



HERBERT BERGER
at Innholders Hall

Breakfast menu & Hire Fee

The Old Court Room & New Court Room

£450.00 + VAT

For a minimum of 12 guests

The Great Hall Room

£675 + VAT

For a minimum of 30 guests

Continental breakfast £12.00 + VAT

Fruit juices, yoghurt, Danish pastries, croissants,
toast, butter, honey and jam, fruit salad

Choice of teas, coffees, infusions or hot chocolate

Please also take a look at our finger/bowl food as an addition to this breakfast

Full English breakfast £18.00 + VAT

Choice of fried, poached, boiled or scrambled eggs

(Please choose one egg option for the entire party)

Crispy bacon, sausages, black pudding, grilled tomatoes, mushrooms

Cereals, yoghurts, fruit juices, butter, white and brown toast, jams, honey

Choice of teas, coffee, infusions or hot chocolate

Breakfast finger/bowl food

If just ordering the items below please order a minimum of four

Bircher muesli £4.50

Granola £4.50

Fresh fruit salad £5.00

Fruit Skewers at £5.00 per portion (3 Skewers)

Scrambled eggs and chives or bacon or ham at £4.50 (per small bowl)

Kedgeree at £6.50

Chipolatas in bacon at £4.50

Devilled lamb kidneys at £6.50

Toasted bacon sandwiches £3.50 per sandwich

Toasted sausage sandwiches £3.50 per sandwich

Smoked salmon and cream cheese mini bagels £4.50 per bagel

Selection of croissants and Danish pastries £3.50

**If the minimum numbers stated above
are not reached a minimum spend will apply**



HERBERT BERGER
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Cold Canapé Menu

£2.25 per canapé

Canapé marked with * £1.00 supplement

For canapé functions a minimum of 10 canapés per person must be ordered
Hall hire will also apply for canapé only events.

Vegetarian

Tomato bruschetta with basil
Cherry tomatoes with guacamole
Goat's cheese and walnut croute with celery
Asparagus (seasonal) tartlets with chervil mousseline
Baby artichoke hearts with Parmesan and truffle oil
Grilled Mediterranean vegetables with pesto
Thai aubergine caviar with green papaya
Black and green tapenade toasts with fried capers
Quails egg tartlets with cream cheese mousseline and chives

Chilled Soup Shots

Gazpacho
Pea with mint oil
Asparagus (seasonal) with crème fraîche and truffle oil
Tomato consommé with basil

Fish

Prawns 'Marie Rose'
Smoked salmon on pumpernickel, sauce vert
Smoked eel, horseradish and cucumber
Marinated herring, apple and celeriac remoulade, rye bread
Smoked salmon mousseline, cucumber and dill pickle
Brandade of smoked haddock with English mustard
Scallops ceviche with fennel, citrus, tarragon, olive oil
Carpaccio of tuna with black radish, ginger, lime and wasabi vinaigrette
Gravad lax with dill mustard sauce
Thai aubergine caviar with scallop carpaccio, lime and ginger vinaigrette

Meat

Beef tartar
Peppered venison with beetroot salad and juniper vinaigrette*
Pork and duck rillettes on crusty bread
Smoked duck with Puy lentil salad
Pata negra on crusty bread*
Beef carpaccio with garlic mayonnaise
Cheese wrapped in bresaola
Asparagus (seasonal) wrapped in Serrano ham
Goat's cheese and chorizo croute with saffron
Terrine of foie gras on brioche Melba toast*



HERBERT BERGER
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Hot Canapé Menu

£2.25 per canapé

Canapé marked with *£1.00 supplement

For canapé functions a minimum of 10 canapés per person must be ordered

Vegetarian

Cherry tomato and mozzarella croute with pesto
Wild mushrooms with herbs, Parmesan and white truffle oil on toast
Saffron risotto with dried tomatoes, fennel and basil
Spinach, garlic and nutmeg risotto with brown butter
Spring roll with chilli and coriander dip
Roast beetroot fritters with caraway, parsley crème fraîche

Hot Soup Shots

Parsnip and apple soup, white truffle oil
Celeriac velouté with black truffle oil
Cauliflower cream Dubarry
White bean and onion soup, smoky crispy bacon
French onion soup, cheese crouton
Shellfish velouté, black truffle oil *

