



KLOSTERHAUS

RESTAURANT & BAR

# Welcome to our HAUS this Christmas!

**Hallo und Willkommen**

Sit back, relax and enjoy our seasonal cocktails,  
carefully selected wines and sumptuous  
Christmas menu.



Klosterhaus, The Friary Building, Quakers Friars, Bristol BS1 3DF  
+(0)117 452 3111 paulas@danddlondon.com



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## Getränke (drinks)

### **Sloe Fizz £11.00**

*Sloe Gin, Blackberry, Prosecco*

### **Winter Warmer Fizz £11.00**

*Vanilla Vodka, Ginger, Lemongrass, Prosecco*

### **Mulled Wine £8.00**

*Red Wine, Rum, Spices*

### **Kleines Trinken £20.50 per person**

Glass of Haus sparkling wine

½ Haus white or red wine

½ bottle of water

### **Großes Trinken £27.50 per person**

Glass of Haus Champagne

½ bottle of wine from the Sommelier's choice of premium wines

½ bottle of water



### **Add a little extra**

Glass of Haus sparkling wine - £6.95

Glass of Haus Champagne - £9.95

German beer - £6.00

Selection of nibbles - £7.50

*(olives, crisps, mini sausages)*

Minimum numbers for  
canapés & bowl food is 10 pax

Selection of 2 canapés- £7.00

Selection of 4 canapés- £13.50

Selection of 6 canapés- £19.50

Selection of 6 bowl food - £45.00

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## Speisekarte (set menu)

### £45.00 Christmas Menu

#### Starters

Jerusalem artichoke soup (v or vg)  
*Chestnuts and truffle*

Smoked duck salad

*Clementine, winter leaves, cranberries and walnut dressing*

Seven & Wye smoked salmon tartare

*Vodka crème fraiche, pickled beetroot gel and croutons*

#### Main courses

Roasted Free Range Bronze Turkey Stuffing

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

Seared Hake

*Sea vegetables, clementine hollandaise*

Schupfnudeln & Wild Mushroom (v)

*Hand rolled potato noodles, young vegetables, celeriac purée,  
butter sauce, truffle oil*

#### Desserts

Chocolate salted caramel tart (v)

*Caramelised nibbed cocoa, brandy cream*

Black Forest trifle (vg)

Exotic fruit pavlova

*Passionfruit, charred rum infused pineapple, tonka bean Chantilly cream*



### £60.00 Christmas menu

#### 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*

#### Main courses

Roasted Free Range Bronze Turkey Stuffing

*Pigs in blankets, roast potatoes, root vegetables, red cabbage,  
creamed sprouts, lingonberry compote and turkey jus*

Grilled Halibut

*Garlic and shallot spinach, caper and golden raisin butter sauce*

Wild mushroom, Spinach and Chestnut Wellington (vg)

*Lovage pesto, fresh winter truffles and dressed winter leaves*

#### Desserts

Vanilla Crème Brûlée Tart (v)

*Cinnamon crèmeux, bourbon caramel, pecan crunch*

Layered Chocolate Slice (v)

*Honeycomb crumb, brandy & brown butter ice cream*

Mince frangipane lattice pie (vg)

*Brandy cream and redcurrant*

Farmhouse Cheeses

*Selection of pasteurized and unpasteurized cheeses, quince jelly*

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