Winter Menus 2026



BY APPOINTMENT TO
HIS MAJESTY THE KING
WINE & SPIRIT MERCHANTS
LONDON

BERRY BROS & RUDD

3, ST. JAMES'S STREET, LONDON

WINE & SPIRIT MERCHANTS



Stewart Turner

EXECUTIVE HEAD CHEF

Our Executive Head Chef, Stewart Turner, has led our kitchen team for almost 20 years. Time working at the three-star Michelin Waterside Inn honed Stewart's kitchen skills. His years at Berry Bros. & Rudd, collaborating with our Buyers and educators and studying for his own wine qualifications, have enhanced his creativity.

When planning our menus – whether for multi-course dinners or a plate of canapés – his focus is the wines, ensuring the food works in harmony with them.

Sustainability underpins our choice of ingredients in the kitchen. By offering seasonal menus, we do our best to reduce food miles. With our meat dishes, we aim to use as much of the animal as possible, reducing waste and increasing sustainability for farmers and butchers.

SET MENUS WINTER 2026

With each of our menus, our intention is to provide wines that perfectly complement each course. Throughout your meal, one of our wine specialists can introduce and discuss the wine ahead of each course, for an additional £750. All guests are required to dine from the same menu, banquet style. Unfortunately, we do not offer à la carte however, we will cater for dietary requirements provided in advance.



Menu A

£95 per person

Celeriac and Cheddar buckwheat galette
wild mushrooms (V)

Roast supreme and Kyiv of English pheasant
creamed potatoes, heritage kale

Quince, blackberry and hazelnut crumble
Berry Bros. & Rudd Honey ice cream

Menu B

£110 per person

Tandoori red-legged partridge
spiced parsnip, curry leaf mayonnaise

Roast loin of Cornish monkfish
cauliflower, clams, caviar, apple

Chocolate tart, burnt citrus jelly
white chocolate sorbet

Menu C

£125 per person

Amuse bouche

Cured salmon ceviche, sand carrots, ginger, orange

Grilled Cumbria sirloin short-rib stuffed mushroom
sauce Bordelaise

Rolled apple puff, rosemary custard crème fraîche
Chantilly

Menu D

£140 per person

Amuse bouche

Scottish langoustine and lobster brioche

Leek vinaigrette, smoked egg yolk
Pecorino and truffle seasoned almonds (V)

Mushroom stuffed fillet of turbot
porcini ketchup, black cabbage

Pancetta and sage-wrapped loin of Venison
roast salsify

Vanilla, chestnut, clementine macaron

Vegetarian menu available on request

All our menus can be tailored to accommodate dietary requirements. Our chefs carefully adapt any amended dishes to preserve the original flavours and ensure the food and wine pairings remain harmonious for every guest. For more details, please speak with a member of our team.

To finish

Selection of artisanal cheeses with seasonal chutney £22

Berry Bros. & Rudd coffee with chocolate truffles £8

(V) - Vegetarian

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.

To contact the Events and Experiences team please email: eventsandexperiences@bbr.com

CANAPÉS WINTER 2026

Our canapés are suitable for drinks receptions and informal events. Please select one of these thoughtfully crafted menus, designed to complement a wide range of wines and culinary favourites.



Menu 1

£48 per person

Cold

Cheese and onion gougères (*V*)

Parsnip muffins, truffle emulsion (*V*)

Rice paper and chicken laab rolls, sweet chilli

Charred artichoke toast, sunflower seed romesco (*V*)

Smoked haddock and Cheddar crêpe, crème fraîche, chive

Hot

Game sausage roll, Cumberland sauce, orange zest

Mushroom, tofu, sesame rice paper rolls, sweet chilli soy *(V)*

Cornish cod scampi, cod roe, seaweed potato crisps

Menu 3

£68 per person

Cold

Salmon ceviche blinis, sour cream, chive

Air-dried English ham, sweetcorn, quail egg

Seared spiced tuna bites, caramelised apple, salsify

Artichoke tart, sauce gribiche, artichoke crisps *(V)*

Hot

Grilled venison skewers, peppered quince

Mushroom arancini, truffle emulsion *(V)*

Cornish shellfish pie, Thermidor sauce

Haggis ballotine, loin of Herdwick lamb, fig chutney,mint

If you would like to order pre-dinner canapés, we suggest selecting three from menus 1 and 2 below for £20 per person