Fish

Curried fish cakes with cucumber and lime yoghurt
Mini baked potato with smoked haddock gratin
Blackened pink salmon with lime and chilli salsa
Seared spiced rare tuna with Thai vinaigrette
Caramelised scallop with sauce vierge and pesto*
Gratinated mussels, garlic and parsley butter
Fried king prawn wrap, oriental dip*
Mini fish and chips with mushy peas*
Devilled white bait and lemon mayonnaise
Salmon fillet in puff pastry with spinach and lemon beurre blanc

Meat

Chicken with Indian spices and coriander yoghurt
Chipolatas with mustard mash
Lamb koftas, coriander yoghurt
Duck magret with pea purée, orange sauce
Toulouse sausage and Champagne sauerkraut
Mini toad in the hole, onion marmalade
Seared foie gras, sweet and sour endive, bitter chocolate vinaigrette*
Foie gras Lucullus*
Scotch quail eggs*

For exclusive & weekend functions a minimum spend or numbers including hall hire will apply

Please note menus are subject to change and certain items are seasonal

Substantial canapé menus & bowl food are available on request

Themed canapé menus on request

The above food and beverage prices include 12.5% gratuity



HERBERT BERGER
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Buffet Menu 1

For buffet functions hall hire will apply.

£42.00 per person

Cold salmon with lemon and herb mayonnaise

Asian marinated rare beef with stir fry salad and ginger

Prawn salad 'Marie Rose'

Grilled Mediterranean vegetables with Parmesan, pesto and balsamic vinegar

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Shepherds pie

Chicken and mushroom fricassee with rosemary, lemon and garlic

Curried fishcakes, coriander and lime yoghurt

Penne gratin with tomato, mozzarella, rocket and basil

Selection of three salads

New potatoes with parsley

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Lemon tart and raspberry coulis

Bitter chocolate praline

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Coffee



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Buffet Menu 2

For buffet functions hall hire will apply.

£48.00 per person

Smoked ham hock terrine with sauce gribiche

Ceviche of tuna in Thai vinaigrette, coriander pesto

Cold salmon and prawns with cocktail sauce

Grilled Mediterranean vegetables with Parmesan, pesto and balsamic vinegar

Wild mushroom, celeriac and French bean salad, pumpkin seed oil

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Chicken and mushroom fricassee with sage, lemon and garlic

Glazed smoked gammon with Madeira sauce

Feuille de salmon and spinach, lemon beurre blanc

Penne gratin with tomato, mozzarella, garlic, rocket and basil

Selection of three salads

New potatoes with parsley

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Meringues Chantilly with seasonal berries

Lemon tart and raspberry coulis

Bitter chocolate praline

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Selection of artisan cheeses

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Coffee

For exclusive & weekend functions a minimum spend or numbers including hall hire will apply

Please note menus are subject to change and certain items are seasonal

The above can form part of our package prices or alternatively hall hire will apply

The above food & beverage prices include 12.5% gratuity



HERBERT BERGER
at Innholders Hall

Three-course Lunch menu

Package prices include:

Three-course set menu
Coffee & Petits fours
Half a bottle of house wine
Bottles of filtered water
Hire & service

If wine is not required the package price can be reduced by £8.00/pp.

Old Court Room & New Court Room

Package A @ £66.00 per person - Minimum of 12 guests
Package B @ £72.00 per person - Minimum of 12 guests

The Great Hall

Package A @ £74.00 per person - Minimum of 24 guests
Package B @ £80.00 per person - Minimum of 24 guests

**If the minimum numbers stated above
are not reached a minimum spend will apply**

For an all day meeting additional hire fee will be applicable

For exclusive & weekend functions a minimum spend or numbers including hire will apply

Discounts are available for registered charities, lodges and other Livery companies

The above food & beverage prices include
12.5% gratuity



HERBERT BERGER
at Innholders Hall

Lunch Package A

Starters

Parsnip and apple soup with crème fraîche, truffle oil

Classic fish soup with rouille and cheese croutons

Caesar salad with crispy pancetta, garlic croutons

Marinated grilled Provençale vegetables, rocket, Parmesan
Pesto, sun dried tomato coulis and balsamic vinaigrette

