

BERRY BROS & RUDD
3, ST. JAMES'S STREET, LONDON

WINE & SPIRIT MERCHANTS



Sample Menus

MENUS

Our intention is to provide wines that perfectly complement your chosen menu; as such we offer banquet dining only, and not à la carte menus. However, we will cater for dietary requirements should they be provided in advance.



Menu A

Salmon pastrami with crème fraîche and beetroot

Braised pork cheeks with onions and squash, hazelnut pesto

Blackberry and lemon semifreddo with lavender meringue

Menu B

Bresaola, baby artichokes, courgettes, and grape must mustard

Roast pavé of cod, potted shrimp tortellini, salsify and broccoli

Walnut and apricot cake with caramel ice-cream

Menu C

Amuse-bouche

Cornish crab with poached leeks and brown crab rarebit

Grilled Cambrian ribeye, beef fat roast carrots and crispy potatoes

Classic apple tarte tatin with rosemary and crème fraîche

Menu D*

Amuse-bouche

Clams and corn

Cépe custard, fermented mushrooms, and truffle jelly (V)

Pink Fir Apple “Tartiflette”, mustard and dandelion

Roast grouse, artichoke, and smoked apple

Honey-glazed figs and vanilla cheesecake

**Please note that Menu D is designed to have a different wine with each course, therefore we recommend choosing this menu only if you are not planning on having a wine tasting prior to your meal.*

(V) - Vegetarian

Berry Bros. & Rudd's selected coffee and chocolates are complimentary at the end of the meal.

Supplementary options

Cheese: An additional cheese course will be served, either before or after pudding according to your wishes. Digestifs: A selection of Berry Bros. & Rudd Cognac, whisky, rum and liqueurs can be offered alongside coffee and chocolates at the end of the meal.

Food allergies and intolerances

Some of our foods contain allergens. Please speak to a member of staff for more information. Please note that all food served at Berry Bros. & Rudd is prepared in our kitchens where nuts are used and traces of nuts can be found. We regret that we cannot provide a nut-free environment for the preparation of dishes.

CHEF'S SELECTION



Our intention is to provide wines that perfectly complement your chosen menu; as such we offer banquet dining only, and not à la carte menus. However, we will cater for dietary requirements should they be provided in advance.

Garden

Salt-baked celeriac "Waldorf"

Onion and sage Scotch egg with Parmesan velouté

Aubergine caponata with burrata, and rosemary sourdough crumb

Charred greens, mushrooms, and corn with Marmite butter

Please note all the above can be vegetarian, starters or main courses

Fish

Tandoori salmon, tomato rice and spiced cauliflower

Pavé of brill, shellfish mousse, sea vegetables and seaweed butter sauce

Fillet of seabass, creamed parsnips, smoked eel and sauce bordelaise

Please note all the above can be fish, starters or main courses

Meat

Loin of Herdwick lamb, Merguez sausage, spinach, and ewes' cheese pastilla

Creedy Carver chicken, truffle ravioli, braised gem and Caesar dressing flavours

Haunch of venison, swede carbonara, crispy trompettes and stuffed savoy

Desserts

Chocolate and peanut butter crunch bar

Buttermilk panna cotta with autumn fruits and green apple sorbet

Bitter almond torte with ruby plums and rose

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CANAPÉS

Menu 1

Cold

Oriental mushroom sushi rolls with grilled Hen-of-the-Woods, soy caviar (V)

Pressed ham and game terrine with baby leeks and Cumberland sauce

Butternut, chive, and ricotta muffins (V)

Heritage carrots with smoked cod's roe, pistachio and carrot leaf

Parsnip crisps with truffle mayonnaise (V)

Hot

Crisp panelle, salsa verde and toasted pine nuts (V)

Pissaladière with anchovy and thyme

Persian spiced sausage roll, cumin and coriander

Menu 2

Cold

Avocado and tuna ceviche, spring onion and sesame

Beetroot tart with pumpkin seed praline (V)

Capocollo on grilled new potatoes, black cabbage salsa

Savoury choux buns with cèp puree (V)

Thai crab-stuffed mackerel, coconut, and peanut

Hot

Duck wontons with plum sauce, cucumber and spring onion

Jerk salmon bites with mango salsa

Sweetcorn fritters, romesco sauce and crispy corn (V)

Menu 3

Cold

Toasted English muffins with potted lobster

Crushed chickpea toasts, piquillo pepper and falafel crumb (V)

Carpaccio of beef fillet with Rossini garnish

Rolled leek and sole terrine with oyster and caviar

Hot

Kedgeree arancini with preserved apricot and puffed rice

Spiced lamb with grilled fillet and mint yoghurt

Crown prince squash, filo tarts, truffle brie (V)

Rolled veal saltimbocca, marsala aioli

Sweet*

Pear crumble tartlet with white chocolate cream

Hazelnut and honey madeleines

(V) - Vegetarian



ADDITIONAL BUFFET OPTIONS

Should you require more food following a canapé reception, a selection of three buffet dishes (listed below) can be offered.

Vegetarian

Courgette fritters with balsamic onions and crème fraîche

Mushroom tarts, porcini ketchup and truffle

Chickpea falafels, labneh, pomegranate and sumac

Fish

Curried monkfish with Bombay potato and puffed rice

Smoked haddock cakes with poached egg and Hollandaise

Shellfish cocktail on toasted brioche, avocado and chervil

Meat

Vension pasties with Cumberland sauce

Grilled chorizo with charred broccoli, pepper purée and olive crumb

Jerk-spiced chicken skewers with pineapple and pink peppercorn

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FIND OUT MORE

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H.M. THE QUEEN
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LONDON



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H.R.H. THE PRINCE OF WALES
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