

FESTIVE FEASTING

ALBERTS
SCHLOSS

7 DAYS OF SHOWTIME

WUNDERBAR
White
Christmas





WUNDERBAR CHRISTMAS

THE GREATEST SHOW OF ALL

The 2026 Christmas party season at Albert's Schloss will be our most extravagant yet. Our entertainment team have curated our finest ever programme; expect a Bavarian Christmas theme with brass bands, marching bands, choirs, Santa + Mrs Claus, keg tapping, extra special Kabaret + Haus band performances and so much more.



COOK HAUS FEASTING

Our team have created an Alpine-inspired winter menu for your delectation; this menu is available from Monday 9th November alongside our Cook Haus menu with festive favourites. Groups of 10 or more can also devour a smorgasbord feast in cordial company.

AREA HIRE



DAS STUDY

CAPACITY: 45 GUESTS

A raised semi-private area in the main area of Albert's Schloss and situated right next to the stage so you won't be missing out on the entertainment.

DRINKS BOOTHS

CAPACITY: 100 GUESTS

Back drinks booths, high top tables, and standing space.





FESTIVE SET MENU



TWO COURSES £40 | THREE COURSES £48

A pre-order will be required for parties of 9+

All of our Christmas menus + pricing are sample menus and subject to change

INCLUDES A SHOT OF HAUS SCHNAPPS ON ARRIVAL

STARTERS

CHICKEN LIVER PÂTÉ

Fig + balsamic chutney,
toasted sourdough

SCOTTISH SMOKED SALMON (GF*Av)

Chive + lemon cream cheese,
cucumber pickles, dill + croutons

ALPINE KROKETTETS

Smoked bacon,
Gruyère cheese, aioli

GLAZED BEETROOT + TAHINI (VE) (GF*)

Pomegranate molasses, pickled
onion, coriander

BIER ONION SOUP (GF*Av)

Gruyère cheese, sourdough crouton

CHRISTMAS LUNCHEON

All the trimmings + duck fat roast potatoes, honey-roasted roots,
petit pois + Brussels sprouts à la Français

SAUERBRATEN BEEF SHORT RIB (GF*)

Slow cooked short rib of beef,
sformato + honeyed carrot

SCHWEINSHAXE (GF*)

Roasted pork knuckle. Served with braised
red cabbage, apple + rich wine gravy

ROAST CHESHIRE TURKEY

Sausagemeat stuffing, maple syrup bacon, schwein in blanket,
root vegetable crush + cranberry sauce

Please inform us at the time of booking of any dietary requirements and we will do our best to accommodate these.

(V) Vegetarian | (VE) Vegan | (Ve*Av) Vegan option available on request

(GF*) Made with gluten free ingredients, but cooked in an environment that contains gluten

(GF*Av) Available with gluten free ingredients on request, but cooked in an environment that contains gluten

MAINS

BUTTERNUT SQUASH SPINACH EN CROUTE (VE)

Olive oil and thyme potatoes,
tenderstem broccoli, cabbage, peas,
vegetable gravy

SEAFOOD MORNAY

Scallops, prawns + haddock,
parmesan cream, buttery mash

ALPINE CHEESEBURGER (GF*Av)

Chuck + brisket patty, brioche bun,
Albert's burger sauce, mature cheddar
cheese, gherkin + fries

VEGAN BURGER (VE) (GF*Av)

Beyond Meat burger, Albert's burger
sauce, pickles, mustard, red onion,
Violife cheese, vegan bun, fries

SIDES

SCHWEINS IN BLANKETS

Premium schwein, aged bacon
+5

SFORMATO (TO SHARE) (GF*)

Baked truffle mash, melting Alpine cheese
+8

CAULIFLOWER CHEESE

Alpine melting cheese, chives
+5

CHARRED BROCCOLI (GF*) (VeAv)

Lemon, shallots, garlic aioli
+5

PUDDINGS

ALBERT'S CHEESE BOARD (GF*Av)

Victoria plum chutney, biscuits

KLASSIK APPLE STRUDEL (V)

Caramelised apples, flaky pastry,
vanilla sauce

MÜNCHEN MESS (V) (GF*)

Chewy meringue, berries, chantilly
cream + chocolate shavings

HAUS ICE CREAM + SORBETS (TWO SCOOPS) (V)

Vanilla, chocolate, wild strawberry, espresso coffee,
cherry sorbet, passionfruit + mango 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 parties of six or more. This menu and its prices are subject to seasonal changes.

SMORGASBORD BANQUET

£35 Served on platters.

Includes a glass of prosecco or a bottle of Budvar.

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Recommended for groups of 10 or more seated in our drinks areas.