Salad of salmon and prawns with tomato and cucumber
Watercress veloute, citrus oil

Curried salmon fishcake with herb salad and pickled cucumbers
yoghurt, lime and coriander vinaigrette

Smoked haddock, carpaccio and branzino with herb salad
olive oil, Sherry, honey and lemon vinaigrette

Pave of seared salmon with Thai aubergine caviar
Ginger, lime, chilli and coriander vinaigrette

Smoked ham knuckle, leek and parsley terrine, sauce gribiche

Main Courses

Grilled Scottish salmon with tomato and chive beurre blanc
Crushed new potatoes, spinach

Smoked haddock fish cake with leeks
White wine and English mustard sauce, mash

Grilled swordfish with Thai salsa, Oriental greens, sweet potatoes

Confit of duck with mash, Puy lentils, thyme and red wine jus

Fricassee of chicken, wild mushroom, Chablis and tarragon sauce, mash and seasonal greens

Supremes and confit of quail with rosemary and lemon jus
Mushroom and bread dumpling, grilled zucchini

Pink lamb chump with persillade, Provençale vegetables
Rosemary jus and mash

Shepherds pie or Lancashire hot pot



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Puddings

Lemon meringue tart, raspberry coulis

Iced berry parfait with crystallised pastry leaf
Raspberry coulis

Seasonal Eton mess, vanilla ice cream

Apple and rhubarb crumble with vanilla ice cream

Warm brownies with vanilla ice cream, caramelised banana
Chocolate sauce, rum caramel

Carpaccio of pineapple with Thai syrup, crème fraîche sorbet

Selection of farmhouse cheeses

Coffee & Petits fours

Lunch Package B

Starters

Celeriac and apple soup with crème fraîche, truffle oil
Shellfish bisque with Cognac

Marinated grilled Provençale vegetables, rocket, Parmesan
Pesto, sun dried tomato coulis and balsamic vinaigrette

Salad of artichokes, wild mushrooms and green beans
Pumpkinseed oil and balsamic vinaigrette

Salad of asparagus, peas, broad beans and yellow beans
Pumpkinseed oil and balsamic vinaigrette (seasonal)

Seared rare tuna with black radish and Oriental leaves
Ginger, lime, chilli and coriander vinaigrette

Escabeche of red mullet with tapenade crouton
Saffron pickled vegetable Julienne

Crab and prawn salad with avocado and tomato
Brown crabmeat coulis, sauce Marie Rose and pesto

Lime and ginger cured salmon with Thai aubergine caviar, Oriental vinaigrette

Smoked ham hock terrine with sauce gribiche and horseradish



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Main Courses

Seared stone bass with sauce vierge, saffron and pesto
Garlic, mash, spinach and braised fennel

Blackened swordfish with Cajun salsa
Sweet potatoes and greens

Grilled halibut with tomato and cucumber, dill and Champagne sauce
Mash and seasonal greens

Guinea fowl with wrapped in pancetta with thyme
Pinot Noir just, puy lentils and parsley mash

Corn fed chicken with wild mushroom and tarragon sauce
Truffle oil mash, leeks and carrot fondant

Roast lamb fillet with parsley, garlic and Dijon mustard crust
Basil and tomato jus, vegetable fondants

Prime Scotch beef sirloin with wild mushrooms, claret jus, rösti and vegetable fondants

Braised beef feather blade with onions and ale roast root vegetables and mash

Puddings

Bitter chocolate tart, orange coulis, crème Chantilly

Lemon meringue tart, passion fruit coulis

Vanilla crème brûlée

Iced banana, pistachio and apricot parfait, pistachio and apricot coulis

Caramelised pear, chocolate and nougat crème, crystallised pastry leaves Williamine sorbet

Selection of farmhouse cheeses

Coffee & Petits fours

Please choose ONE set menu for the entire group

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

A vegetarian menu is located at the end of this events pack.

