

FESTIVE SET MENU

BY ALBERT'S SCHENKE

TWO COURSES £38 | THREE COURSES £45

STARTERS

FOREST MUSHROOM CROQUETTES

Truffle, Gruyère, aioli

DARK BIER ONION SOUP

Budvar Tmavý,
sourdough

PRAWN COCKTAIL

Tomato chutney, chicory,
frisée, seafood dressing

ROAST SQUASH HUMMUS

+ FLATBREAD (VE)

Haus pickle, coriander

POTTED HAUS PÂTÉ

Fig + port chutney,
sultana toast

CHRISTMAS FEAST

SAUERBRATEN BEEF*

Short rib, crispy shallot,
horseradish, sauerbraten sauce

CHESHIRE TURKEY*

Pig in blanket, stuffing,
turkey gravy

WILD MUSHROOM WELLINGTON* (VE)

Butternut squash purée,
vegan gravy

SALMON SUPREME*

Curried squash,
watercress, chilli

*Served with seasonal winter vegetables

SIDES + 5 EACH

PIGS IN BLANKETS | RACLETTE CAULIFLOWER CHEESE (V) | HAUS SALAD (VE)

EXTRA SEASONAL WINTER VEGETABLES

PUDDING KLUB

CHRISTMAS PUDDING STRUDEL (V)

Filo, winter spiced
custard

ALBERT'S CHEESEBOARD

Regional cheeses, orchard apple
chutney artisan crackers

STICKY TOFFEE PUDDING (V)

Clotted cream,
toffee sauce

ICE CREAM (V)

Vanilla / Chocolate + Sea Salt / Strawberry

SORBET (VE)

Raspberry, Lemon

(V) VEGETARIAN | (VE) VEGAN

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 8 OR MORE.