Menu 2

£58 per person

Cold

Croustade of whipped butterbeans, feta, sumac *(V)*

Anchovy toast, gem lettuce, Caesar dressing, garlic crisps

Prawn taco, crushed avocado, piri piri sauce

Bresaola wrapped black pepper breadsticks
Parmesan rocket

Hot

Mini Cumberland brioche hot dog, crispy onions
sweet mustard

Spiced pumpkin pitta, mint yogurt, Espelette pepper *(V)*
Cornish crab cake, lemon aioli

Crispy potato hash, wild mushrooms, smoked onion ketchup *(V)*

Sweet canapés

£5.00 each

The King's Ginger truffle

No.3 Gin, white chocolate, strawberry truffle

Apple crumble tart, butterscotch cream

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BOWL FOOD WINTER 2026

Each season we select some of our favourite dishes and flavours to build mini bowls. Please select three dishes from the below to build your own bespoke menu. We suggest picking one dish from each category to cater for a wide range of guest preferences.

Choice of three for £55



Garden

Grain mustard and wild mushroom spätzle

Winter truffle risotto, truffle butter, aged Parmesan

Parsnip croquette, poached hen's egg, hollandaise sauce



Land

Short rib bourguignon, creamed potatoes
crispy onions

Iberico pork belly tandoori, lentil dahl
crackling poppadom crumb

Game pie, tarragon sauce, sand carrots



Sea

Seared salmon, vegetable julienne, sesame, soy

Smoked haddock, Ratte potatoes
leek and mustard dressing

Shellfish cassoulet, parsley crumb

(V) - Vegetarian

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WINE & SPIRITS TASTINGS WINTER 2026

Our tastings form the backbone of our events. Prior to your event, one of our Wine Specialists will guide you through each of the wines, covering any of the following themes. Alternatively, we would be delighted to work with you on a bespoke tasting to match your desired theme.

Tasting 1
Winter Wine Tasting
£55 per person

As winter settles in with crisp mornings, frosted landscapes and long, cosy evenings, there is no finer moment to uncork something special. From elegant whites that bring freshness and lift to the season, to sumptuous, heavy reds made for hearty winter feasts, this curated line-up offers a rich collection of wines to savour, share and discover.

Tasting 2
Tour of Iberia
£75 per person

Journey across Iberia through a line-up that captures the depth, diversity and warmth of Spain and Portugal's most celebrated regions. From bright, expressive whites of the Douro and Rías Baixas to refined Rioja, structured Douro reds and the timeless richness of vintage Port, this tasting reveals a peninsula shaped by tradition, character and unmistakable generosity.

Tasting 3
Bordeaux vs Rest of the World
£95 per person

Can Bordeaux still claim the crown? This tasting pits some of the region's most celebrated wines against outstanding challengers from Australia, Italy and Chile. From classic Bordeaux blends to modern interpretations inspired by the region's winemaking legacy, explore the similarities, contrasts and defining characteristics that make these wines some of the most sought-after in the world.

Tasting 4
The Art of the Blend
£110 per person

Discover the craft behind some of the wine world's most celebrated styles, where harmony is achieved not through a single grape variety, but through the careful marriage of many. From classic regional blends shaped by laws and tradition to innovative cuvées brought together through modern winemaking and viticulture, discover how meticulous assemblage comes together to create balance, complexity and character. The result is a collection of wines that truly become greater than the sum of their parts.

Tasting 5
Exploring Burgundy
£175 per person

Step into the refined world of Burgundy, where gentle hillsides and historic vineyards have shaped some of the most revered wines on Earth. Through a journey across a selection of the region's cherished villages, we'll reveal the character, heritage and quiet brilliance of this legendary wine region, one glass at a time.

