



PRIVATE DINING

autumn + winter



BERNARDI'S

£40 *A three course feasting menu with all dishes served to share.*

- ANTIPASTI Burrata, roast pumpkin & rocket pesto (v,n)
Hot smoked salmon, fennel & watercress (df,gf)
Seasonal Italian salad
Served with a selection of homemade bread
- MAINS Sea bream, fine beans, tomato & black olive (gf)
Rosemary & garlic roasted chicken, leeks & cavolo nero (gf)
Vegetarian dish from our A La Carte menu on request
Served with a selection of seasonal sides
- SWEET Salt caramel tart, crème fraîche (n)
Almond & clementine cake, amaretto cream (n)

  @BernardisLondon

Please inform your events manager of any dietary or allergen requirements as some dishes may contain allergen traces.

Individually plated courses subject to numbers & availability.



BERNARDI'S

£50 *A four course feasting menu with all dishes served to share.*

CICCHETTI *Please choose two cicchetti*
Pork & veal polpette, tomato & Parmesan
Salmon, mascarpone & caper crostini
Calabrian peppers with goats cheese (v)

ANTIPASTI *Please choose two dishes*
Burrata, heritage beets & pistachio (v,n)
Carpaccio of beef, wild rocket pesto & Parmesan (gf,n)
Hot smoked salmon, fennel & watercress
Tiger prawns, garlic, parsley & pepperoncino (gf,df)
Served with a selection of homemade bread

MAINS *Please choose two dishes*
Bavette, braised chicory & salsa verde (gf)
Baked cod, borlotti, pancetta & roasted heritage tomato (gf)
Slow cooked leg of Welsh lamb, caponata & rainbow chard (gf)
Jerusalem artichoke & girrolle risotto (v)
Served with a selection of seasonal sides

SWEET *Please choose two dishes*
Cannolo Siciliano mille-feuille with persimmon ice cream (n)
Limoncello & raspberry semifreddo
Salt caramel & choc tart with orange mascarpone (n)

  @BernardisLondon

Please inform your events manager of any dietary or allergen requirements as some dishes may contain allergen traces.

Individually plated courses subject to numbers & availability.



BERNARDI'S

£65 *A five course feasting menu with all dishes served to share.*

CICCHETTI *Please choose two*

Dorset white crab crostini, chilli & capers
Pork & veal polpetta, tomato & Parmesan
Salmon, mascarpone & caper crostini
Calabrian peppers with goats cheese (v)

ANTIPASTI *Please choose two dishes*

Carpaccio of beef, Parmesan & shaved black truffle (gf)
Sea bream crudo, chilli, sea herbs & lemon (gf,df)
Burrata, grilled chicory, pomegranate & walnut (v)
Grilled tiger prawns, garlic, parsley & pepperoncino (gf,df)
Served with a selection of homemade bread

PASTA *Gigli pasta, tomato fennel & sausage ragù*

White Cornish crab tagliatelle with fresh chilli
Jerusalem artichoke & girolle risotto

MAINS *Please choose two dishes*

Hake, grilled fennel, spinach & brown shrimp (gf)
Slow cooked shoulder of lamb, puy lentils & cime di rapa (gf)
Glazed ox cheek, Parmesan polenta & Pangrattato
Chargrilled sirloin, grilled portbello, brussel tops & gorgonzola (gf)
Served with a selection of seasonal sides

SWEET *Please choose two dishes*

Chestnut semifreddo, honey & Grand Marnièr (n)
Salt caramel & chocolate tart, orange mascarpone (n)
White chocolate cheesecake with Amarena cherry (n)
Pistachio tiramisù (n)

  @BernardisLondon

*Please inform your events manager of any dietary or allergen requirements as some dishes may contain allergen traces.
Individually plated courses subject to numbers & availability.*



BERNARDI'S

£85 *A six course feasting menu, served individually.
Please select 1 dish per course.*

- CICCHETTI *Please choose two cicchetti*
Dorset crab crostini, chilli & capers
Truffle arancini
Tuna crudo, cucumber, caviar & pistachio (df,gf)
Venison tartare & soft quail egg crostini (df)
- ANTIPASTI Beef carpaccio, Parmesan & shaved black truffle (gf)
Sea bream crudo, chilli, sea herbs & lemon (gf,df)
Burrata, grilled chicory, pomegranate & pine nut (v)
Cressingham duck breast, grilled chicory & Amarena cherry (gf)
Served with a selection of homemade bread
- PASTA Pappardelle, slow cooked venison ragu
Lobster & crab ravioli, tomato consommé & agretti
Jerusalem artichoke risotto, girolle mushroom & Parmesan
Cornish crab tagliatelle, chilli & samphire
- MAINS Glazed ox cheek, Parmesan polenta & pangrattato
Chargrilled fillet, cavolo nero, guanciale jus
Guinea fowl, gnocchi alla romana, porcini mushroom & pancetta
Rosasted cod with a shellfish & saffron minestrone
Served with a selection of seasonal sides
- SWEET Chestnut semifreddo, honey & Grand Marnier (n)
Salt caramel & chocolate tart, milk ice cream (n)
Pistachio and chocolate opera cake (n)
Rum roasted pineapple, white almond & coconut ice cream (gf,n)
- CHEESE Selection of Artisan cheeses, quince chutney & pane carasau

@BernardisLondon

*Please inform your events manager of any dietary or allergen requirements as some dishes may contain allergen traces.
Individually plated courses subject to numbers & availability.*