

PICKERING PLACE



Hidden from the hustle and bustle of St James's Street, Pickering Place is a historically important William and Mary townhouse in London's smallest public square. Spread over three floors, Pickering Place boasts two private dining rooms, each with its own reception room, and is the ideal space for a tutored wine tasting or an intimate luncheon, dinner or business meeting.

Once inside this unique and elegant venue you and your guests will be away from the frantic pace of the capital. The Delft Room and The Long Room seat six and fourteen people respectively and are available to hire separately during the day, whilst in the evening you have the use of the entire house. A Berrys' wine expert will help you match the right wines to your menu and will be on hand to ensure that everything goes without a hitch on the day.

Join us in this exclusive corner of London where living history resounds with memories of Napoleon III, Lord Byron, Beau Brummel and numerous other famous dignitaries, and enjoy Berrys' very special hospitality.

- Exclusive private dining in a historically important townhouse
- Food and wine matching assistance to create the right event for you
- Menus from £55.00 per person
- No restaurant mark-up on wines - we only charge retail prices plus service*
- Dinner or luncheon for up to fourteen people in The Long Room or luncheon for four to six in The Delft Room
- Reception with canapés
- Bespoke tutored wine tastings led by Berrys' expert wine advisors
- Wine tasting team-building or quiz events
- State-of-the-art audio-visual facilities

** There is a £10 charge per bottle to cover opening, tasting, decanting and preparing the wines*



BERRY BROS & RUDD
WINE & SPIRIT MERCHANTS

www.bbr.com

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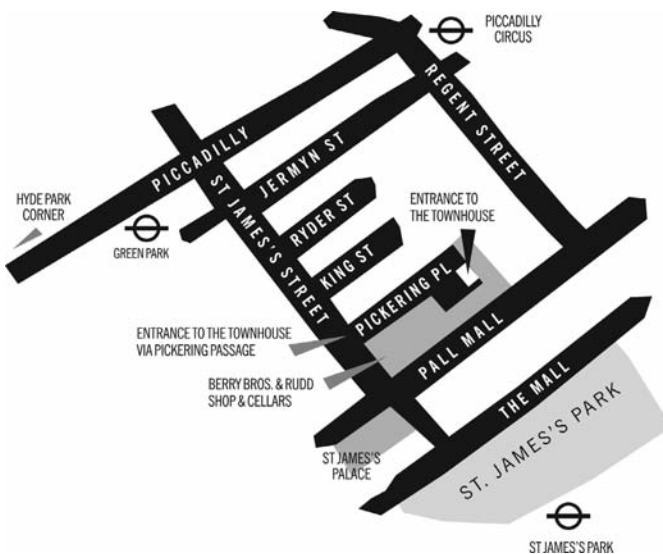
The History of Pickering Place

Pickering Place itself offers a tantalising glimpse of a bygone age. The site was at one time part of the medieval maidens' leper colony of St Stephen's. Later the edifice of Henry VIII's tennis court occupied much of 3 St James's Street and part of this structure, built in 1531, can allegedly be viewed whilst walking down the passage from St James's Street to the Pickering Place. The present square was completed by the Berry family back in 1734 and comprised the four houses still standing to this day.

Before the close of the 18th century the final duel with swords was fought to the death inside the discrete perimeter of Pickering Place before a further duel was fought with pistols as late as the middle of the 19th century. Today, Pickering Place is a rather more tranquil spot but one which retains much memory of its former days.

Berry Bros. & Rudd

Present generations of Berrys and Rudds continue to manage the family-owned wine merchant business from the same premises at 3 St James's Street. Traditional values of service and quality are upheld and co-exist with modern business practices. Today, Berry Bros. & Rudd sells over 3,000 different wines from all over the world and the company's main wine storage facility is a state-of-the-art temperature-controlled bonded warehouse in Hampshire. Berrys' website www.bbr.com is one of the country's leading wine websites and, as well as the famous St James's shop, there are shops in Hong Kong and Tokyo, and a wine clearance outlet in Basingstoke.



