



**YOUR  
WINTER  
AWAITS**

CHRISTMAS PARTIES  
by ALBERT'S SCHENKE

Bier Tavern & Cook Haus,  
inspired by every nook &  
cranny of central Europe's  
Alpine regions. Over 12  
rotational biers on tap, the  
finest Munich & Bohemian  
pilsners, Weiss biers and  
local key kegs that change  
daily. Sip by the schooner,  
pour by the pint or take a  
tour of the taps with a range  
of bier flights.

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Rustic & simple, Bavarian  
inspired dishes. So, kick off  
those skis, cosy up by the  
roaring fire and let's take  
a yodel at Albert's  
Christmas feasting.

# FESTIVE SET MENU

2 COURSES £20.95 // 3 COURSES £24.95

## STARTERS

### MUSHROOM SOUP (V)

truffle & chestnut cream, salted pretzel chips  
*(VE alternative available)*

### CHICKEN LIVER PÂTÉ

spiced fig chutney, pretzel loaf

### FRENCH ONION & COMTÉ CROQUETTE

radicchio, haus mustard dressing

### SMOKED SALMON ROSTI

horse radish crème fraîche

## MAINS

### ROAST CHESHIRE TURKEY

roast potatoes, stuffing, pigs in blankets and gravy

### CHRISTMAS SPICED ROAST CAULIFLOWER (VE)

cranberry stuffing balls, red cabbage, tomato and herb gravy

### BAKED HAKE

creamed leeks, mussel, beer & potato chowder

### CONFIT DUCK LEGS

pearl barley and savoy cabbage, port sauce

## DESSERTS

### BLACK FOREST YULE LOG

chocolate shards, boozy cherries

### CHRISTMAS PUDDING STRUDEL (VE)

brandy sauce

### ESPRESSO MARTINI BRÛLÉE

chocolate shortbread

### ALPINE CHEESE

haus chutney, biscuits

ALL BOOKINGS REQUIRE A £10PP DEPOSIT AND PRE-ORDER.

ALL OUR FOOD IS FRESH AND MAY CONTAIN ALLERGENS. PLEASE ASK YOUR SERVER FOR MENU INFORMATION.  
A DISCRETIONARY SERVICE CHARGE OF 10% IS ADDED TO PARTIES OF EIGHT OR MORE.

# FESTIVE SMORGASBORD

£20pp

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AVAILABLE FOR GROUPS OF 9 OR MORE

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## ALPINE CURED MEAT & CHEESE BOARD (GF)

alpine meats & cheeses, haus pickles, kraut,  
winter spiced chutney

## HUMMUS & FLATBREAD (VE)

haus hummus, harissa, crispy, chickpeas, shallots,  
coriander, pomegranate

## PAPRIKASH CHICKEN KEBABS (GF)

yoghurt aioli, fresh herbs, pomegranate,  
pickled fennel, rose harissa

## SPICED TURKEY GOUJONS

cranberry aioli

## HAUS SMOKED SCOTTISH SALMON

beetroot chutney, horseradish cream, rye bread

## SPICED CAULIFLOWER (VE)

crispy battered cauliflower, vegan spiced yoghurt aioli

## PORCINI MUSHROOM & TRUFFLE CROQUETTE (V)

alpine cheese, béchamel sauce, porcini & truffle oil

## SMOKED BRATWURST

sweet mustard dip

## PRETZEL CHIPS (V)

bier cheese dip

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# DRINKS

## PARTY PACKAGES

### ALBERT'S CRAFT SELECTION

KONA BIG WAVE  
FLORIS MANGO  
BREW DOG PUNK IPA  
TINY REBEL CLWB TROPICANA

12 bottles £50

### ALPINE WINE

HAUS RED / WHITE

4 bottles £60

### BOTTLED BIER

MENABREA

12 bottles £40

### FIZZ + SCHNAPPS

TWO BOTTLES OF DURELLO SPUMANTE

5 SHOT SCHNAPPS PADDLE

2 x salted caramel, 2 x morello cherry, 1 x wild strawberry

£45

### FIZZ, CHAMPAGNE + SPIRITS

DURELLO SPUMANTE 75cl &  
A BOTTLE OF HAUS SPIRIT & MIXERS

£115

LAURENT PERRIER ROSÉ 75cl &  
A BOTTLE OF HAUS SPIRIT & MIXERS

£205

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**BIER  
HALLE  
PIANO  
SESSIONS**

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EVERY THURSDAY,  
FRIDAY & SATURDAY  
FROM 8PM

THURSDAY'S BIER HALLE PIANO SESSIONS  
COMMENCES FROM 5TH DECEMBER



ALBERTS  
SCHENKE