



HERBERT BERGER  
*at Innholders Hall*

## Breakfast menu & Hire Fee

The Old Court Room & New Court Room

£575.00 + VAT

**For a minimum of 14 guests**

The Great Hall Room

£800 + VAT

**For a minimum of 30 guests**

**Continental breakfast £16.50 + VAT**

Danish pastries, croissants, yoghurts

toast, butter, honey and jam, fruit salad

Choice of teas, coffees, infusions or hot chocolate, fruit juices,

**Full English breakfast £22.50 + 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, butter, white and brown toast, jams, honey

Choice of teas, coffee, infusions or hot chocolate, fruit juices

**Breakfast finger/bowl food**

**If just order the items below, please note a minimum of four items per person must be ordered for the entire group**

Baked Beans £2.50

Bircher muesli £4.50

Granola £4.50

Fresh fruit salad £5.50

Fruit skewers £5.00 per portion (3 skewers per portion)

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

Kedgeree £6.50

Chipolatas in bacon £4.50

Devilled lamb kidneys £6.50

Toasted bacon baps £4.50 per bap

Toasted sausage baps £4.50 per bap

Toasted egg baps £4.50 per bap

Smoked salmon and cream cheese bagels £5.00 per bagel

Selection of croissants and Danish pastries at £3.50/pp

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

Please note that above food and beverage prices include 12.5% gratuity

All above prices are exclusive of VAT

**If you have any allergies, please refer to our 'Important allergens information' page under food and drink**



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## Cold & Hot Canapé

£2.70 per canapé plus VAT

Canapé marked with \* £1.00 supplement

**For canapé functions a minimum of 10 canapés per person must be ordered  
Hall hire & minimum numbers/ spends will also apply to canapé events**

### Cold Vegetarian

Tomato bruschetta with basil

Goat's cheese and walnut croute with celery

Quails egg tartlets with cream cheese mousseline and chives

Grilled Mediterranean vegetables with pesto

### Hot Vegetarian

Wild mushrooms with herbs, Parmesan & white truffle oil

Spring roll with chilli and coriander dip

Cherry tomato and mozzarella croute with pesto

Saffron risotto with dried tomatoes, fennel and basil

### Chilled Soup Shots

Gazpacho

Pea with mint oil

Tomato consommé with basil

### Hot Soup Shots

Parsnip and apple soup, white truffle oil

White bean and onion soup, smoky crispy bacon

Shellfish velouté, black truffle oil \*

### Cold Fish

Prawns 'Marie Rose

Smoked salmon on pumpernickel

Brandade of smoked haddock with English mustard

Carpaccio of tuna black radish, ginger, lime and wasabi vinaigrette

Thai aubergine caviar with scallop carpaccio, lime and ginger vinaigrette

### Hot Fish

Curried fish cakes with cucumber and lime yoghurt

Fried king prawn wrap, Oriental dip\*

Mini fish and chips with mushy peas\*

Salmon fillet puff pastry with spinach & lemon beurre blanc

Mini baked potato with smoked haddock gratin

### Cold Meat

Smoked duck with Puy lentil salad

\*Peppered venison with beetroot salad and Juniper vinaigrette

Beef carpaccio with garlic mayonnaise

Asparagus (**seasonal**) wrapped in Serrano ham

Goat's cheese and chorizo croute with saffron

Terrine of foie gras on brioche Melba toast\*



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**Hot Meat**

Chicken with Indian spices and coriander yoghurt  
Chipolatas with mustard mash  
Lamb koftas, coriander yoghurt  
Toulouse sausage and Champagne sauerkraut  
Mini toad in the hole, onion marmalade  
Seared foie gras, sweet & sour endive bitter chocolate vinaigrette

**Dessert**

Lemon meringue tart  
Macaroons  
Chocolate brownies  
Fruit Tartlets  
Raspberry pavlova  
Ice Cream Lollypops

Please note that menus are subject to change and certain items are seasonal  
Substantial canapé menus & bowl food as well as themed menus are all available upon request

