



HERBERT BERGER
at Innholders Hall

Christmas Package Prices Lunch & Dinner menus

Package prices include:

Selector 1

- Three-course set menu
- Coffee & Christmas mince pies
- Half a bottle of house wine
- Bottles of filtered water
- Hire & gratuity

Selector 2

- Christmas bellini on arrival
- Chef's Appetiser
- Three-course set menu
- Coffee & Christmas mince pies
- Christmas petits fours
- Half a bottle of house wine
- Bottles of filtered water
- Hire & gratuity

Selector 3

- Christmas bellinis on arrival (2gls per person or 1 gls on arrival and 1 gls of port)
- Chef's Appetiser
- Four-course set menu
- Coffee & Christmas mince pies
- Christmas petits fours
- Half a bottle of house wine
- Bottles of filtered water
- Hire & gratuity
- Menus & Place cards

Old Court Room & New Court Room

Selector 1 @ £64.00 + VAT per person - Minimum of 14 guests

Selector 2 @ £70.00 + VAT per person - Minimum of 14 guests

Selector 3 @ £84.00 + VAT per person – Minimum of 14 guests

(Deduct £6/pp. if middle course not required)

The Great Hall

Selector 1 @ £68.00 + VAT per person - Minimum of 35 guests

Selector 2 @ £74.00 + VAT per person - Minimum of 35 guests

Selector 3 @ £88.00 + VAT per person – Minimum of 35 guests

(Deduct £6/pp. if middle course not required)

To choose different wines to our house wines in the package £9/pp. will be taken away and wines will then be charged on consumption.

Please note all above prices are plus VAT



Selector 1

Please choose **ONE** menu for the entire party,
dietary requirements may be catered for with prior notice

Starters

Parsnip and apple soup with cider crème fraîche

Celeriac cream with truffle oil

Chestnut soup white truffle oil

Asian cured salmon with Thai salad, ginger, lime and coriander vinaigrette

Carpaccio and brandade of smoked haddock, olive oil, Sherry, lemon and honey vinaigrette

Prawn and crab salad with Oriental spices, ginger and lime vinaigrette, coriander pesto

Ham hock, parsley and leek terrine, sauce gribiche

Grilled salmon with Cajun spices, beetroot, apple and horseradish salsa

(V) Salad of Jerusalem artichokes, wild mushrooms and green beans, pumpkinseed oil and balsamic vinegar

Main Courses

Traditional roast bronze turkey with all the trimmings, bread and cranberry sauce

Fricassee of free-range chicken, oyster mushrooms, tarragon and Sherry sauce, glazed winter vegetables, mash

Pheasant pie with woodland mushrooms, chestnuts and thyme, root vegetables and Madeira

Confit of duck with braised red cabbage, orange and ginger jus, potato rösti, pea puree

Braised Scotch feather steak with mash, onion and Guinness gravy, roast winter vegetables, mash

Supreme of salmon with mushroom, tarragon and tomato beurre blanc, seasonal greens and potato mash

Puddings

Christmas pudding, vanilla custard and brandy butter

Winter fruit crumble, spiced vanilla ice cream

Iced Christmas pudding parfait, crystallised cranberries and mandarin coulis

Meringue with chestnut cream, rum ice cream and cranberry coulis

If there are any vegetarian or special requirements we can provide an alternative menu for them with prior notice

Please choose ONE vegetarian menu for all vegetarians a separate vegetarian menu will be provided upon request

If you have any allergies please refer to our 'Important allergens information'

Page under food and drink



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Selector 2

Please choose **ONE** menu for the entire party,
dietary requirements may be catered for with prior notice

Starters

Game consommé with truffle oil, wild mushrooms and winter vegetables cooked under a pastry dome
Tartar of tuna with Provençale aubergine caviar, balsamic and olive oil vinaigrette, roast tomato coulis and pesto
Prawn and salmon salad with avocado, herb and tomato, watercress coulis and lemon oil
Asian cured salmon with Oriental aubergine caviar, Thai velouté and pickles
Warm Salad of goose confit with caramelised apple, Sherry and truffle oil vinaigrette
Smoked haddock risotto with soft quail egg, English mustard velouté
(V) Wild mushroom, Jerusalem artichoke and celeriac salad, balsamic and truffle oil vinaigrette

Main Courses

Traditional roast turkey with all the trimmings, bread and cranberry sauce
Guinea fowl breast wrapped in pancetta with aromatic herbs, red wine, Puy lentil jus, truffle oil mash
Ballotine of pheasant and partridge, wild mushroom and Sherry velouté, truffle oil mash, root vegetable fondant and Savoy cabbage
Confit and supreme of duck, puy lentils, red wine and shallot jus, rösti and winter vegetables
Roast lamb chump with wild mushrooms and chestnuts, parsley mash and braised savoy cabbage, carrot fondant
Fillet of John Dory with Jerusalem artichokes, fennel, olive oil and lemon emulsion

Puddings

Poached pear in mulled wine, bitter chocolate ganache, ginger bread ice cream
Roast pineapple with Oriental spices ginger, chilli, lime, coriander syrup, and coconut sorbet
Compote of winter fruits in red wine, port and spices, ginger and vanilla ice cream, cinnamon sablée
Bitter chocolate marquise, orange crème Chantilly

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Selector 3

Please choose **ONE** menu for the entire party,
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Starters

Warm salad of partridge and seared foie gras, remoulade of celeriac and apple, Xeres and white truffle oil vinaigrette
Carpaccio of tuna with Oriental spices and black radish, aubergine caviar, ginger, wasabi and lime vinaigrette
Caramelised diver caught scallop, saffron and fennel vinaigrette, Provençale vegetable confit
Asian cured salmon with Oriental aubergine caviar, Thai velouté and pickles
Terrine of foie gras with Automne fruit chutney, herb salad in Sherry balsamic vinaigrette, brioche Melba toast
(V) Wild mushroom, Jerusalem artichoke and celeriac salad, balsamic and truffle oil vinaigrette

Middle Courses

Smoked haddock risotto with soft quail egg, English mustard
John Dory with Jerusalem artichokes, lobster velouté and chervil
Woodland mushroom and parsley risotto, truffle oil and Parmesan

Main Courses

Pave of prime Scotch beef sirloin, morels in vin Jaune, vegetable fondants, truffle oil mash
Noisettes of lamb with wild mushroom, herb gratin, shallot and Claret sauce, potato rösti, spinach, carrot fondant
Loin of venison with game pepper sauce, spiced baby pear, red cabbage and celeriac parsley mash
Filet of Angus beef with caramelised foie gras, spinach and crispy potato galette, Madeira and Balsamic jus
(£4.00 supplement)
Confit of goose with foie gras and black truffle sauce, braised savoy cabbage and root vegetables
(£8.00 supplement)

Puddings

Bitter chocolate truffle, griottines and Armagnac compote, pistachio coulis
Iced prune, chestnuts and Armagnac parfait, orange coulis and chocolate sauce
Clementine gratin with Sauternes sabayon
Christmas pudding ice cream, crystallised pastry leaf

Any additional items such as Cheese, Crackers, Christmas logs are available at additional charges upon request.

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