

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



*Summer Menus 2021*



# MENUS SUMMER 2021

*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.*



	Price per person
<b>Menu A</b>	<b>£85.00</b>
Devilled mackerel on a salad of heirloom tomatoes and ezme pesto	£26.00
Tasting of Creedy Carver chicken with salsify, “cacio e pepe” and grilled Hen of the Woods	£40.00
Coconut crème brûlée with green tea ice cream and passion fruit	£20.00
<b>Menu B</b>	<b>£95.00</b>
Bresaiola with baby artichokes, ricotta and broad beans and grape must mustard	£28.00
Chalk-stream trout with orzo and clam ragout and tomato butter sauce	£45.00
Summer cherries with lychee, pistachio and white chocolate	£22.00
<b>Menu C</b>	<b>£105.00</b>
Amuse-bouche	
Salmon pastrami with crème fraîche and watercress	£28.00
Roast saddle and osso buco of lamb with ewes’ curd, greens and radish	£55.00
Basil panna cotta with wild strawberry sorbet and strawberry jus	£24.00
<b>Menu D*</b>	<b>£115.00</b>
Amuse-bouche	
Cornish crab with courgettes and lemon	£28.00
Aubergine parmesan (V)	£24.00
Pavé of turbot with peas à la Française and smoked salmon lardons	£36.00
Spiced honey-glazed duck with rhubarb and white radish	£44.00
Honey and tonka bean mousse with charred peach and raspberries	£24.00

*\*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 (from £14.95 per person)*

*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 (£10.95 per person)*

## **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 SUMMER 2021

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Price per person

## Garden

Sprouting broccoli with lomo Ibérico, soft-boiled duck egg and chervil	£22.00/£30.00
Jersey Royals with Baron Bigod and young leeks	£20.00/£28.00
Heritage carrots with quinoa falafel, yoghurt and cumin	£20.00/£28.00
Salad of broad beans and avocado with tahini dressing and pomegranate	£20.00/£28.00

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

## Fish

Butter-roasted monkfish on cauliflower rice and cashew nut satay	£32.00/£48.00
Charred mullet with fennel flavours and warm potted scarlet prawns	£32.00/£48.00
Pavé of cod with grilled onions, ratatouille and Romesco	£30.00/£42.00

*Please note all the above can be starters or main courses*

## Meat

Rolled rose veal saltimbocca with tarragon polenta and girolles	£52.00
Presa Ibérico with roast carrots, bagna càuda and peach	£48.00
Grilled sirloin with hasselback potatoes, gem lettuce and dripping crumbs	£56.00

## Desserts

Salted caramel chocolate brownie with crème fraîche	£24.00
Lemon and blueberry macaroon	£24.00
Sugared puff pastry crisps with milk chocolate crémeux, orange and ginger	£26.00

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# CANAPÉS SUMMER 2021

	Price per person
<b>Menu 1</b>	<b>£40.00</b>
<b>Cold</b>	
Oriental mushroom sushi rolls with grilled Hen of the Woods and soy caviar (V)	£5.00
Pressed guinea fowl terrine with baby leeks and summer truffle mayonnaise	£6.00
Rolled cheese straws with peppered pineapple (V)	£4.00
Heritage carrots with smoked cod's roe, pistachio and carrot leaf	£5.00
Savoury courgette muffins with grilled courgette, lemon and olive (V)	£5.00
<b>Hot</b>	
Spinach and feta borek, pomegranate and sumac (V)	£4.00
Jerk salmon bites with mango salsa	£6.00
Persian spiced sausage roll with cumin and coriander	£5.00
<b>Menu 2</b>	<b>£48.00</b>
<b>Cold</b>	
Avocado and tuna ceviche, spring onion and sesame	£6.00
Salt-baked celeriac rémoulade and summer truffle (V)	£5.00
Ham-wrapped sprouting broccoli with Romesco sauce	£7.00
Caponata rolls with parmesan and capers (V)	£5.00
Thai crab stuffed mackerel, coconut and peanut	£6.00
<b>Hot</b>	
Roast duck bites with cherry and sage	£6.00
Prawn scotch egg with saffron aioli	£7.00
Curried cauliflower with mango chutney and poppadom crumb (V)	£6.00
<b>Menu 3</b>	<b>£50.00</b>
<b>Cold</b>	
Grilled artichoke with burrata and olive (V)	£6.00
Lobster and white radish rolls with XO sauce	£8.00
Heritage tomato tarts with broad beans and basil (V)	£5.00
Ballotine of Anjou pigeon "Rossini"	£8.00
<b>Hot</b>	
Brill goujons with chip-shop curry sauce and crushed peas	£6.00
Spiced lamb filo with grilled fillet and mint yoghurt	£7.00
Jersey Royal hasselbacks with morels and chive crème fraîche (V)	£5.00
Rolled veal saltimbocca with Marsala aioli	£7.00
<b>Sweet*</b>	
White chocolate and preserved cherry macaroons	£3.00
Hazelnut and honey madeleines	£3.00



## ADDITIONAL BUFFET OPTIONS

*Should you require more food following a canapé reception, a selection of three buffet dishes (listed below) can be offered, priced at £25 per person.*

### Vegetarian

Grilled focaccia toasts with Greek salad and sumac  
Pea arancini with salted ricotta  
Ratatouille tarts with basil and pine nuts

### Fish

Curried monkfish with Bombay potato, puffed rice and popadom nibs  
Thai salmon fishcakes with bok choy and lotus root  
Shellfish cocktail with gem lettuce and chervil

### Meat

Grilled chorizo with charred broccoli, pepper purée and olive crumb  
Short rib croquettes with sauce gribiche  
Pomegranate-glazed chicken skewers with seasoned yoghurt

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Prices quoted allow for two of each canapé per person, which is sufficient for a reception of one to two hours.

\*If you would prefer not to have the sweet canapés from Menu 3, please do feel free to substitute them with savoury canapés from an alternative menu.

# FIND OUT MORE

[events@bbr.com](mailto:events@bbr.com)

0203 301 1515

[bbr.com/private-events](http://bbr.com/private-events)



BY APPOINTMENT TO  
H.M. THE QUEEN  
WINE & SPIRIT MERCHANTS  
LONDON



BY APPOINTMENT TO  
H.R.H. THE PRINCE OF WALES  
WINE & SPIRIT MERCHANTS  
LONDON

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