WARM PRETZELS

Sweet mustard, ranch sauce

KREUZBERG FRIED CHICKEN

Hot honey sauce

SALMON + DILL FISHCAKES

Lemon mayonnaise

HONEY BRATWURST

Sweet mustard

HUMMUS (VE)

Pickles, pomegranate, paprika

SCHLOSSAGE ROLL

Comté, green apple



PARMESAN POTATOES

(Ve Available)

Crushed thyme-roasted new potatoes

CARAMELISED ONION + LEEK FLAMMKUCHEN (V)

Topped with chives + parmesan

ALPINE KROKETTES

Smoked bacon, Gruyère, aioli

CHARGRILLED BROCCOLI CAESAR SALAD (Ve Available)

Sourdough croutons, soft boiled egg,
capers, baby gem

OPTIONAL EXTRAS

ALPINE FONDUE (V)

TO SHARE + £28

Melted Vacherin Fribourgeois, Gruyère,
white wine, cheddar, haus pickles,
sourdough + new potatoes

SCHNAPPS PADDLE

10 FOR £38 | 20 FOR £75

Limoncello / Raspberry / Salted Caramel /
Black Cherry / Wild Strawberry /
Gold, Frankincense and Myrrh

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BOWL FOOD MENU

4 BOWLS PER PERSON: £35

All of our Christmas menus + pricing are sample menus and subject to change
Minimum order: 30 bowls (per food option)

CURRYWURST

Haus fries, klassic curry ketchup

ALPINE FUNGHI ORZO (V)

Traditional Northern Italian pasta, sautéed mushrooms, brandy sauce, truffle and Parmesan

PAPRIKASH BUTTER ROASTED CHICKEN CAESAR

Sourdough croutons, soft-boiled egg, capers, baby gem

CHILLI + TOMATO ROASTED PRAWNS

Roasted red onions, soft-boiled egg, fried chilli

BLACK FOREST HAM MEATBALLS

Orzo pasta, tomato + basil mother sauce

SALMON + DILL FISHCAKES

Pickled cucumbers, Bavarian potato salad

CRISPY FOREST

MUSHROOM CAESAR (VE)

Sourdough croutons, capers, baby gem

TYROLEAN CRISPY PORK BELLY

Bier-braised onion mash, crispy kale

KREUZBERG FRIED CHICKEN

Hot honey sauce, pickled cucumbers

PUDDING

DOUBLE CHOCOLATE BROWNIE (V)

Dulce de leche, vanilla ice cream

MÜNCHEN MESS (V)

Vanilla cream, raspberry, blackberry, meringue

KLASSIC APPLE STRUDEL (V)

Caramelised apples, flaky pastry, vanilla sauce

(V) Vegetarian | (VE) Vegan | (Ve Available) Vegan Available

FESTIVE BREAKFAST

Festive gatherings aren't just for the evening.
We happily accommodate large parties for our festive breakfast package.

£25PP

UNLIMITED TEA, COFFEE + HOT CHOCOLATE

1 X JUICE OR MIMOSA ON ARRIVAL

CHOICE OF BREAKFAST DISH. INCLUDING:

Cook Haus breakfast | Veggie Cook Haus Breakfast | Baked Wild Mushrooms on Toast |
Shakshuka eggs | Avocado + eggs



**THE
GREATEST
GIFT OF ALL**

'TIS THE SEASON TO TREAT
ONESELF OR A DEAR FREUND
WITH THE GIFT THAT KEEPS
ON GIVING. OH JA!

NO. 23678

TAP HERE TO
PURCHASE

*** GIFT CARD ***

ALTERNATIVELY YOU
CAN POP IN TO SEE US!

ALL NIGHT
ADULT

GIFT CARD

7 DAYS OF SHOWTIME



BACK TO MEIN

Special guest DJs play their personal record collection.
Anything goes.

KUNST KABARET

Outrageous and flamboyant live performances from the cabaret underworld,
each show unique and specially curated for albert's schloss.

JUKEBOX BABY

You provide the playlist, we'll provide the band.

DISKO WUNDERBAR

Our live disko bands rework classic bangers and guilty pleasures,
reimagined with flair, flamboyance + funk

FRIDAY FRÖHLICH

Kick off the weekend with our haus band
and interactive artistes. Thank fröhlich it's Friday!

PLEASURE PALACE

Saturday night splendour, decadence and delight.

SUNDAY SERVICE

Resident choirs, DJ's, cook haus roasts, grooves, gravy + good times!

TAP HERE FOR
SHOWTIME

BE OUR GUEST

BOOKING IS REQUIRED FOR PARTIES OF 9+



EVENTS@ALBERTSSCHLOSS.CO.UK

ALBERTSSCHLOSS.COM

0161 833 4040

**TAP HERE FOR
360° TOUR**

**ALBERT'S SCHLOSS,
27 PETER ST MANCHESTER M2 5QR**

OPENING TIMES
MONDAY - SUNDAY 9AM - 2AM

COOK HAUS SERVICE TIMES
BREAKFAST 9AM - 11:45AM, MONDAY - SUNDAY
DINING 12 - 9:30PM (12 - 8:30PM SUNDAY)

WUNDERBAR
CHRISTMAS

SAY HALLO NOT
AUFWIEDERSEHEN

STAY WUNDERBAR:

albertsschloss.com

@albertsschloss

SHOWTIME

To support our musicians, actors and performers a supplementary charge of £1 is added to all drinks during showtime hours. This excludes soft drinks. £2 is added to all bottles of wine, champagne and prosecco. Danke.



Our Christmas menus are available from
9th November - 24th December 2026.
Get in touch with our team for booking information.

[ALBERTSSCHLOSS.COM/CHRISTMAS](https://albertsschloss.com/christmas)

ALBERTS
SCHLOSS