**If you have any allergies, please refer to our 'important allergens information' page under Food and drink**

**Please note our full menus are available on line**  
[www.innholders.co.uk](http://www.innholders.co.uk)



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## Buffet Menu 1

**For buffet functions, minimum numbers and hall hire will apply.**  
**£44.00 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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Shepherd's 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

## Buffet Menu 2

**£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  
Feuillete of 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



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## Three-course Lunch menu

Package prices includes:

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

If wine is not required, the package price can be reduced by £9.00/pp  
Please note prices are exclusive of VAT

### Old Court Room & New Court Room

Package A @ £84.00 per person - Minimum of 12 guests

Package B @ £90.00 per person - Minimum of 12 guests

### The Great Hall

Package A @ £92.00 per person - Minimum of 24 guests

Package B @ £98.00 per person - Minimum of 24 guests

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

**PLEASE NOTE ONE SET MENU MUST BE PRE-ORDERED  
FOR THE ENTIRE GROUP**

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

**Please note our full menus are available on line  
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The above food and beverages include 12.5% gratuity.

All above prices are exclusive of VAT



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## Lunch Package A

**Please choose one menu for the entire party**  
**Dietary requirements can be catered for with prior notice**

### Starters

Parsnip and apple soup with crème fraîche, truffle oil

Caesar salad with crispy pancetta, garlic croutons

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

Smoked haddock, carpaccio and brandade 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 **(Seasonal April to November)**

Shepherd's pie or Lancashire hot pot

### 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



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## Lunch Package B

### Starters

Celeriac and apple soup with crème fraîche, truffle oil

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

### Main Courses

Seared Scottish salmon with sauce vierge, saffron and pesto

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 wrapped in pancetta with thyme  
Pinot noir jus, puy lentils and parsley mash

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

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

Prime Scotch beef sirloin with wild mushrooms, claret jus, rosti and vegetables fondants

Braised beef feather blade with onions and 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

The above food and beverages include 12.5% gratuity.

All above prices are plus VAT

**If you have any allergies, please refer to our 'important allergens information' page under Food and drink**



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## Three-course dinner menu

### Package prices includes:

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

#### **Old Court Room & New Court Room**

Package A @ £92.00 per person - Minimum of 12 guests  
Package B @ £98.00 per person - Minimum of 12 guests

#### **The Great Hall**

Package A @ £98.00 per person - Minimum of 40 guests  
Package B @ £104.00 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 @ £104.00 per person - Minimum of 12 guests

#### **The Great Hall**

Package A @ £108.00 per person - Minimum of 40 guests

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

**Please note prices are exclusive of VAT**

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

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## SAMPLE - DINNER MENUS

### Dinner Package A Three-course menu

**Please choose one menu for the entire party  
Dietary requirements can be catered for with prior notice**

#### Cold & Hot Starters

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

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

Smoked ham knuckle, leek and parsley terrine, sauce gribiche

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

Red mullet escabeche with black tapenade crostini  
Saffron pickled vegetable Julienne

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

#### Main Courses

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

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

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

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

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

Roast quail with bread and mushroom stuffing  
Grilled yellow and green zucchini

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



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## Sample - Dinner Package B

### Three-course menu

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

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

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

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

Saffron and chorizo risotto, garlic and parsley jus  
Pinot Noir reduction

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

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

### Main Courses

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

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

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

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

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

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

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

Supreme of partridge with apple, foie gras and Gewürztraminer jus  
Brasied savoy cabbage and roast parsnips

### Dessert for A&B Packages

Lemon meringue tart, raspberry coulis

Bitter chocolate tart, orange coulis, crème Chantilly

Apple and rhubarb crumble with vanilla ice cream

Vanilla crème brulee with raspberries

Bitter chocolate marquise  
Raspberry coulis, crème Chantilly

Sticky toffee pudding with candied fruit compote  
Orange and thyme sorbet

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



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## Sample - 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 mushrooms 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 quail's 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

**For exclusive & weekend events a minimum spend and numbers are required including a hire fee.**

### 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

**The above food and beverages include 12.5% gratuity.**

**All above prices are exclusive of VAT**

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