

C H R I S T M A S

W A N D E R L U S T



BY ALBERT'S SCHLOSS

ALPINE COCKTAILS

WINTER FEASTING

HOT SCHOKOLADE

BIER PALACE

7 DAYS OF SHOWTIME

FESTIVE BAKES

SCHNAPPS

S U S T

C H R I S T M A S

THE GREATEST SHOW OF ALL

The 2024 Christmas party season at Albert's Schloss will be our most extravagant yet. Our entertainment team have curated our finest ever programme; expect a Bavarian Christmas theme with brass bands, marching bands, choirs, Santa + Mrs Claus, keg tapping, extra special Kabaret + Haus band performances and so much more.

COOK HAUS FEASTING

Our team have created an Alpine-inspired winter menu for your delectation; this menu is available from Monday 11th November alongside our Cook Haus menu with festive favourites.

Groups of 10 or more can also devour a smorgasbord feast in cordial company.

SEMI-PRIVATE AREA HIRE

SKI TABLES

CAPACITY: 132 (6x22)

All 6 of our drinks booths, high top tables, and standing space. Your own area will be roped off.

LUDWIG'S TAVERN

CAPACITY: UP TO 120 GUESTS

Ludwig's Tavern is our stunning event space with a private mezzanine bar, a shuffleboard table, informal seating. The bar overlooks Albert's stage, allowing guests to be fully immersed in the Schloss experience.

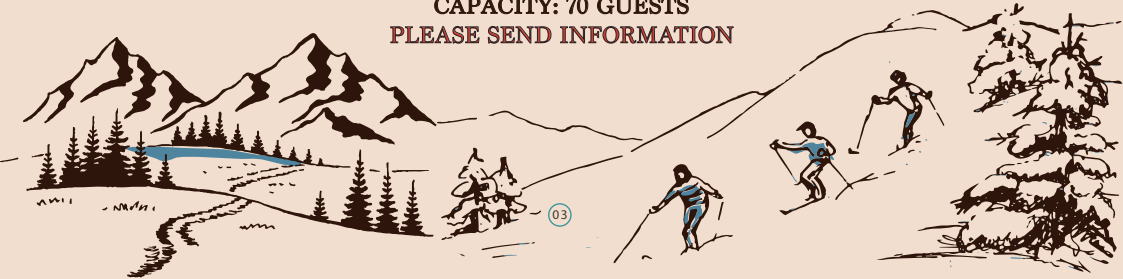
SCHENKE BAR

CAPACITY: 100 GUESTS

Our ground floor bier tavern. Home to Munich's Big Six biers, haus favourite cocktails + wines, and an all day menu.

THE VAULT

CAPACITY: 70 GUESTS
PLEASE SEND INFORMATION



FESTIVE SET MENU

TWO COURSES £35 | THREE COURSES £40

A pre-order will be required for parties of 9+

STARTERS

CHICKEN LIVER PÂTÉ

Fig + balsamic chutney,
toasted sourdough

SCOTTISH SMOKED SALMON

Cucumber dill pickles, celeriac
slaw, pumpernickle bread

ULTIMAT ALPINE KROKETTE (V)

Four mountain cheeses,
tomato, herb sauce

GLAZED BEETROOT + TAHINI (VE)(NGCI)

Pomegranate molasses, pickled
onion, coriander

BIER ONION SOUP (V)

Gruyère cheese, sourdough crouton

CHRISTMAS LUNCHEON

All the trimmings - Braised red cabbage and rosemary
roast potatoes, glazed parsnips and sprouts

SAUERBRATEN BEEF WELLINGTON

Slow cooked featherblade of beef,
flaky puff pastry, horseradish sauce

CHESHIRE TURKEY

Pig in blanket, cranberry sauce

CONFIT ONION (VE)(NGCI)

Mushroom, celeriac + sun-dried
tomato stuffed confit onion,
vegan cheese, vegetable gravy

SCHWEINSHAXE

Roasted pork knuckle, apple sauce

MAINS

MUSHROOM “SPÄTZLE” (V)

Trofiette pasta, sautéed mushrooms,
crème fraîche, truffle + parmesan

COOK HAUS CHEESEBURGER

7oz chuck, short rib + smoked beef fat patty,
Albert’s burger sauce, pickles, red onion,
fontina, Westcombe cheddar, fries

SEAFOOD MORNAVY

Scallops, prawns + haddock,
parmesan cream, buttery mash

VEGAN BURGER (VE)

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

GREEN BEANS (V)

Shallot, lemon vinaigrette
+5

CAULIFLOWER CHEESE

Alpine melting cheese, chives
+5

CHARRED BROCCOLI

Lemon, shallots, herbs, anchovy aioli
+5

SFORMATO (TO SHARE) (V)

Baked truffle mash, melting Alpine cheese
+8

PUDDINGS

ALBERT’S SUNDAE (V) (NGCI)

Saffron ripple ice cream, chantilly,
mascerated lime strawberry

CHOCOLATE ROULADE (V)

Kirsch soaked cherries, vanilla cream

ALBERT’S APPLE STRUDEL (V)

Caramelised apple cake, spiced apple
+ raisin compote, filo pastry, vanilla sauce

ALBERT’S CHEESE BOARD (V)

Victoria plum chutney, biscuits

NORTHERN BLOC ICE CREAM

Ice cream. Done different. Done right. Choose three.

