



*Eat, Drink
& Be Merry!*

CHRISTMAS MENU 2021





Christmas is getting closer....we can almost taste it!

We love this time of year because it is the perfect opportunity to enjoy and indulge in delicious food and drink. Our team have been working hard to create this amazing menu full of choice, and the return of some festive favourites.

We have also adapted our menu to include items that can be packed individually and delivered safely to you and your team.

So let's all Eat, Drink & be Merry!



Merry Christmas from the Berkeley Team



Festive Breakfast

minimum of 6 people, price per person

FESTIVE BREAKFAST ONE

£6.45

Selection of miniature Christmas Danish Pastries (1)

Mini plain croissants (1)

Smoked salmon platter with fresh dill, cornichons and capers

Hot scrambled eggs with double cream and chopped chives

FESTIVE BREAKFAST TWO

£7.50

Selection of miniature Christmas Danish Pastries and mini muffins (1)

Brioche French toast with maple cured bacon, cranberry drizzle & grilled pineapple slice (hot) with cinnamon sugar and fresh cranberries

Granola yoghurt pot with spiced fruit coulis (v)

MORNING RECOVERY BREAKFAST

£8.75

Sourdough crostini with sliced avocado topped with a boiled egg (v)

Fruit salad pot (v)

Granola yoghurt with a layer of festive spiced banana (v)

And a restorative fresh smoothie



Festive Light Bites

choose 5 items for £12.00 or 8 items for £18.00

minimum 10 people

Chicken & pancetta skewers with chilli oil (1)
Mini scotch eggs served with spicy cranberry dip (2)
Cocktail sausages wrapped in bacon (2)
Spiced breaded chicken strips with cranberry compote
Smoked salmon, leek and chives tart (1)
Mushroom and goats cheese tart (1) (v)
Cranberry and brie wontons (1) (v)
Crostini of parma ham, basil, grilled artichoke and parmesan (1)
Sweet potato and red pepper frittata (1)
Tartlet of roast fig, goats' cheese and sherry-infused red onion (1) (v)
Cocktail blini with smoked salmon and cream cheese (2)
Satsuma & cinnamon marinated salmon skewer w/ zesty crème fraîche

Festive Cheer

minimum 20 people.

pricing per person

CHRISTMAS CHEER MENU 1

£6.90

Cocktail mince pies (2)
Glass of mulled wine

CHRISTMAS CHEER MENU 2

£12.00

Cocktail sausages wrapped in bacon (2)
Mini blini with smoked salmon and cream cheese (2)
Cocktail mince pies (2)
Glass of mulled wine





Festive Lunches

minimum of 4 people, price per person

FESTIVE WORKING LUNCH ONE £9.50

Selection of festive fillings on a variety of sliced breads and home baked mini rolls (6pp)
Exotic sliced fruit skewer (v) (1)
Selection of Christmas sweets, cakes and desserts (2)

FESTIVE WORKING LUNCH TWO £12.40

Selection of festive fillings on a variety of sliced breads and filled wraps (4pp)
Spiced breaded chicken strip with a cranberry compote (1)
Satsuma and cinnamon marinated salmon skewer served with satsuma infused crème fraiche (1)
Tartlet of goats' cheese, fig chutney and sherry infused red onion (v) (1)
Selection of Christmas sweets, cakes and desserts (2)

FESTIVE WORKING LUNCH THREE £12.90

Selection of festive fillings on a variety of sliced breads and open bagels (4pp)
Venison and lingonberry sausage roll (1)
Coconut scented prawns with lime & lemongrass mayonnaise (1)
Cherry tomato, bocconcini and basil skewer served with a basil dip (v) (1)
Selection of Christmas sweets, cakes and desserts (2)

Festive Cold Buffet

minimum of 8 people, price per person

FESTIVE BUFFET ONE

£22.00

Honey and mustard glazed gammon with pickled winter vegetables and beetroot relish

Poached salmon platter with brown shrimps and lime aioli. Roasted pepper and red onion tart

Salad of honey roast squash, quinoa, infused sweet onion feta cheese, rocket and toasted pumpkin seeds

Chopped salad of apple, fennel, walnuts, radicchio, grilled broccoli, cucumber, beansprouts and miso dressing

Freshly baked soda bread rolls

Bitter chocolate tart, kumquat preserve and mascarpone cream

FESTIVE BUFFET TWO

£23.00

Rare roast beef with mustard mayonnaise and watercress salad

Poached salmon, with soft boiled eggs, olives, fine beans cherry tomato and baby potatoes tossed in anchovy dressing

Roasted chestnut and butternut squash tarts

Salad of red and golden beetroot, orange, pomegranate and goats' cheese with caramelised pecans

