

ALBERT'S SCHLOSS CHRISTMAS SPECIAL

Das Nutcracker



ALBERTS
SCHLOSS



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

DRINKS BOOTHS

CAPACITY: 10-80

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

DAS STUDY

CAPACITY: 20-25

A raised semi-private area in the main area of Albert's Schloss.

Perfect for an Alpine-inspired dining experience.

HAUS OF SCHLOSS

CAPACITY: 22-25

Home to three cosy booths - seating up to 22 guests for dining, or up to 30 for drinks if you fancy standing or having a dance.

LUDWIG'S TAVERN

CAPACITY: 100

Ludwig's Tavern is our stunning event space with a private bar, a shuffleboard table, informal seating and a wunderbar balcony view of the venue. Semi-private hire also available for 40-50 guests, please speak to the team to find out more.





FESTIVE SET MENU

TWO COURSES £40 | THREE COURSES £48

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

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 root,
charred Brussels sprouts + chestnut with brown sage butter

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

MAPLE-GLAZED BACON WRAPPED TURKEY

Sage + onion stuffing, 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

MUSHROOM 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)

Redefine Meat Burger, Albert's burger
sauce, pickles, mustard, Vegan Smoked
Applewood cheddar, 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

ALBERT'S CHEESE BOARD (GF*Av)

Victoria plum chutney, biscuits

KLASSIK APPLE STRUDEL (V)

Caramelised apples, flaky pastry,
vanilla sauce

STICKY TOFFEE PUDDING (V)

Sea salt toffee sauce, brown sugar
crumb, vanilla ice cream

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

£45 PP Served on platters.

Includes a glass of prosecco or a bottle of Krombacher + 1 Haus schnapps per person

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

CHARGILLED BROCCOLI

CAESAR SALAD (Ve Available)

Sourdough croutons, soft boiled egg,
capers, baby gem



PUDDING

DARK CHOCOLATE BROWNIE BITES v

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BOWL FOOD MENU

4 BOWLS PER PERSON: £35

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

GOULASH

Slow cooked beef chuck, sfornato, sour cream

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



ALBERT'S SCH-NACKS

20 PER PERSON

FOR PARTIES OF 20+ GUESTS

SELECT FIVE OPTIONS FOR YOUR PARTY FROM THE BELOW MENU:

KREUZBERG FRIED CHICKEN

Romesco sauce

HONEY BRATWURST

Sweet mustard

SALMON + DILL FISHCAKES

Lemon mayonnaise

ALPINE KROKETTES

Smoked bacon, Gruyère cheese, aioli

CAPRESE SKEWERS (V)

Tomato, mozzarella, basil, balsamic

CHEESEBURGER SLIDER

Short rib patty, mature cheddar, gherkin

PRAWN COCKTAIL TARTLET

Spicy cocktail sauce

**PULLED SCHWEINSHAXE
SLIDER**

Grain mustard, caramelised onion

**BEETROOT FALAFEL
SLIDER (Ve)**

Pumpkin seed + rocket pesto

**CARAMELISED ONION
+ LEEK FLAMMKUCHEN (V)**

Topped with chives and parmesan

SALT BEEF CROSTINI

Horseradish, beetroot, dill

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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.

HOMEGROWN

A live musical exploration of artisanal beats + vibes.

DISKO WUNDERBAR

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

JUKEBOX BABY

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

FRIDAY FRÖHLICH

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

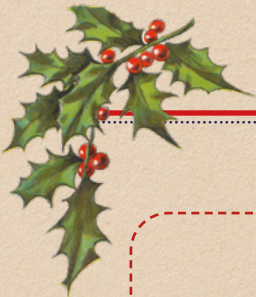
PLEASURE PALACE

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+

EVENTSLIVERPOOL@ALBERTSSCHLOSS.CO.UK

ALBERTSSCHLOSS.COM

0151 312 8998

**TAP HERE FOR
360° TOUR**

**ALBERT'S SCHLOSS,
RADIANT HOUSE, 18-26 BOLD ST, LIVERPOOL L1 4DS**

OPENING TIMES

MONDAY – WEDNESDAY 9AM – 1AM

THURSDAY – SUNDAY 9AM – 2AM

COOK HAUS SERVICE TIMES

BREAKFAST 9AM – 11:45AM MONDAY – SUNDAY

DINING 12PM – 9:30PM (12PM – 8:30PM SUNDAY)

WUNDERBAR CHRISTMAS

**SAY HALLO NOT
AUFWIEDERSEHEN**

STAY WUNDERBAR:

albertsschloss.com

[@albertsschloss](https://www.instagram.com/albertsschloss)

SHOWTIME

To support our musicians, singers, dancers, actors and performers, a supplementary charge is added to drinks during showtime hours. 50p is added to soft drinks, £1 to all other drinks and £2 to 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)

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