



\*\*\* FESTIVE CHRISTMAS MENU \*\*\*

3 COURSES £ 35.00 or £ 40.00 (including one glass of Red or White wine or a pint of beer or soft drink) PRE- ORDER AVAILABLE NOW

**VORSPEISE**

STARTER

**MAKRELENSALAT**

Smoked Mackerel flakes mixed with diced potato, shallots, capers and gherkins

**ROTE BEETE-ZIEGENKAESE-SALAT (V)**

Roasted beetroot and crumbed goats cheese with a praline glaze on a bed of lettuce

**KARTOFFELSUPPE (VEGAN)**

Homemade creamy Bavarian potato soup  
+ optional speck +

**HAUPTSPEISE**

MAINS

**GEROESTETE ENTENKEULE**

Festive roast duck leg with spiced red cabbage and duck jus  
+Choice of potato fondant or potato dumpling+

**WALDPILZ-GULASCH (V)**

Homemade wild mushroom goulash served with spätzle

**GEBRATENER SEEHECHT**

Pan fried Hake fillet with a homemade kale and creamy leek sauce  
+choice of bacon or sweet potato+

**RINDER-ROULADE**

Traditional beef roulade filled with bacon, mustard and gherkins, served with sauvignon cabbage  
+choice of potato fondant or potato dumpling+

**ROTE BEETE-LINSEN-KUERBISSALAT (VEGAN)**

Lentil salad served with roasted squash and beetroot, served with pomegranate, pumpkin and sunflower seeds

**NACHSPEISE**

DESERT

**MILCHREIS**

Homemade German rice pudding, served with a hot cherry sauce

**BIRNE IN ROTWEIN (VEGAN)**

Poached pear in a red wine reduction and sorbet

**WIENER APFELSTRUDEL**

Viennese apple strudel with vanilla ice cream and whipped cream (filo pastry)

PLEASE ASK OUR STAFF FOR ALLERGY INFORMATION. A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

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