Tasting 6
Super Tuscans vs France
£200 per person

A captivating face-off between two icons of the fine wine world. Here, as Super Tuscans break the rules of Tuscan winemaking, they're contrasted against the traditional, pedigreed wines of France. From Bordeaux-inspired blends to iconic French classics, this tasting explores where tradition meets innovation.

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WINE & SPIRITS TASTINGS WINTER 2026

Bespoke Spirits Tastings

For centuries, Berry Bros. & Rudd has assembled a diverse selection of the world's finest spirits, proudly partnering with producers across the continents. From grain to glass, these tastings explore the rich and storied history of spirits through the finest drams.

An exceptional *digestif* menu is available for all events. Please enquire to find out more about our current offering and bespoke pairing options.

From Highland to Lowland – Icons of Scottish Whisky

£90 per person

From rugged coastlines to misty peaks, from smoky peat to floral heather, experience the remarkable diversity of Scottish single malts. This tasting celebrates the storied distilleries that craft the "water of life."

Dram 1: Daftmill, Winter Release – Lowland

Dram 2: The Macallan, Sherry Oak Cask, 12-Year-Old – Speyside

Dram 3: Glengoyne, 15-Year-Old – Highland

Dram 4: Glengyle Distillery, Kilkerran, 12-Year-Old – Campbeltown

Dram 5: Berry Bros. & Rudd Orkney, Coasts & Shores, Cask Ref. 2 – Orkney

Dram 6: Port Askaig, Berry Bros. & Rudd Exclusive, Cask Ref. 308861, 15-Year-Old – Islay



To contact the Events and Experiences team please email: eventsandexperiences@bbr.com

DIGESTIFS

Double 50ml | Single 25ml

Cask Treasures

1932 Armagnac, J. Nismes-Delclou (40%)

Founded in 1832 by Baron Hausmann, J. Nismes-Delclou proudly stands as the premier producer of Armagnac. The distillery boasts a remarkable assortment of vintage Armagnacs dating back to 1881. With time, these exquisite Armagnacs evolve into luxurious experiences, offering rich textures and captivating aromas that evoke floral notes, sweet spices, caramel and delightful, dried stone fruits. This is an exceptional opportunity to imbibe true liquid history.

£200 Double | £100 Single

The Macallan, Double Cask, 18-Year-Old, 2023 Release,
Highland, Single Malt Scotch Whisky (43%)

The Macallan 18-Year-Old Double Cask is both effortlessly delicious and thought-provokingly complex – no mean feat to achieve with such admirable consistency every year. A pinpoint study in Speyside charm; butterscotch and vanilla come through from the American oak. This is beautifully matched with a touch of spice and ginger from the Oloroso casks. This benchmark of single malt is as renowned now as it has ever has been.

£90 Double | £45 Single

1983 Delamain, Pleiade, 40-Year-Old,
Grande Champagne Cognac (44.5%)

Delamain selects only the finest eaux-de-vie from the Grande Champagne region for this blend. The family business is one of the oldest in the region, dating back to 1762. Today, the brand still honours the region's reputation by producing stand-out Cognacs. This 40-year-old has a rich texture, with lively fruit notes and a deep, dark spice and a long and enormously generous finish.

£120 Double | £60 Single

DIGESTIFS

Double 50ml | Single 25ml

Cult Classics

Suntory, The Yamazaki, 12-Year-Old,
Single Malt Whisky, Japan (43%)

Yamazaki Distillery was founded in 1923 and has become the iconic Japanese single malt whisky. Indeed, placing it in the top echelon of renowned whisky distilleries would be more than fair. This 12-Year-Old bottling has become a benchmark. It is impeccable from every angle, with sweet nuttiness, complex spice, excellent length and a variety of fruit notes, from orchard to stewed and dried.