Pickering Place, 2-3 Pickering Place
London SW1A 1AE - behind our shop at
3 St James's Street, London SW1A 1EG

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Wine Tasting Selections

Tasting 1 – Classic European Wine Style

price per bottle

White Wines

2006 Grosvenor Blanc de Blancs, Ridgeview Estate, Sussex, England	£23.45
2006 Schlossbockelheimer Felsenberg, Riesling Spätlese, H. Dönnhoff, Nahe, Germany	£24.95
2007 Grüner-Veltliner Achleiten, Smaragd, Weingut Prager, Austria	£30.60

Red Wines

2001 CVNE Imperial, Reserva, Rioja, Spain	£20.90
2006 La Rosa Reserva, Quinta de la Rosa, Douro, Portugal	£22.95
2003 Barolo, Cru Monprivato, Castiglione Falletto, Giuseppe Mascarello, Piedmont, Italy	£58.75

Tasting 2 – An Insight into the International Grape Varieties

White Wines

Chardonnay - 2007 Cloudy Bay Chardonnay, Marlborough, New Zealand	£23.25
Riesling – 2006 Saar Riesling, Alte Reben, Van Volxem, Mosel, Germany	£15.45
Sauvignon Blanc – 2008 Sauvignon Blanc, Colli Orientali del Friuli, Meroi, Italy	£22.50

Red Wines

Pinot Noir 2007 Au Bon Climat La Bauge, California, North America	£25.50
Shiraz – 2006 Yarra Yering Underhill Shiraz, Victoria, Australia	£40.00
Cabernet Sauvignon – 2001 Ch. Lynch-Bages, 5ème Cru Classé, Pauillac, Bordeaux, France	£72.50

Tasting 3 – France versus the New World

White Wines – Chardonnay

2007 Pouilly-Loché, Les Mures, Bret Bros, Burgundy, France	£25.05
2007 Au Bon Climat Chardonnay, Sandford & Benedict, California, North America	£25.00

Red Wines – Pinot Noir

2004 Gevrey-Chambertin, Vieilles Vignes, Domaine Serafin, Burgundy, France	£45.00
2007 Mountford Estate Pinot Noir, Waipara, New Zealand	£29.95

Red Wines – Cabernet Sauvignon

2003 Cullen Estate, Diana Madeline Cabernet Merlot, Margaret River, Western Australia	£44.50
2001 Ch. Montrose, 2ème Cru Classé, St. Estèphe, Bordeaux, France	£70.00

Tasting 4 – Fizztastic!

2005 Nyetimber Classic Cuvée, East Sussex, England	£26.95
Berrys' 'UKC' Blanc de Blancs, Grand Cru, Les Mesnil, Champagne, France	£25.50
Ruinart Rosé, Champagne, France	£46.00
Gosset, Grande Reserve, Champagne, France	£38.80
1998 Billecart-Salmon, Cuvée Nicolas François, Champagne, France	£75.00
1996 Bollinger R. D., Champagne, France	£122.65

Wine tastings will be charged at the retail cost of the wine plus a £150 fee for a Berrys' expert to conduct the tasting.

The above wines are offered subject to availability. Any substitutes will be of similar quality and value.

ALL PRICES INCLUDE V.A.T.

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Wine Tasting Selections continued



Tasting 5 – France's Finest

White Wines

2006 Sancerre, Caillottes, Domaine François Cotat, Loire	£28.60
2006 Pinot Gris, Zellberg, Domaine Andre Ostertag, Alsace	£25.30
2007 Chablis, Vaudesir, Grand Cru, Domaine J.P. & Benoit Droin, Burgundy	£38.00

Red Wines

2004 Charmes-Chambertin, Les Mazoyeres, Grand Cru, Domaine de la Vougeraie, Burgundy	£115.00
2001 Châteauneuf-du-Pape, Domaine de Vieux Telegraphe, Rhône	£46.00
1995 Ch. Palmer, 3ème Cru Classé, Margaux, Bordeaux	£135.00

Tasting 6 – The Italian Job

White Wines

2009 Moscato d'Asti, DOCG, 'Vigna Senza Nome', Piedmont	£16.75
2007 Mirum, Verdicchio di Matelica Reserva, La Monecassa, Marche	£19.50

Red Wines

2006 Old Vine Primitivo, Morella, Puglia	£47.50
2003 Barolo Cru Monprivato, Castiglione Falletto, Giuseppe Mascarello, Piedmont	£58.75
2004 Mithas, Amarone della Valpolicella, Corte Sant' Alda, Veneto	£102.20
2000 Brunello di Montalcino Riserva, Soldera, Tuscany	£184.50

Tasting 7 – The Great Wines of Burgundy

White Wines

2007 Puligny-Montrachet, Sous-le-Puits, 1er Cru, Domaine Jean-Claude Bachelet	£38.55
2007 Chassagne-Montrachet, Les Chaumées, 1er Cru, Domaine Jean-Noël Gagnard	£48.00
2006 Corton-Charlemagne, Grand Cru, Domaine de la Vougeraie	£117.50

