

THE BERKELEY

LONDON



THE BERKELEY WINTER CABINS ARE UNVEILED

Cosy cabins and festive candlelight in the heart of Belgravia

Friday 5th November - The Berkeley has revealed a festive new addition to the hotel: The Berkeley Winter Cabins. Following the sell-out success of The Berkeley Beach Huts and now reimagined for the winter, this elegant terrace spot will play host to five cosy wooden cabins – each seating up to eight diners – in addition to counter-top dining. Abundant with lanterns and flickering candles, the cabins will be decked with wreaths, and surrounded by fir trees and fairy lights. Blankets and heaters will be on hand, while a menu of alpine specialties will be built around fondue and a showstopping raclette grill.

The Berkeley Winter Cabins will offer a menu of seasonal dishes to be served in convivial eating style. Starters include a trio of rostis flourished with different toppings, a hearty oxtail soup with toasted Gruyère croûte and short-rib croquettes. Mountain-inspired comfort food follows – from veal schnitzel to spätzle and cheese fondue in addition to the main event: an authentic raclette grill, straight from the slopes, for indulgent ‘cook your own’ dishes; a feast of carefully-sourced cheeses, meats and vegetables will be

brought to the table for diners to pick and choose, customise and grill – Morbier, Gouda, pastrami, Coppa ham, baby potato wedges, confit pickled onions, chestnut mushrooms and cornichons are all among this delicious smorgasbord. Native lobster, Wagyu beef, grilled tofu, vegetable skewers and shaved black winter truffle are all available to order on this very special menu. Guests will be encouraged to grill their own Wagyu or give their lobster a final sizzle.

For pudding, guests can select from a menu of decadent desserts designed to share, from apple tatin and pear and ginger crumble, to flambéed baked Alaska featuring three different flavours of ice cream. A chocolate croquembouche is set to be a retro showstopper. Finally, the Winter Cabins team will be on hand to present a very special hot chocolate tableside – served short and punchy – as Valrhona chocolate is mixed with a generous glug of either rum or whisky.

The drinks list showcases a wide range of craft beer, wines, champagnes and hot cider. Classic cocktails and mocktails are also available. The beer menu, in particular, has been a key focus – all hail from Belgium including some rare bottles for guests to discover.

The Berkeley Winter Cabins are open from Thursday 4th November 2021 and are open all day from 12PM (last sitting 9.15PM) Wednesday – Saturday, and 12PM – 5PM on Sundays. Cabins have a minimum spend of £500 per sitting and seat up to eight guests. Counter-top dining is available for walk-in guests only. To book, please contact The Berkeley wintercabins@the-berkeley.co.uk For more details please visit: <https://www.the-berkeley.co.uk/restaurants-bars/the-winter-cabins/>

ABOUT THE BERKELEY

Nestled between bustling Knightsbridge and leafy Belgravia, [The Berkeley](#) is the essence of contemporary chic and innovative luxury. With stunning rooms and suites, Michelin-starred cuisine from Marcus Wareing, a fashion favourite afternoon tea at Prêt-à-Portea, the Blue Bar and The Berkeley Bar & Terrace for drinks and The Berkeley Health Club & Spa, The Berkeley continues to surprise and enchant.

FOR FURTHER INFORMATION, PLEASE CONTACT:

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