£50 Double | £25 Single

Highland Park, 18-Year-Old, Orkney,
Single Malt Scotch Whisky (43%)

These Orcadian whiskies are true classics. This superb 18-Year-Old is testament to this reputation. It presents a beautiful medley of ripe cherries dusted with bittersweet cocoa, freshly-harvested honeycomb and candied orange peel. There's a whisper of Orkney's salty sea spray in the aromatic peat smoke that makes for a truly delightful dram.

£45 Double | £22.50 Single

2010 Hine Single Cask Selection, Lot No. 3117, Cask Ref. D07017, Bonneuil, Grande Champagne Cognac (45.3%)

The Hine 2010 Cask is an exciting new release, born of a collaboration between Berry Bros. & Rudd and Hine Cognac. One of Cognac's most esteemed producers, Hine specialises in single-cask expressions. These represent specific vintages and plots and demonstrate a rare delicacy, poise and elegance amongst the region's heavyweight styles. Alongside Hine's cellarmaster Eric Forget, our Spirits Buyer Rob Whitehead selected this very special cask of 2010 Cognac, which is exclusive to Berry Bros. & Rudd. This is a supremely elegant, delicate, poised cognac with notes of peach, citrus and white flowers.

£30 Double | £15 Single

1998 Armagnac, J. Nismes-Delclou (40%)

Founded in 1832 by Baron Hausmann, J. Nismes-Delclou proudly stands as the premier producer of Armagnac. The distillery boasts a remarkable assortment of vintage Armagnacs dating back to 1881. With time, these exquisite Armagnacs evolve into luxurious experiences, offering rich textures and captivating aromas that evoke floral notes, sweet spices, caramel and delightful dried stone fruits.

£25 Double | £12.50 Single

Blanton's, Single Barrel, Bourbon Whiskey, USA (46.5%)

Introduced in 1984, Blanton's Single Barrel was the first Bourbon to be released as a single cask. Today it's one of the most coveted names in American whiskey and offers ripe fruit, citrus and dry spice on the nose, with layers of oak, vanilla, chocolate, toffee and beeswax beneath. The palate is full-bodied and warming, led by cinnamon, cardamom, clove, ginger and vanilla.

£25 Double | £12.50 Single

DIGESTIFS

All servings are 50ml

Winter Digestifs

2008 Berry Bros. & Rudd Balmenach,
Cask Ref. 3093, Speyside, Single Malt Scotch Whisky (46%)

Independent bottlings of Balmenach are rare and fleeting. On the nose, this dram offers an inviting mix of toasted nuts, sweet malt and a hint of roast pork. The palate unfolds with notes of raisins, warming spice and orange zest with baked apple and toasted oak. The robust finish is crowned with a final dusting of cacao.

£15

Berry Bros. & Rudd Cognac of Superior Quality, Tiffon (40%)

Established in 1875, Cognac Tiffon is a fourth-generation family business with 40 hectares of vines in the Grande Champagne and Fins Bois districts. Production methods are traditional at every stage, from the vineyard to winemaking and distillation. This bottling has abundant fruit on the palate, with finesse and balance typifying an aged, mature Cognac.

£10

Berry Bros. & Rudd Armagnac, 10-Year-Old, J. Nismes-Delclou (40%)

Our long relationship with the famous, family-owned firm of J. Nismes-Delclou has resulted in this bottling of exceptional quality Bas Armagnac. Traditional method distillation and cask ageing for a minimum of 10 years has mellowed this fine digéstif's characteristic floral nose and dried fruit flavours. Sumptuous notes of spice, hazelnut and vanilla combine to deliver a cushioned, lingering finish.

£10

The King's Ginger Liqueur (29.9%)

Originally crafted by Berry Bros. & Rudd for King Edward VII in 1903, The King's Ginger Liqueur features a golden hue and robust flavours of ginger and citrus. This is a zesty spirit full of character and history.

£7.50



TERMS AND CONDITIONS

AV EQUIPMENT

The Sussex Cellar has full audio-visual facilities.

