

# FESTIVE SET MENU

TWO COURSES £40 | THREE COURSES £48

INCLUDES A SHOT OF HAUS SCHNAPPS ON ARRIVAL

## STARTERS

### CHICKEN LIVER PÂTÉ

Fig + balsamic chutney,  
toasted sourdough

### BIER ONION SOUP (GF\*Av)

Gruyère cheese,  
sourdough crouton

### ALPINE KROKETTAS

Smoked bacon,  
Gruyère cheese, aioli

### SCOTTISH SMOKED SALMON (GF\*Av)

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

### GLAZED BEETROOT + TAHINI (VE) (GF\*)

Pomegranate molasses, pickled  
onion, coriander

## 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

## MAINS

### BUTTERNUT SQUASH SPINACH EN CROUTE (VE)

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

### SEAFOOD MORNAI

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  
+7

### CAULIFLOWER CHEESE

Alpine melting cheese,  
chives  
+5

### CHARRED BROCCOLI (GF\*) (Ve\*Av)

Lemon, shallots, garlic aioli  
+5

## PUDDINGS

### KLASSIK APPLE STRUDEL (V)

Caramelised apples, flaky pastry,  
vanilla sauce

### MÜNCHEN MESS (V) (GF\*)

Chewy meringue, berries, chantilly  
cream + chocolate shavings

### ALBERT'S CHEESE BOARD (GF\*Av)

Victoria plum chutney,  
biscuits

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

Vanilla, chocolate, wild strawberry, espresso coffee,  
cherry sorbet, passionfruit + mango sorbet (VE)

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

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 and more. This menu and its prices are subject to seasonal changes.