Working lunch menus are available on request



HERBERT BERGER
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Three-course dinner menu

Package prices includes:

Three-course set menu
Coffee & Petits fours
Half a bottle of house wine
Jugs of filtered water
Hire & service

Old Court Room & New Court Room

Package A @ £72.00 per person - Minimum of 12 guests
Package B @ £78.00 per person - Minimum of 12 guests

The Great Hall

Package A @ £78.00 per person - Minimum of 40 guests
Package B @ £84.00 per person - Minimum of 40 guests

Four-course dinner menu

Package prices includes:

Four-course set menu
Coffee & Petits fours
Half a bottle of house wine
Jugs of filtered water
Hire & service

Old Court Room & New Court Room

Package A @ £86.00 per person - Minimum of 12 guests

The Great Hall

Package A @ £88.00 per person - Minimum of 40 guests

**If the minimum numbers stated above
are not reached a minimum spend will apply**



HERBERT BERGER
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Dinner Package A Three-course menu

Cold and hot starters

Marinated grilled Provençale vegetables, rocket, Parmesan, pesto,
Sun-dried tomato coulis and balsamic vinaigrette

Salad of celeriac, wild mushrooms and seasonal beans
Pumpkin seed oil and cider vinegar

Ceviche of salmon with Thai aubergine caviar
Ginger, chilli, lime and coriander pesto

Red mullet escabeche with black tapenade crostini
Saffron pickled vegetable julienne

Salad of salmon and prawns with tomato and cucumber
Watercress velouté and citrus oil

Brandade of smoked haddock with English mustard
Pickled cucumbers and Roquefort dressing

Asian slow cooked crispy pork belly with Oriental salad,
Ginger, lime, wasabi and coriander vinaigrette

Fine chicken liver parfait, onion and raisin marmalade
Herb salad in Sherry vinaigrette

Smoked ham knuckle, leek and parsley terrine, sauce gribiche

Pave of Scottish salmon mid-cuit
Dill, beetroot and horseradish pickle, cider vinegar

Smoked haddock risotto with soft quails egg
Colman's English mustard sauce

Pearl barley risotto with woodland mushrooms and herbs
Truffle oil and Parmesan

Seared stone bass with Provençale vegetable confit
Saffron sauce and basil oil



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Main Courses

Blackened supreme of salmon with Creole spices
Lime and coriander beurre blanc, sweet potatoes

Seared stone bass with lemon braised fennel
Sauce vierge, pesto and saffron mash

Guinea fowl with thyme wrapped in pancetta, Pinot noir reduction,
Puy lentils, parsley and garlic mash

Supreme of corn-fed chicken with herb crust
Provençale vegetables, Rosemarie jus

Balotine of corn fed chicken, wild mushroom, tarragon and Chablis veloute
Leeks, carrot fondant and truffle oil mash

Magret and confit of duck with ginger and orange sauce
Braised red cabbage, pea puree and potato rösti

Roast quail with bread and mushroom stuffing,
Grilled yellow and green zucchini, rosemary, lemon and garlic jus

Fillet and slow cooked belly of lamb, herb and parsley crust
White bean and onion puree, vegetable fondants and rosemary jus

Roast lamb chump with mint veloute
seasonal greens and white truffle oil mash

Pink lamb chump with wild mushroom and herb gratin
Madeira sauce and root vegetable fondants

Prime scotch sirloin of beef and oxtail, claret and shallot sauce
Parsley mash and root vegetable fondants

Dinner Package B Three-course menu

Salad of artichokes, wild mushrooms and green beans
Pumpkinseed oil and balsamic vinaigrette

Marinated grilled Provençale vegetables, rocket and Parmesan
Sun-dried tomato coulis, pesto and saffron vinaigrette

Salad of crab and prawns with tomato and avocado
Brown crabmeat velouté, sauce Marie Rose, herb and citrus oil



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Ceviche of salmon with Thai aubergine caviare
Ginger, chilli, lime and coriander pesto

Carpaccio of diver caught scallops with fennel salad
citrus and tarragon vinaigrette, tapenade crostini

Red mullet escabeche with black tapenade crostini
Saffron pickled vegetable julienne

Smoked haddock carpaccio and its brandade
Herb salad, Fino Sherry, honey, lemon and virgin olive oil

Grilled rare tuna salad with Provençale vegetable confit
Pesto, tapenade and virgin olive oil