Red Wines

2002 Volnay, Les Caillerets, 1er Cru, Domaine Louis Boillot	£54.40
2000 Gevrey-Chambertin, Clos St. Jacques, 1er Cru, Louis Jadot	£81.25
2003 Romanée St.-Vivant, Grand Cru, Domaine Robert Arnoux	£271.00

Tasting 8 – Great Claret

2004 La Parde de Haut Bailly, Pessac-Léognan	£20.95
2001 Ch. Langoa-Barton, 3ème Cru Classé, St. Julien	£40.00
2001 Ch. Figeac, St Emilion	£88.00
2001 Ch. L'Evangile, Pomerol	£128.00
1996 Ch. Palmer, 3ème Cru Classé, St Julien	£154.00
1995 Ch. Latour, 1ér Cru Classé, Pauillac	£575.00

Tasting 9 – Prestige Cuvée Champagne

21999 Bollinger, Grand Annee Rosé	£120.60
1998 Pol Roger, Cuvée Sir Winston Churchill	£122.65
1996 Dom Ruinart, Blanc de Blancs	£100.15
1998 Krug	£235.00
2000 Louis Roederer, Cristal	£215.60
1993 Dom Pérignon OEnothèque, Moët et Chandon	£183.95

Tasting 10 – Famous Reds from around the World

2003 Barolo, Cru Monprivato, Mascarello, Piedmont, Italy	£58.75
2001 Côte-Rôtie, La Ladonne, Domaine René Rostaing, Rhône	£90.00
1998 Ridge Montebello, Santa Cruz, California, North America	£150.00
1998 Vega Sicilia Unico, Ribera del Duero, Spain	£195.00
1996 Astralis Shiraz, Clarendon Hills, Australia	£185.00
1996 Ch. Mouton-Rothschild, 1ér Cru Classé, Pauillac, Bordeaux	£440.00

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Canapés

Canapés are charged from £25.00 per head for 16 canapés per person (2 of each type). This is generally suitable for a 1 to 2 hour reception

Menu 1

£25.00 per person

Mini eggs royal with smoked salmon and chives
Aged gruyère straws with chive cream cheese **V**
Brandade fishcakes with parsley mayo
Potato and asparagus tortilla with saffron aioli & crispy shallots **V**
Mini cheeseburgers with Frenchie's and ketchup
Pissaladière with ratatouille vegetables and parmesan **V**
Pressed chicken terrine with foie gras parfait
Tuna sashimi skewers with coriander and yuzu dressing

Menu 2

£28.00 per person

Smoked anchovy beignets with classic aioli
Taleggio stuffed queen olives with grilled courgette and black olive rolls **V**
Grilled asparagus wrapped in speck, mimosa dressing
Baked mushroom bruschetta **V**
Californian sushi rolls, soy caviar and coriander cress
Potted duck with foie gras, apple and vanilla chutney
Classic mini fish pie with creamed mash and capers
Rolled lamb kofta with cucumber riata and red onion rings

Menu 3

£32.00 per person

Parma ham and fig crostini with fig and goat's curd
Tempura prawn cones with sweet chilli dipping sauce
Grilled vegetable rolls with black olive and basil cress **V**
Coronation chicken with crisp poppadom and mango chutney
Crab, sweet corn and avocado spoons
Spiced polenta chips with avocado **V**
Paella croquette with squid and chorizo, tomato dip
Baby globe artichoke with broad bean and truffle **V**

Menu 4

£40.00 per person

Seared scallops with apple and cucumber salsa, crisp Parma ham
Feta chips wrapped in pickled beetroot with pine nuts **V**
Beef carpaccio, pea, broad bean and morel salad
Tuna and asparagus sushi rolls with pickled ginger
Pan fried foie gras on brioche crouton with citrus glaze
Lobster and cucumber cannelloni
Mozzarella and tomato tarts with aged balsamic jelly and basil cress **V**
Duck and Asian vegetable spring rolls with sweet soy dipping sauce
Strawberry shortcakes with hibiscus jelly
Bitter chocolate brownie, caramelized banana and vanilla crème fraîche

V Vegetarian choice

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Summer menus 2010

Menu A £55.00 per person

Fennel scented copicola with mushrooms à la grecque
Seared salmon on new season asparagus and Jersey Royals, jus gras and herb crème fraîche
Jasmine panna cotta, hibiscus jelly and summer fruits

Menu B £57.50 per person

Chilled organic carrot soup with pink grapefruit, hazelnuts and olives **V**
Roast & confit chicken, onion mousse, peas and summer truffle
Lemon meringue parfait with strawberry sorbet, basil purée

