

FESTIVE SET MENU

BY ALBERT'S SCHLOSS

TWO COURSES £35 | THREE COURSES £40

STARTERS

CHICKEN LIVER PÂTÉ
Fig + balsamic chutney, toasted sourdough

SCOTTISH SMOKED SALMON
Cucumber dill pickles, celeriac slaw,
pumpernickle bread

BIER ONION SOUP (V)
Gruyère cheese, sourdough crouton

ULTIMAT ALPINE KROKETTE (V)
Four mountain cheeses, tomato, herb sauce

GLAZED BEETROOT + TAHINI (VE)(NGCI)
Pomegranate molasses, pickled onion, coriander

CHRISTMAS LUNCHEON

All the trimmings - Braised red cabbage and rosemary roast potatoes, glazed parsnips and sprouts

CHESHIRE TURKEY
Pig in blanket, cranberry sauce

SAUERBRATEN BEEF WELLINGTON
Slow cooked featherblade of beef, flaky
puff pastry, horseradish sauce

SCHWEINSHAXE
Roasted pork knuckle, apple sauce

CONFIT ONION (VE)(NGCI)
Mushroom, celeriac + sun-dried tomato stuffed confit onion,
vegan cheese, vegetable gravy

MAINS

MUSHROOM "SPÄTZLE" (V)
Trofiette pasta, sautéed mushrooms,
crème fraiche, truffle + parmesan

SEAFOOD MORNAY
Scallops, prawns + haddock, parmesan
cream, buttery mash

BURGERS

COOK HAUS CHEESEBURGER
7oz chuck, short rib + smoked beef fat patty, Albert's burger sauce,
pickles, red onion, fontina, Westcombe cheddar, fries

VEGAN BURGER (VE)
Beyond Meat burger, Albert's burger sauce, pickles, mustard,
red onion, Violife cheese, vegan bun, fries

SIDES

CHARRED BROCCOLI
Lemon, shallots, herbs,
anchovy aioli
+5

SFORMATO (TO SHARE) (V)
Baked truffle mash,
melting Alpine cheese
+8

SCHWEINS IN BLANKETS
Premium schwein,
aged bacon
+5

CAULIFLOWER CHEESE
Alpine melting cheese, chives
+5

GREEN BEANS (V)
Shallot, lemon vinaigrette
+5

PUDDINGS

CHOCOLATE ROULADE (V)
Kirsch soaked cherries,
vanilla cream

ALBERT'S SUNDAE (V) (NGCI)
Saffron ripple ice cream, chantilly,
macerated lime strawberry

ALBERT'S APPLE STRUDEL (V)
Caramelised apple cake, spiced apple
+ raisin compote, filo pastry, vanilla sauce

ALBERT'S CHEESE BOARD (V)
Victoria plum chutney,
biscuits

NORTHERN BLOC ICE CREAM

Ice cream. Done different. Done right. Choose three.

Vanilla, Chocolate + Sea Salt (V) / Caramel Sea Salt (VE) / Raspberry + Sorrel Sorbet (VE) / Sicilian Lemon Sorbet (VE)

ALL OUR FOOD IS FRESH AND MAY CONTAIN ALLERGENS. PLEASE ASK YOUR SERVER FOR MORE INFORMATION.

A DISCRETIONARY SERVICE CHARGE OF 10% IS ADDED TO ALL PARTIES.