

FESTIVE SET MENU

TWO COURSES £48 | THREE COURSES £55

INCLUDES A SHOT OF HAUS SCHNAPPS ON ARRIVAL

STARTERS

CHICKEN LIVER PÂTÉ (GF*Av)

Fig + balsamic chutney,
toasted sourdough

BIER ONION SOUP

Gruyère cheese,
sourdough crouton

ALPINE KROKETTETS

Smoked bacon,
Gruyère cheese, aioli

SCOTTISH SMOKED SALMON (GF*Av)

Chive + lemon cream cheese,
cucumber pickles, dill + croutons

GLAZED BEETROOT + TAHINI (VE) (GF*)

Pomegranate molasses, pickled
onion, coriander

CHRISTMAS LUNCHEON

All the trimmings + duck fat roast potatoes, honey-roasted roots,
petit pois + Brussels sprouts à la Français

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

ROAST CHESHIRE TURKEY

Sausagemeat stuffing, maple syrup bacon, schwein in blanket,
root vegetable crush + cranberry sauce

MAINS

BUTTERNUT SQUASH SPINACH EN CROUTE (VE)

Olive oil and thyme potatoes,
tenderstem broccoli, cabbage, peas,
vegetable gravy

SEAFOOD MORNAI

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)

Beyond Meat burger, Albert's burger
sauce, pickles, mustard, red onion,
Violife cheese, vegan bun, fries

SIDES

SCHWEINS IN BLANKETS

Premium schwein,
aged bacon
+5

SFORMATO (TO SHARE) (GF*)

Baked truffle mash,
melting Alpine cheese
+8

CAULIFLOWER CHEESE

Alpine melting cheese,
chives
+5

CHARRED BROCCOLI (GF*)

Lemon, shallots, herbs,
garlic aioli
+5

PUDDINGS

KLASSIK APPLE STRUDEL (V)

Caramelised apples, flaky pastry,
vanilla sauce

MÜNCHEN MESS (V) (GF*)

Chewy meringue, berries, chantilly
cream + chocolate shavings

ALBERT'S CHEESE BOARD (V) (GF*Av)

Victoria plum chutney,
biscuits

HAUS ICE CREAM + SORBETS (TWO SCOOPS) (V)

Vanilla, chocolate, wild strawberry, espresso coffee,
cherry sorbet, passionfruit + mango sorbet (VE)

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

(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

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 all parties. This menu and its prices are subject to seasonal changes.