



KLOSTERHAUS CHRISTMAS DAY MENU

3 courses, coffee and mini Stollen

£85 per person

STARTERS

Hand Chopped Beef Tartar

Confit rare breed egg yolk, granny smith, truffle emulsion, sourdough

Sloe Gin & Orange Cured Salmon

Pickled kohlrabi and charred orange salad, lemon & fennel cream

Beetroot Carpaccio (vg)

*Sweet & sour beets, cream cheese, semi dried grapes,
watercress, mustard vinaigrette*

Burrata (v)

*Roasted butternut, toasted hazelnuts,
pomegranate, basil pesto, winter leaves*



MAINS

Roasted Free Range Bronze Turkey Stuffing

*Pigs in blankets, roast potatoes, root vegetables,
lingonberry compote*

28 Day Dry Aged Grass-Fed Beef Fillet

*Celeriac potato mousseline, winter vegetables,
truffled madeira sauce*

Grilled Halibut

Garlic and shallot spinach, caper and golden raisin butter sauce

Wild mushroom, Spinach and Chestnut Wellington (vg)

Lovage pesto, dressed winter leaves

Schupfnudeln & Wild Mushroom (v)

*Hand rolled potato noodles, young vegetables,
celeriac purée, butter sauce, fresh winter truffles*



DESSERTS

Vanilla Crème Brûlée Tart

Cinnamon crèmeux, bourbon caramel, pecan crunch

Layered Chocolate Slice

Honeycomb crumb, brandy & brown butter ice cream

Black Forest Trifle (vg)

Farmhouse Cheeses

Selection of pasteurized and unpasteurized cheeses, quince jelly

(VG) -suitable for vegan requirements / (V)- suitable for vegetarian requirements. For allergies and dietary requirements, please speak to your waiter before ordering. Please be aware that traces of allergens used in the kitchen maybe present. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs and unpasteurized cheese may increase your risk of foodborne illness, especially if you have certain medical conditions. A discretionary 12.5% service charge will be added to your bill. All prices include VAT.