



# CHRISTMAS MENU 2019

**3 COURSE DINING £35**

AVAILABLE FOR GROUPS OF 9 OR MORE

## STARTERS

**SWEET POTATO & BUTTERNUT SOUP (VE)**

Herb oil, garlic toast

**CHICKEN LIVER PATE**

Winter chutney, sourdough toast

**ROASTED BEET & CHEVRE SALAD (V, GF, N)**

Fennel, toasted hazelnut

**SMOKED SALMON RILLETTES**

Pickled cucumber, fromage blanc

## MAINS

**ROAST CHESHIRE TURKEY**

roast potatoes, stuffing, pigs in blankets and gravy

**MUSHROOM & CRANBERRY STRUDEL (VE)**

roast potatoes and gravy

**BAKED HAKE**

Herb crumb, truffled white bean cassoulet

**SLOW COOKED BEEF (GF)**

Buttered mash, winter greens

ALL SERVED WITH FAMILY STYLE SERVICE OF SEASONAL  
VEGETABLES AND ACCOMPANIMENTS

## DESSERTS

**SWISS CHOCOLATE TORTE**

Winter berries

**CHRISTMAS PUDDING STRUDEL**

Brandy sauce

**CLEMENTINE POSSET**

Cranberry compote, cinnamon shortbread

**ALPINE CHEESE**

Haus chutney, biscuits

SELECTION OF VEGAN ICE CREAMS & SORBETS (VE, GF)



# SMORGASBORD

£20PP

AVAILABLE FOR GROUPS OF 9 OR MORE

**ALPINE CURED MEAT & CHEESE BOARD (GF)**

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

**HUMMUS & SPICY CHICKPEAS**

Charred flat bread

**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

**TYROLEAN PIZZA**

Margherita (V) and 'nduja

**PORCINI MUSHROOM & TRUFFLE CROQUETTE (V)**

Alpine cheese, béchamel sauce, porcini & truffle oil

**KARTOFFEL SALAT (V)**

German potato salad, crème fraîche, wholegrain mustard

**MINI BRATWURST**

Sweet mustard dip

**BIER CHEESE DIP (V)**

Pretzel chips