Mixed leaf salad with aged balsamic dressing

Freshly baked soda bread rolls

Caramelised lemon tart with winter berry compote

Festive Hot Buffet

minimum of 12 people, price per person

FESTIVE HOT BUFFET

£27.00

Roasted Norfolk turkey with sage and onion stuffing

Pigs in blankets with cranberry compote and turkey jus

Goose fat roasted potatoes

Glazed parsnips with Chantenay carrots and oranges

Brussel sprouts with red onion and pancetta

Freshly baked soda bread

Warm Christmas pudding with brandy sauce and cream

Luxury mini mince pies and stolen bites





Festive Platters

all platters serve 8

FESTIVE SWEET DELIGHTS PLATTER

£40.00

Platter of Christmas sweet treats

Chocolate yule log, Stollen bites, mini Christmas puddings, cocktail mince pies, strawberry Santas

FESTIVE SAVOURY TREAT PLATTER

£48.00

Spiced breaded chicken strips

Cocktail sausages wrapped in bacon

Carrot and parsnips skewers (v)

Roasted chestnuts (v)

Mini Thai crabs cakes

Smoked salmon and cream cheese blinis

FESTIVE SAVOURY VEGETARIAN PLATTER

£48.00

Broccoli picante (v)

Spiced Halloumi wrapped in aubergine (v)

Carrot and parsnips skewers (v)

Roasted chestnuts (v)

Mini spring rolls (v)

Blue cheese and fig chutney blinis (v)



Christmas Canapés

£2.50 per canapé, minimum of 120 items, 30 of each, add £125.00 should an oven be required

COLD CANAPÉS

Homemade mini Yorkshire pudding with rare beef carpaccio and a creamy horseradish sauce

Char-grilled sweet fig and creamy bocconcini wrapped in prosciutto di parma

Crostini with chicken & apricot terrine and red onion marmalade

Turkey and pancetta empanada with chimichurri

Chicory with crab mayonnaise & pomegranate
Smoked salmon and gravadlax canapés

King prawn cocktail with Marie-Rose sauce and baby gem

Charcoal savoury cup filled with goats' cheese mousse cranberry compote and fresh basil (v)

Crostini of basil pesto, mozzarella and cherry tomato (v)

Profiterole filled with a mushroom duxelle, pickled girolles and porcini seasoning (v)

Braised bean crostini with marinated artichoke and basil oil (v)

HOT CANAPÉS

Mini venison wellingtons with cep mushroom coating

Duck lollypop with a plum dipping sauce

Honey roasted ham hock croquette with mustard aioli

Prawn and chorizo bites with gremolata crust

Skewer of Thai fish cake with tamarind and red chilli

Crab beignet with lobster drizzle

Vegetable dim sum dumplings with tamari dipping sauce (v)

Port poached pear and stilton tart (v)

Peperonata tart tartan (v)

DESSERT CANAPÉS

Mini minced pies

Profiterole topped with pistachio

Mini carrot cake

Individual winter berry cheesecake

Christmas pudding lollipops





Bowl Food

Christmas bowl food and dessert course, minimum of 20 people (£25.50pp)
add £125.00 should an oven be required

MAIN DISHES (pick three)

Venison pigs in blankets with creamy mash potato and a port jus
Seafood pie
Turkey meat balls in a cranberry jus with a rosti
Roasted butternut squash and spinach arancini (v)
Bubble and squeak with a warm poached egg
Mac and cheese with a three cheese sauce
Pulled pork with an apple and satsuma slaw

DESSERT BOWLS (pick two)

Mini minced pies
Profiterole topped with pistachio
Mini carrot cake
Individual winter berry cheesecake
Christmas pudding lollipops



Festive Starters

Served with baskets of freshly baked bread rolls and butter

Minimum 20 people

CITRUS CURED SALMON

£8.95

With saffron mayonnaise, keta caviar, compressed cucumber and samphire

DUCK AND FIG TERRINE

£8.25

With pickled winter vegetables, celeriac and cranberry remoulade

WARM RED ONION TART TARTAN

£7.95

With gorgonzola, basil foam and candied pecans (v)

ROAST SQUASH AND CHESTNUT SOUP

£7.50

With sweet potato beignets(v)

BEEF CARPACCIO

£7.50

With pickled mushrooms, truffle aioli dressing, crisp vegetables, grilled ciabatta & bitter leaves



Festive Main Course

Minimum 20 people

BOUILLABAISSE £29.00

Bouillabaisse with king prawn, langoustine, crisp sea bass, mussels and clams served with a side of rosemary potatoes

PRAWN RISOTTO £29.00

Prawn risotto with samphire topped with crisp sea bass and drizzled with lobster bisque

ROASTED FILLET OF SEA BREAM £29.00

Roasted fillet of sea bream with cauliflower puree, braised citrus Endive with pine nuts and olden sultanas

PORK BELLY £25.00

Slow cooked belly pork with braised red cabbage & dauphinoise potato served with calvados sauce

ROAST FILLET OF BEEF £32.00

Roast fillet of Hereford beef, café de Paris butter, pickled shimijji , braised ox tail, gratinated potatoes, kale and Bordelaise sauce

CHRISTMAS TURKEY £27.00

Norfolk roast turkey stuffed with pork & apricot served with pig in blankets, goose fat roasted potato, honey glazed carrots & parsnips, brussels sprouts and finished with a thick cranberry jus