The Napoleon Cellar has speakers for music and microphone use.

The Townhouse has a television for presentations or videos.

MENUS AND WINE TASTING

We have included a number of suggested wine tastings and food menus but remain fully flexible and happy to tailor both wine tastings and menus to your tastes, and style of entertaining. It is our intention to offer wines to complement your chosen menu; as such we do not offer choice menus but will cater for pre-notified dietary requirements.

SPECIAL DIETARY REQUIREMENTS AND NUT ALLERGY INFORMATION

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. If you or one of your guests has an allergy, food intolerance or special dietary requirement, please let us know no later than five working days prior to your event.

SMOKING

Smoking is not permitted anywhere on our premises.

WATER AND CORDIALS

Complimentary filtered still and sparkling water is available. Sparkling elderflower cordial is also offered free of charge.

USING WINE STORED WITH US

If you have wine stored with Berry Bros. & Rudd, you may withdraw bottles from your reserves to use at your event. Please note a £12.50 handling charge will apply per bottle opened.

RESPONSIBLE DRINKING

As a business, it is our policy to encourage responsible drinking. We would refer you to Drinkaware's website, drinkaware.co.uk, for further information. Furthermore, it is a stipulation of the Licensing Act 2003 that we do not serve alcohol at our in-house events to people who appear to be intoxicated.

EXTERNAL SPEAKERS

Should you wish to bring in an external wine speaker for your event, please contact the Private Wine Events team as special conditions apply.

STAFF GRATUITIES

We believe you reserve the right to recognise good service and do not add a fixed amount to your final invoice for staff gratuities. Should you wish to recognise the staff's service, we will distribute any gratuity according to your instructions.

TIMINGS

	Earliest arrival time	Final pour	Guests departure
Lunch	**12 noon**	**3.30pm**	**4pm**
Evening wine tasting and/or reception	**6.30pm**	**9pm**	**9.30pm**
Dinner	**6.30pm**	**10.30pm**	**11pm**

Earlier start times may be available by prior arrangement only. Under normal circumstances, we ask that hosts arrive no earlier than 60 minutes before the start of an event. Due to licensing limitations, guests must depart at the times detailed above.

CLOAKROOM FACILITIES

We provide staff to run cloakroom facilities at the client's request but we do not, by doing so, accept responsibility for guests' possessions. These are left at the owner's own risk.

PROVENANCE

Where possible, we aim to use local suppliers for all our produce; this helps reduce food miles and wastage.

SUSTAINABILITY

As a B-Corp company, we are committed to operating in a sustainable way. To help promote sustainability, all our event menus are updated seasonally.

ANIMAL WELFARE

We only work with suppliers who support and promote high standards of animal welfare. All our fish products are sourced from suppliers who adhere to The Marine Conservation Society's sustainability structure. In addition, all our meat is certified as "safe and local supplier approved" and must be sourced from Soil Association or Red Tractor certified suppliers.

RECYCLING

As part of our commitment to recycling, we aim to reuse wooden wine crates throughout the business. Alongside this, our reusable bags for life have eliminated the need for plastic bags. We also aim to minimise food waste wherever possible; any food waste is collected by First Mile and provided to Biogen to be turned into biogas and liquid biofertiliser.

ACCREDITATIONS

We are accredited by a number of bodies that are committed to sustainability and provenance. All our coffee is sourced from certified Fair Trade Association suppliers, and tea from suppliers that adhere to the Ethical Tea Partnership. We only work with fish suppliers who use sustainable seafood ratings from The Marine Conservation Society (MCS). Additionally, all our meat, poultry, fruit, flour, cereals and vegetables are from Soil Association or Red Tractor certified suppliers.

Our aim is to connect people to nature and each other. We don't just want to be sustainable, we want to be a force for good in the world, having a positive impact on the planet and the people we work with, and for. That's why we're a certified B Corp.

To contact the Events and Experiences team please email: eventsandexperiences@bbr.com

FIND OUT MORE

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