



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)

Kedgeriee 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**



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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\*



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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\*  
Deville 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



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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

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

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



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## 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



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## 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 branadade 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 jus, 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



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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**



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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 Provencal 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



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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  
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## 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

Feuillete 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