Menu C £60.00 per person

Terrine of summer beets, fresh goats curd and grilled asparagus **V**
Roasted loin of monkfish on chorizo cous cous, baby squid, artichoke and spiced tomato jus
Passion fruit cream with lime and palm sugar sorbet, mango textures

Menu D £62.50 per person

Salad of Cornish crab, curry and mango; natural yoghurt and caviar
Grilled cutlet of rare breed pork, chorizo and lentil salsa with caponata
Roasted figs with heather honey ice cream and lemon curd rolls

Menu E £65.00 per person

Amuse bouche
Tasting of heritage tomatoes with buffalo mozzarella and tapenade crisps **V**
Blanquette of veal with truffled white polenta and a fricassée of St. George mushroom
Pistachio ice cream sundae with cherry compote

Menu F £67.50 per person

Amuse bouche
Chilled broccoli soup, seared scallop, salt cod mousse and broccoli shoots
Cutlet of lamb topped with chicken, mushroom and sweetbread farce, with grilled Provençal vegetable parcels
Strawberry and Champagne terrine with vanilla macaroons & Pimms granita

*An additional cheese course is available at a supplement of £12.95 per person
Main courses are served with seasonal vegetables*

V Vegetarian choice

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Chef's selections

Starters

- Salad of summer vegetables with soft boiled hen's egg, shoots and truffle **V**
- Poached fillet of rare breed pork, gribiche vinaigrette and crispy crackling
- Cured organic salmon and scallop cerviche, horseradish cream and lime dressing
- Pressed Bresse pigeon and foie gras terrine with carpaccio of pigeon and pea vinaigrette
- Tuna tataki, lightly pickled cucumber salad, ponzu jelly and foam
- New season asparagus, mushroom and stilton croquettes, hazelnut dressing **V**
- Cornish red mullet niçoise style, with saffron and fennel emulsion, tomato jelly
- Smoked haddock risotto, heirloom tomato jelly and confit tomatoes

Intermediate Courses

- Foie gras and black pudding with apple and vanilla chutney, baby watercress
- Fillet of turbot with hoi sin glazed chicken oysters, shellfish béarnaise
- Seared fillet of bream, squid ragoût and grilled fennel
- Pissaladière with soused tuna, baby leaves and tapenade dressing

Mains

- Cornish spiced cod with red lentils, yoghurt and carrot vinaigrette
- Seabass on gnocchi saltimbocca with a light veal jus
- Poached halibut topped with brown shrimps, lemon butter sauce
- Warm braised beef and onion tart with rare roast sirloin and creamed cauliflower
- Tasting of rabbit with carrot and cumin purée
- Roast rump of lamb pipérade, goats curd ravioli, black olive jus
- Fillet of Angus beef with foie gras tortellini, salad of summer vegetables and Parma ham
- Supreme of duck with sweet and sour endive, roast garlic puree and cherries
- Quail with potato terrine and new season peas and broad beans

Vegetarian Options

- Artichoke stuffed gnocchi with grilled vegetables and bois boudran dressing
- Chick pea pancakes with warm caponata, tapenade dressing
- Homemade linguini with spring vegetable broth and summer truffle
- Feuilleté of asparagus with young leeks, mushroom purée and sauce mousseline

Desserts

- Homemade vanilla yoghurt with peach compote, raspberry jelly & crumble
- Strawberry sorbet shortcake with sweetened crème fraîche sauce
- Poached apricots with lime and hazelnut financiers, mascarpone cream
- White chocolate tart with vanilla ice cream and raspberries
- Banana galette with salted caramel and milk chocolate
- Hazelnut parfait with a liquid chocolate centre and praline crust

An additional cheese course is available at a supplement of £12.95 per person

Main courses are served with seasonal vegetables

Berrys' selected coffee and chocolates are included in the menu price

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Tasting Menus

Menu A

£75.00 per person

Amuse bouche

Tomato consommé with ricotta dumplings and cucumber sorbet (V)

Brill with angels on horseback, seaweed and squash

Roast black leg chicken, on pressed terrine, pea purée and peas à la française

Pre dessert

Roast pineapple chop with fried pastry cream and whipped crème fraîche

Menu B

£80.00 per person

Amuse bouche

Raviolo of smoked salmon and oysters, asparagus and caviar

Foie gras ballotine with peppered Madeira jelly, smoked duck, rhubarb and walnut crumble

Seared scallops on lime and peanut risotto, satay sauce

Roast Bresse pigeon with aubergine purée and harissa jus

Pre dessert

Raspberry mousse, clotted cream and rice pudding ice cream