Salad of asparagus and soft quail's eggs
Truffle oil and Xeres vinaigrette *

Confit of duck and foie gras terrine, raisin and onion marmalade
Pickled girolles, herb salad and country bread

Smoked Haddock risotto with soft quails egg
Coleman's English mustard sauce

Pearl barley risotto with woodland mushrooms and herbs
Truffle oil and Parmesan

Seared stone bass with Provençal vegetable confit
Saffron sauce and basil jus

Saffron and chorizo risotto with seared sea bass
Garlic and parsley jus, Pinot noir reduction

Filet of sole 'Bonne Femme' or 'Veronique'

Supreme of halibut with Champagne and dill sauce, cucumber and tomato

Main Courses

Blackened supreme of salmon with Creole spices
Lime and coriander beurre blanc, sweet potato's

Seared stone bass with lemon braised fennel
Sauce vierge, pesto and saffron mash

Roast fillet of cod with spinach and mash
Mussels, clams and tomato beurre blanc with herbs

Roast monkfish with aromatic herbs and Serrano ham
Mini paella, Pinot noir and parsley jus

Blackleg chicken, velouté of morels in vin jaune
Mash, leeks and carrot fondant



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Supremes and confit of quails with asparagus
Chablis, mushroom and tarragon sauce, truffle oil mash

Noisettes of lamb with a parsnip and truffle ragout
Vegetable fondants and Madeira jus

Noisettes of lamb with spring vegetables
Mint and white wine velouté, Jersey royals

Supreme of duck with caramelised foie gras
Sichuan pepper sauce and Oriental greens

Sirloin of prime Scotch beef with sweet and sour shallot confit
Braised oxtail in red wine jus, vegetable fondants

Sirloin of prime Scotch beef with shallot confit
Roasted bone marrow, parsley mash, claret sauce

Fillet of Scotch beef with Sauce 'Stroganoff',
Spinach and potato galette

Loin of venison with spiced pear and game pepper sauce
Braised red cabbage, celeriac and wild mushroom dumpling

Supreme and confit of squab pigeon
Salsify, pancetta and creamed cabbage, truffle oil

Supreme of partridge with apple, foie gras and Gewürztraminer jus
Braised Savoy cabbage and roast parsnips

Balotine of pheasant with woodland mushroom sauce
Roast root vegetables in thyme and braised cabbage

Desserts for A&B Packages

Lemon meringue tart, raspberry coulis

Bitter chocolate tart, orange coulis, crème Chantilly

Iced red berry parfait with crystallised pastry leaf
Raspberry coulis

Seasonal Eton mess, vanilla ice cream

Apple and rhubarb crumble with vanilla ice cream

Carpaccio of pineapple with Thai syrup, crème fraîche sorbet

Vanilla crème brûlée with raspberries

Almond and vanilla panacotta with seasonal fruit compote

Iced banana, pistachio and apricot parfait, pistachio and apricot coulis



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Caramel mousseline with Amaretto, apricot or mango and vanilla compote

Bitter chocolate marquise
Raspberry coulis, crème Chantilly

Sticky toffee pudding with candied fruit compote
Orange and thyme sorbet

Tart Tatin,
Calvados and vanilla ice cream

Thin crispy apple tart with cinnamon,
Rhubarb and crème fraîche sorbet, vanilla custard

Caramelised pear, chocolate and nougat crème
Crystallised pastry leaves
Williamine sorbet

Iced prune and Armagnac parfait
Orange and pistachio coulis

Caramelised pineapple with oriental spices
Lime, ginger, chilli and coriander syrup, coconut sorbet

Selection of farmhouse cheeses, biscuits and walnut and raisin bread

Four-course dinner menus

Menu 1

Salad of crab and prawns with avocado
Brown crabmeat puree, acidulated tomato coulis, pesto

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Seared foie gras, parsnip and apple velouté, truffle oil

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Tournedos of Angus beef, woodland mushroom and shallot gratin, claret sauce
Root vegetable fondants and mash

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Gratin of peaches with Sauternes sabayon  
Vanilla ice cream, raspberry coulis

