



*Festive Menu 2017*  
**- RESTAURANT & SEMI PRIVATE DINING ROOM -**

*Three course menu £50.00 per person*

*Bread basket, served with butter & quark*

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*Tafelspitz Sülze*  
*poached beef terrine, pickled vegetables, herbed sour cream dip*

*Black Forest ham*  
*pickled pumpkin, Obatzda*

*Waldorfsalat & Lamb lettuce*  
*celeriac, apples, walnuts (V)*

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*Creedy Carver Devon free range duck leg*  
*braised red cabbage, potato dumplings, spiced orange sauce*

*Icelandic cod*  
*truffled potato puree, red wine butter sauce*

*Lentil & barley Eintopf*  
*tricolour lentils, root vegetables (V)*

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*Apple strudel*  
*vanilla sauce*

*Cinnamon crème brûlée*  
*crumble, orange sorbet, candied orange zest*

*Farmhouse cheeses*  
*selection of pasteurized and unpasteurized cheeses, apple chutney*  
*supplement £5.00*



*Three course menu £58.00 per person*

Bread basket, served with butter & quark

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Smoked Scottish salmon tartar  
*crisp shallot rings, yuzu crème fraîche, dill*

Pumpkin soup  
*pumpkin seed oil, popcorn crusted chicken croutons*

Marinated kohlrabi  
*sweet & sour beets, rocket, horseradish (V)*

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Beef filet Steak Stroganoff  
*spätzle, paprika, gherkins, champignons, sour cream*

Seared seabass  
*spiced butternut squash, parsley, lemon*

Mushroom & Truffle risotto  
*golden brown butter, balsamic, basil essence (V)*

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Layered chocolate & peanut butter mousse  
*chocolate cookies, chocolate crumble, vanilla ice cream*

Twice baked lemon cheesecake  
*blueberry compote*

Farmhouse cheeses  
*selection of pasteurized and unpasteurized cheeses, apple chutney*  
*supplement £5.00*



*Five course menu £68.00 per person*

*Bread basket, served with butter & quark*

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*Amuse bouche*

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*Smoked duck breast  
cranberry & truffle relish, orange candied zest*

*Yellowfin tuna tartar  
mango, avocado, ponzu*

*Roasted vegetables & goat cheese  
watercress, hazelnuts, honey mustard dressing (V)*

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*Lobster bisque  
lobster croutons*

*Chesnut cream soup  
vanilla & anise foam*

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*Venison "Baden Baden" Brussel sprouts  
Spätzle, poached pear, lingonberries, juniper jus*

*Grilled halibut  
sun choke, leek, pistachio, orange*

*Schupfnudel & wild mushroom  
hand rolled potato noodles, celeriac puree, butter sauce, fresh winter truffles (V)*

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*Fürst Pückler – vanilla - chocolate parfait  
marinated berries, balsamic pearls*

*Hazelnut praline  
hazelnut chocolate mousse, caramelized hazelnuts, toffee sauce, Chantilly cream*

*Farmhouse cheeses  
selection of pasteurized and unpasteurized cheeses, apple chutney  
supplement £5.00*

Available during the festive season, for groups of 11 and above, on the upper floor only, T&C applies.  
All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.