZEALAND

2019	Pinot Noir, 'Petit Clos' Clos Henri, Marlborough, New Zealand	£60
2019	"Jester" McLaren Vale Shiraz, Mitolo, Australia	£65
2021	Pinot Noir Giant Steps Yarra Valley, Australia	£75

### NORTH & SOUTH AMERICA

2018	Cabernet Sauvignon "Hussonet" Haras Del Pirque, Chile	£55
2018	Pinot Noir, La Crema, Monterey, California USA	£65
2020	Malbec, Pannunzio, Mendoza, Argentina	£65
2019	Malbec 'Altamira', Altos Las Hormigas, Mendoza, Argentina	£120

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### SWEET WINE

2007 Tokaji Szamorodni Eloquence, Holdvolgy, Hungary, 500ml	£60
2018 Coteaux du Layon Saint-Lambert, Ogereau Loire, France	£62
2018 Jurançon La Magendia, Clos Lapeyre - South-West France	£79

### PORT

#### LATE BOTTLED VINTAGE PORT

2017 Taylors Late Bottled Vintage	£60
2017 Taylors Late Bottled Vintage	per 75 ml glass £12

#### AGED TAWNY PORT

Graham 20 year old	£85
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#### COGNAC & ARMAGNAC

Courvoisier, V.S.O.P. Cognac	50 ml £10
Rémy Martin, V.S.O.P. Cognac	£10
Courvoisier, Napoleon Cognac	£28
Courvoisier, X.O. Cognac	£30
Rémy Martin, X.O. Cognac	£30

#### SPIRITS & LIQUEURS

Aperitifs & Liqueurs 50 ml	All from £12
House spirits from 50 ml	£14
(Gin, Rum, Vodka, Blended Whisky)	

#### BEER

Asahi Super Dry 330 ml	£9
Pilsner Urquell 330 ml	£9
Meantime Pale Ale 330 ml	£9
Lucky Saint 0.5% 330 ml	£9

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## COCKTAIL LIST

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### OUR SIGNATURE COCKTAILS

- Choco Old Fashioned £22  
*The One Sherry Oak Whisky, Dark Chocolate Liqueur, Pedro Ximénez & Orange Bitter. Rich twist on an Old Fashioned, With chocolate & candied orange notes*
- Nutty Margarita £22  
*Patron Silver Tequila, Verjuice & Orgeat*  
*Twist on a classic margarita, fresh and crisp with a nutty finish*
- Tropical Highball £19.50  
*Appleton 12 Rum, Mint, Falernum, Orgeat Syrup & Coconut Water*  
*Refreshing herbaceous highball, nutty finish, round*
- Floral Cosmo £19.50  
*Grey Goose La Poire Vodka, St Germain Elderflower Liqueur, Cranberry & Lime. Cosmopolitan twist, sharp and floral with a hint of red fruit.*
- Coco EX Martini £19.50  
*Appleton 12 Rum, Coconut Purée, Frangelico Hazelnut Liqueur, Fresh Espresso. Silky & nutty twist on Espresso Martini*
- Aquavit Negroni £19.50  
*Nuet Aquavit, Amaro Santoni, Red Vermouth & Grapefruit.*  
*Twist on negroni, with hints of Rhubarb and rose, aromatic taste coming from the Aquavit*
- Passion Spritz £19.50  
*Aperol, White Port, Passion Fruit, Fever Tree Grapefruit Soda & Prosecco.*  
*Refreshing, sweet, aperitive style spritz*

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## COCKTAIL LIST

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### OUR MOCKTAILS

Forest Highball	£12
<i>Everleaf Forest, Vanilla Syrup, Peach &amp; Jasmine Soda</i>	
<i>A non-alcoholic twist on a classic Tom Collins, sweet &amp; refreshing</i>	
Very Berry	£12
<i>Mixed Berries, Apple &amp; Cranberry Juice &amp; Soda Water</i>	
<i>Sweet &amp; fruity</i>	
Elderflower Spritz	£12
<i>Elderflower, Sparkling Water, Lemon Juice &amp; Fresh Mint</i>	
<i>Sweet &amp; refreshing</i>	

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## EVENT ENQUIRIES

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For enquiries, further information and to book your event, please contact our Events team:

Tel: +44 (0)20 7201 1385

Email : [events@the-berkeley.co.uk](mailto:events@the-berkeley.co.uk)

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## GENERAL ENQUIRIES

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Tel: +44 (0)20 7235 6000

Fax: +44 (0)20 7235 4330

Email: [events@the-berkeley.co.uk](mailto:events@the-berkeley.co.uk)

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[the-berkeley.co.uk](http://the-berkeley.co.uk)

