



Group Catering at Berkeley Castle - 2019

Thank you for enquiring about group catering at Berkeley Castle.

Refreshments and light lunches are served in the Garden Room adjoining our Yurt Restaurant (a large Mongolian style tent) situated within the walled garden, which is managed by Napier Catering Ltd who work in partnership with the Castle to provide all catering needs.

To facilitate your Group visit we highly recommend ordering from the menu options below. It is not unusual on a beautiful sunny day for our restaurant to become very full quite quickly. We therefore always recommend a reservation for Group lunches to avoid disappointment and encourage all members of individual Groups visiting the Gardens to eat at the same time.

If you would like to discuss the menu for your Group in any further detail, or make a reservation, please email finance@napiercatering.co.uk or call the office on 01454 415716.

All prices are inclusive of VAT at the current rate and are valid until January 2020. If you suffer from any allergy or food intolerance, please notify a member of management, who will be pleased to discuss your needs with the head chef. We are happy to cater for any special dietary requirements.

Pre booked groups (minimum of 20) may choose from the following, overleaf:-

GROUP CATERING

AT THE START OF YOUR VISIT, OR PERHAPS IN THE AFTERNOON:

Tea, Filter Coffee & Biscuits	£3.25 per person
Tea, Filter Coffee & Slice of Cake	£4.15 per person
Cream Tea (Tea, 2 Scones, Jam & Clotted Cream)	£6.95 per person

SET MENU (A) - £9.95 PER PERSON

(PRE-ORDERED)

Selection of freshly made Sandwiches & Wraps

Bowls of Crisps

Selection of Mini Cakes & Fresh Fruit Platter

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Cup of Tea or Filter Coffee

SET MENU (B) - £14.95 PER PERSON

(PRE-ORDERED)

Berkeley Boards - Thick Local Ham, Selection of Cheeses, Pickled Onions, Pickles,
Breads

Bowls of Homemade Soup

Scones, Jam & Cream, Mini Fruit Pavlovas, Fruit Cake

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Cup of Tea or Filter Coffee

SET MENU (C) - £16.95 PER PERSON

*(Please choose 1 Main Options and 1 Dessert Options for your whole Group:
Plus dietaries. PRE-ORDERED)*

British Beef Lasagne, Seasonal Garden Salad & Garlic Bread (vegetable lasagne)

Coq au Vin using Boneless Chicken Thighs, Smoked Bacon, Mushrooms & Red Wine,
Jacket Potatoes & Green Beans

Roasted Mediterranean Vegetables, Basil Pesto & Goats Cheese Pasta with Rocket &
Sun Blush Tomato Salad

Traditional Quiche Lorraine, Herb Roasted Potatoes, Selection of Salads

Cold Poached Salmon, Hollandaise Sauce, New Potatoes, Green Bean Salad

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Lemon Posset with Berry Compote
Salted Caramel & Chocolate Profiteroles
Fresh Fruit Salad with Berry Sorbet
Sticky Toffee & Date Pudding with Caramel Sauce