



2018

ALBERT'S SCHLOSS

# SMORGASBORD

*£20pp*

## **alpine cured meat & cheese board**

selection of alpine meats & cheeses, haus pickles, kraut, winter spiced fruit chutney

## **hummus with spicy chickpeas**

served with flat bread

## **paprikash chicken kebabs**

yoghurt aioli, mint, coriander, pomegranate, pickled fennel, rose harissa

## **festive spiced turkey goujons**

cranberry dipping sauce, aioli

## **haus smoked scottish salmon**

beetroot & horseradish cream served with pretzel chips

## **alpine pizza (v)**

served thin & crispy

## **porcini mushroom & truffle croquette (v)**

gruyère, béchamel sauce, porcini & truffle

## **kartoffel salat (v)**

german potato salad, mayonnaise, crème fraîche, red onion, parsley,  
chive, whole grain mustard

## **mini kaiserwurst**

bier cheese dip

## **pretzel & bread selection (v)**

served with whipped truffle butter

# CHRISTMAS PARTY MENU

*3 Course Dining £35*

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spiced winter squash soup, toasted pumpkin seed, quark, mint oil (v) (gf)

chicken & duck parfait, spiced chutney, sourdough toast

haus-smoked salmon & roasted beetroots, watercress, horseradish crème fraîche

roasted fennel & chèvre salad, pear, caraway (v)

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roast turkey, pigs in blankets, festive trimmings

chestnut & cranberry nut roast & festive trimmings (v)

braised short rib of beef, celeriac mash, curly kale, bier jus

pan roast hake, whipped potato, puy lentils, smoked lardons, savoy cabbage

*all served with maple glazed chantenay carrots, parsnips,  
braised red cabbage & roast potatoes*

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sticky toffee pudding, orange butterscotch sauce, vanilla ice cream (v)

alpine cheese, caramelised onion chutney, haus sourdough

swiss chocolate mousse, cherry sorbet, crisp tuile

blood orange posset, lemon thyme shortbread (v)

# WINTER MÄRCHEN

Wintermärchen  
High German (noun)

*A dark winter fairy tale. Commonly used as an expression to describe  
the perfect winter's day.*

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WINTER 2018