ALBERT'S SCHLOSS CHRISTMAS SPEZIAL

Das Nutcracker

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+

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 KROKETTES
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

CHARGRILLED 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, sformato, sour cream

BLACK FOREST HAM MEATBALLS
Orzo pasta, tomato + basil mother sauce

SALMON + DILL FISHCAKES
Pickled cucumbers, Bavarian potato salat

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

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 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+

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, 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 £3 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

ALBERTS SCHLOSS