MUSHROOM TRUFFLE LASAGNE £20.00

Mushroom truffle lasagne , sweet pepper ragout and bitter leaves (v)

RICOTTA £20.00

Filo parcel of ricotta, pine nuts and spinach, smoked tomato sauce and salsa Verdi (ve)



Festive Desserts

Minimum 20 people

CHRISTMAS PUDDING

£7.95

Christmas pudding and brandy cream

PLUM & ALMOND TART

£7.95

Plum and almond frangipane tart with vanilla honey and crème anglaise

BITTER CHOCOLATE TART

£7.95

Bitter chocolate tart, mascarpone and kumquat preserve

RUM BABA

£7.95

Rum baba topped with a whole port poached pear with port syrup and crème fraîche



Wine List

Prices per bottle

WHITE WINE

Villa Saint Jean Blanc, Vin de Pays d'Oc	£12.65
Pinot Grigio , Madregale	£16.00
Picpoul de Pinet , Grange des Rocs	£16.75
Gavi Di Tassarolo , Cinzia Bergaglio	£16.75
Sauvignon de Touraine, Domaine Guy Allion	£18.50
Sancerre Domaine Gerard FIOU	£28.75

RED WINE

Villa Saint Jean Rouge, Vin de Pays d'Oc	£12.65
Malbec, Santa Julia Organica	£16.00
Pinot Noir, Domaine La Boussole	£18.40
Rioja Reserva Gavanza ', Bodega Dominium	£20.70
Chianti Podere Gamba	£21.85
Saint Emilion Grand Cru, Chateau La Croix Chantecaille	£34.50

SPARKLING WINE

Cava 'Brut Nature', Domino de Tharsys	£19.00
Prosecco, AA Bellenda	£24.00
Frizant Rose, Mas de Daumas Gassac	£25.00
Jean PaUL Deville, Carte Noir Brut NV	£38.00
Jean Paul Deville, Tradition Rose NV	£45.00
Laurent Perrier Brut NV	£64.95





A selection of our regular menus are individually packaged, take a look at our Social Distance Dining menu. Please contact us if you have any specific requirements

Christmas Lunch Boxes

minimum of 3

CHRISTMAS LUNCH BOX ONE £12.50

Festive filling in sliced bread, herb turkey skewer with cranberry dip, falafel scotch egg with aioli, red velvet cupcake & Baileys Irish cream cupcake, a mini mince pie and a festive scented orange juice

CHRISTMAS LUNCH BOX TWO £13.90

Festive fillings in sliced bread, crostini of parma ham basil grilled artichoke & parmesan, smoked salmon leeks & chives tart, honey roasted carrot and parsnip skewer, red velvet cupcake & Baileys Irish cream cupcake, a mini mince pie and a festive scented orange juice

CHRISTMAS LUNCH BOX THREE £13.90

Festive open sandwiches - spiced gammon, cranberry wensleydale cheese & apple chutney / prawn cocktail & avocado / brie cheese, pear & fig chutney, cocktail sausages wrapped in bacon, satsuma & cinnamon marinated salmon skewers, roast fig, goat cheese sherry infused red onion tart, red velvet cupcake & Baileys Irish cream cupcake, a mini mince pie and a festive scented orange juice

Savoury Party Boxes

minimum of 3

CHRISTMAS SAVOURY PARTY FOOD £12.00

Spiced breaded chicken strips, cocktail sausages wrapped in bacon, carrot and parsnip skewers, mini Thai crab cakes, smoked salmon and cream cheese blinis, roasted chestnuts, red velvet cupcake & Baileys Irish cream cupcake and a mini mince pie

CHRISTMAS VEGETARIAN PARTY FOOD £12.00

Broccoli picante, spiced halloumi wrapped in aubergine, carrot and parsnip skewers, roasted chestnuts, mini spring rolls, ricotta and red pepper chutney blinis, Red velvet cupcake, Baileys Irish cream cupcake and a mini mince pie



Christmas Hot Meals

served in individual boxes. minimum of 3

BOUILLABAISSE

£14.00

Bouillabaisse with king prawns, red snapper, haddock, salmon, mussels & clam meat served with bok choy & thyme parisian potato

VEGETARIAN NUT LOAF

£11.00

Vegetarian chestnut, wild rice, lentil, sundried tomato, stuffed squash served with parisian roast potato and winter festive veg

VEGETARIAN WELLINGTON

£11.00

Vegetarian Christmas wellington stuffed with Portobello mushroom, parsnips, carrots, chestnut & spinach served with roast potato and winter festive veg

PORK BELLY

£12.00

Slow cooked belly pork with braised red cabbage & dauphinoise potato served with calvados sauce

ROAST BEEF

£13.00

Braised rump of beef served with sage & onion stuffing, caramelized button onions and cranberries, brussel sprouts, fondant potato finished with a fruity red wine & cranberry jus

CHRISTMAS TURKEY

£12.50

Norfolk roast turkey stuffed with pork & apricot served with pig in blankets, goose fat roasted potato, honey glazed carrots & parsnips, brussels sprouts and finished with a thick cranberry jus



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