Vanilla, Chocolate + Sea Salt (V) / Caramel Sea Salt (VE) / Raspberry + Sorrel Sorbet (VE) / Sicilian Lemon Sorbet (VE)

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 is subject to seasonal changes.

SMORGASBORD BANQUET

£30PP Shared on platters, for groups of 10+

Includes a glass of prosecco or a bottle of Budvar.

Menu and prices are subject to change

HUMMUS + FLATBREAD (VE)

Pickles, pomegranate, coriander

MEATBALL + CAMBOZOLA

Mother sauce

BAKED MERGUEZ

LAMB FILO ROLL

Sriracha mayonnaise

MARGHERITA FLAMMKUCHEN (V)

Tomato, fior di latte, basil

HAM HOCK TARTE FLAMBÉ

Gruyère, Vacherin, white onion

KREUZBERG FRIED CHICKEN

Sweet curry sauce

ALPINE CHEESE

KROKETTE (V)

Aioli

SCHLOSSAGE ROLL

Comté, green apple

CHARGRILLED

BROCCOLI

PRETZELTINI (VE)

Honey + mustard glaze

OPTIONAL EXTRAS

ALPINE FONDUE

TO SHARE (V) + **£25**
Melted Gruyère and emmental,
white wine, Haus pickles,
sourdough, new potatoes

SWEET PRETZELTINIS (V)

+ **£3 per person**
Salted chocolate
caramel

SCHNAPPS PADDLE

10 for £40 | 20 for £75
Limoncello / Raspberry /
Salted Caramel / Black Cherry /
Wild Strawberry

PLEASE LET US KNOW ABOUT ANY DIETARY REQUIREMENTS.

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 is subject to seasonal changes.

FESTIVE BREAKFAST

Festive gatherings aren't just for the evening. We happily accommodate large parties for our festive breakfast package.

£25PP

UNLIMITED TEA, COFFEE + HOT CHOCOLATE

1 X JUICE OR MIMOSA ON ARRIVAL

SELECTION OF OUR SEASONAL
HAUS BAKED PASTRIES.

CHOICE OF BREAKFAST DISH. INCLUDING:

Salmon Royale | Kroissant Royale with bacon | Mushroom hash |
Turkish eggs | Avocado + eggs

RISE + SHINE

DJ Angel of the Morning is live Friday - Sunday mornings taking requests and spinning your favourite tunes.

7 DAYS OF SHOWTIME

BACK TO MEIN

It's all back to Albert's for a bohemian gathering of our in haus kultur krew. Join us round the piano for a spontaneous soiree, then pass the aux cord as we turn it up at Albert's haus party for our industry insiders!

KUNST KABARET

Outrageous and flamboyant live performances from the cabaret underworld, each show unique and specially curated for albert's schloss.

WUNDERLUST

Your passport to party! Get away from it all with an eclectic expedition featuring live music entertainment through space and time.

BABY GRAND SLAM

One stage. Two pianists. Endless requests

FRIDAY FRÖLICH

Kick off the weekend with our haus band and interactive artistes. Thank frölich it's Friday!

PLEASURE PALACE

Saturday night splendour, decadence and delight.

SUNDAY SERVICE

Resident choirs, DJ's, cook haus roasts, grooves, gravy + good times!



THE GREATEST GIFT OF ALL

'TIS THE SEASON TO TREAT
ONESELF OR A DEAR FREUND
WITH THE GIFT THAT KEEPS
ON GIVING. OH JA!

To purchase a gift card please visit our website;
alternatively you can pop in to see us!

ALBERTSSCHLOSS.CO.UK/GIFTCARDS



BE OUR GUEST

EVENTSLONDON@ALBERTSSCHLOSS.CO.UK
ALBERTSSCHLOSS.COM

BOOKING IS REQUIRED FOR PARTIES OF 9+

Albert's Schloss, 20-24 Shaftesbury Avenue
London, W1D 7EU

OPENING TIMES

SCHENKE BAR:
ALL WEEK 9AM-10PM

SCHLOSS:
MON/TUE: 4PM-3AM
WED/THU: 12PM-3AM
FRI/SAT: 9AM-3AM
SUN: 9AM-10:30PM

COOK HAUS SERVICE TIMES

BREAKFAST 9AM - 11:45AM THU - SUN
DINING 12 - 9:30PM WED - SAT (12 - 8:30 PM SUN)



SAY HALLO
NOT AUF
WIEDERSEHEN

STAY WUNDERBAR:

albertsschloss.co.uk

[@albertsschloss](https://twitter.com/albertsschloss)

SHOWTIME

To support our musicians, actors + performers a supplementary charge of 75p is added to all drinks during showtime hours. This excludes soft drinks. £2 is added to all bottles of wine, champagne + prosecco. Danke.



Our Christmas menus are available from 11th November – 24th December 2024.
Get in touch with our team for booking information.

**ALBERTS
SCHLOSS**