



CHRISTMAS MENU

2 COURSE £38 / 3 COURSE £45

A PRE-ORDER WILL BE REQUIRED FOR PARTIES OF 9+
ALL OF OUR CHRISTMAS MENUS + PRICING ARE SAMPLE MENUS AND SUBJECT TO CHANGE

STARTERS

Chicken Liver Pâté

Fig + balsamic chutney, toasted sourdough

Scottish Smoked Salmon (gf* av)

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

Alpine Krokettes

Smoked bacon, Gruyère cheese, aioli

Glazed Beetroot + Tahini (ve) (gf*)

Pomegranate molasses, pickled onion, coriander

Bier Onion Soup (gf* av)

Gruyère cheese, sourdough crouton

MAINS

Mushroom En Croute (ve)

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

Seafood Mornay

Scallops, prawns + haddock, parmesan cream, buttery mash

Alpine Cheeseburger (gf* av)

Chuck + brisket patty, brioche bun, burger sauce, mature cheddar cheese, gherkin + fries

Vegan Burger (ve) (gf* av)

Redefine Meat Burger, burger sauce, pickles, mustard, Vegan Smoked Applewood cheddar, vegan bun, fries

DESSERTS

Schiller's Cheese Board (gf* av)

Victoria plum chutney, biscuits

Klassik Apple Strudel (v)

Caramelised apples, flaky pastry, vanilla sauce

CHRISTMAS LUNCHEON



ALL THE TRIMMINGS + DUCK FAT
ROAST POTATOES, HONEY-ROASTED
ROOTS, CHARRED BRUSSEL SPROUTS
+ CHESTNUT WITH BROWN SAGE BUTTER

Sauerbraten Beef Short Rib (gf*)

Slow cooked short rib of beef, sfornato + honeyed carrot

Schweinshaxe (gf*)

Roasted pork knuckle. Served with braised red cabbage, apple + rich wine gravy

Maple Glazed Bacon Wrapped Turkey

Sage + Onion stuffing, schwein in blanket, root vegetable crush + cranberry sauce

SIDES

Schweins in Blankets

Premium schwein, aged bacon

5

Cauliflower Cheese

Alpine melting cheese, chives

5

Sfornato (to share) (gf*)

Baked truffle mash, melting Alpine cheese

5

Charred Broccoli (ve av) (gf*)

Lemon, shallots, garlic aioli

5

Sticky Toffee Pudding (v)

Salted toffee sauce + vanilla ice cream

Haus Ice Cream + Sorbets (v) ♦ 2 scoops

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 (v/ve av) - Vegetarian / Vegan Available (gf*) - Non-Gluten Containing Ingredients. *Not suitable for coeliacs. Please ask your server.
(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 parties of six or more. This menu and its prices are subject to seasonal changes.