### Menu 2

Carpaccio of diver caught scallops, Thai aubergine caviar  
Ginger, coriander and lime coulis

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Smoked haddock risotto with soft boiled quails egg
Coleman's English mustard sauce

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Supreme and confit of squab pigeon, caramelised foie gras  
Salsify and creamed cabbage, black truffle jus

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Crystallised pastry leaves with pears
Bitter chocolate ganache and raspberry coulis



HERBERT BERGER
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Menu 3

Asian spices seared rare tuna, Oriental pickles and black radish
Ginger, lime, wasabi and coriander vinaigrette

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Caramelised foie gras, rhubarb and raisin chutney  
Bitter chocolate and balsamic vinaigrette, brioche Melba toast

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Fillet of lamb with wild mushroom gratin
Madeira jus and caramelised turnips

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Gratin of summer berries with Sauternes sabayon  
Vanilla ice cream

### Menu 4

Salad of pig's trotter galette, celeriac and apple remoulade  
Black truffle, parsley vinaigrette, girolles

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Fricassee of scallops, lobster and clams 'Barigoule'
Lemon, fennel and virgin olive oil emulsion, liquorice

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Supreme of duck with caramelised foie gras  
Sichuan pepper sauce and Oriental greens

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Caramelised pineapple with oriental spices
Lime, ginger, chilli and coriander syrup, coconut sorbet

If an entire days meeting is required an
additional fee will be applicable

For exclusive & weekend functions a minimum
spend or numbers including hire will apply

Discounts are available for registered charities,
lodges and other Livery companies

Please choose ONE menu for the entire party

The above food & beverage prices include 12.5%
gratuity

All above prices are exclusive of VAT



HERBERT BERGER
at Innholders Hall

Gastronomic Menu Herbert's Signature Dishes

9 courses at £80.00 Per Person

Appetiser

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Salad of artichokes, wild mushrooms and green beans  
Pumpkin seed oil, aged balsamico

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Carpaccio of tuna with pickled green papaya and black radish
Ginger, lime, wasabi and coriander vinaigrette

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Caramelised scallop, Provençale vegetable confit  
Saffron velouté, basil jus

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Smoked haddock risotto, soft quail egg  
Coleman's English mustard sauce

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Seared foie gras, rhubarb chutney
Bitter chocolate vinaigrette, brioche Melba toast

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Sirloin of aged of prime Scotch beef, cream of morels in vin jaune  
Baby leeks, ratte potato fondant

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Strawberry and Sauternes granita, black pepper (seasonal)

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Bitter chocolate marquise  
Pistachio, raspberry and nougat coulis

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Coffee and petits fours

This menu is for a minimum of 16 guests
and a maximum of 24 guests

A minimum spend or numbers including
hire will apply

Please note menus are subject to change
and certain items are seasonal

The above food & beverage prices include
12.5% gratuity



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Vegetarian options

Marinated grilled Provençale vegetables
Rocket and Parmesan, pesto
Sun dried tomato coulis, balsamic vinaigrette

Salad of artichokes, celeriac, wild mushrooms and green beans Pumpkinseed oil,
balsamic vinaigrette

Spring vegetables pickled 'a la Greque' with saffron

Salad of asparagus with soft-boiled egg
Parmesan and balsamic vinaigrette

Roast baby red peppers with goat's cheese
Rocket, herb salad, tapenade and balsamic vinaigrette

Carpaccio of vegetables with tomato and basil vinaigrette

Thai aubergine caviar with Oriental salad
Ginger, lime and coriander jus

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Warm puff pastry case with wild mushrooms and spinach  
Girolles, thyme and parsley velouté

Feuillète of asparagus, peas and broad beans  
Chervil beurre blanc

Pearl barley risotto with wild mushrooms and celery  
Parmesan and white truffle oil

Spinach and garlic risotto with brown butter

Wild mushroom risotto with white truffle oil

Spring vegetable risotto with herbs and Parmesan

Globe artichoke stuffed with woodland mushrooms  
Parmesan, poached egg, sauce Hollandaise

Cottage garden pie with herbs

Oriental vegetable spring rolls, coriander and chilli salsa

Crispy potato galette, sauté of woodland mushrooms  
Celeriac, lentil and herb sauce