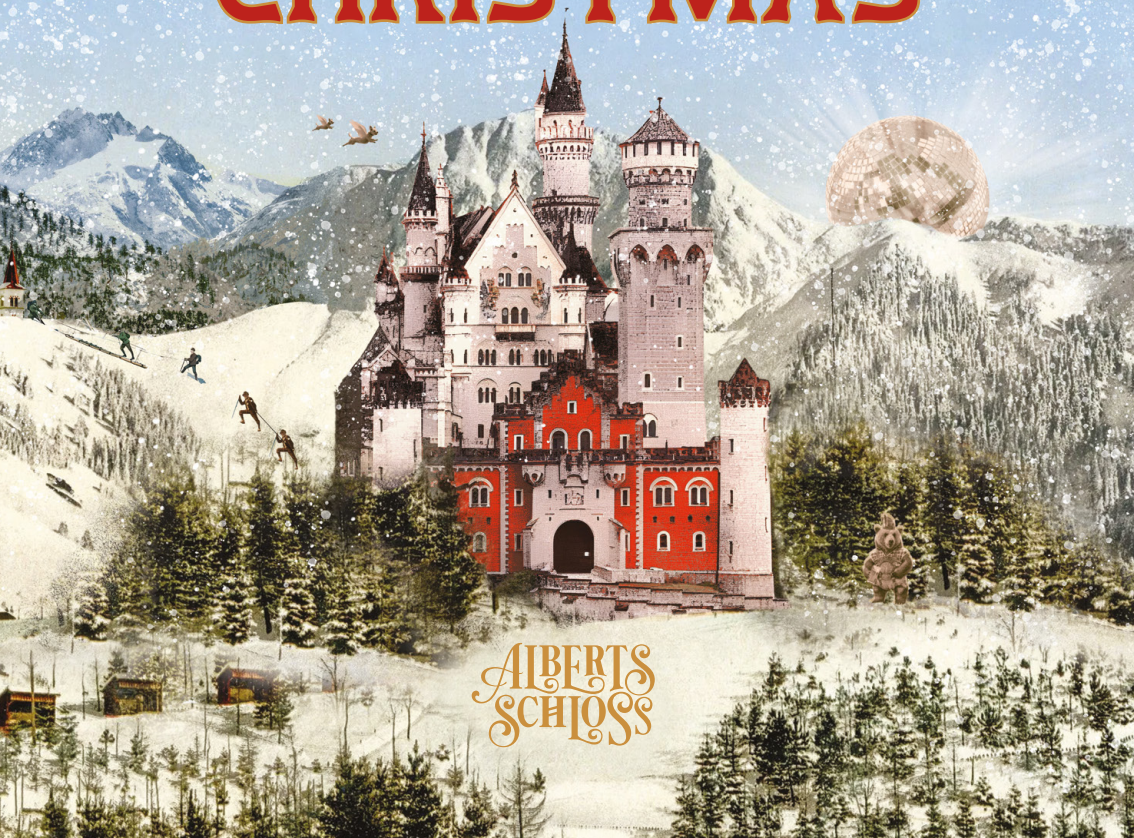


WUNDERBAR CHRISTMAS



ALBERTS
SCHLOSS



CHRISTMAS

THE GREATEST
SHOW OF ALL

The 2025 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.

AREA HIRE



THE SNUG

CAPACITY: 45 GUESTS

The Snug is made up of three booths, each of which can accommodate up to 10 x guests seated. The booth includes a sofa, a table and some stools where you can chat, drink + be social. Exclusive access of The Snug is available for up to 45 guests. The Snug is not a private space unless you have booked the area exclusively for your group.

LUDWIG'S TAVERN

CAPACITY: 60 GUESTS

This area has a private bar and toilets, informal seating and a wonderful balcony view of the venue. Regretfully we cannot accommodate guests with accessibility needs upstairs as we do not have a lift.

REAR BAR

CAPACITY: 100 GUESTS

This area includes 3 x velvet booths, 3 x long bar tables and private access to a large section of our main bar. Ropes and poles will be provided at each end to cordon the area off.

FESTIVE SET MENU

TWO COURSES £38 | THREE COURSES £45

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

All of our Christmas menus + pricing are sample menus and subject to change

STARTERS

CHICKEN LIVER PÂTÉ

Fig + balsamic chutney,
toasted sourdough

SCOTTISH SMOKED SALMON

Cucumber dill pickles, celeriac
slaw, pumpernickel 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)

Gruyere cheese, sourdough crouton

CHRISTMAS LUNCHEON

All the trimmings - braised red cabbage,
rosemary roast potatoes, glazed parsnips + 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)

Traditional Swabian pasta, sauteed mushrooms, creme fraiche, 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 MORNAV

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

SFORMATO (TO SHARE) (V)

Baked truffle mash, melting Alpine cheese

+8

CHARRED BROCCOLI

Lemon, shallots, herbs, anchovy aioli

+5

PUDDINGS

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

CHOCOLATE ROULADE (V)

Kirsch soaked cherries, vanilla cream

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 and its prices are subject to seasonal changes.

(V) Vegetarian | (VE) Vegan | (NGCI) Non-gluten containing ingredients

SMORGASBORD BANQUET

£32.5 PP Served on platters.

Includes a glass of prosecco or a bottle of Budvar.

All of our Christmas menus + pricing are sample menus and subject to change

Recommended for groups of 10 or more seated in our drinks areas.

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

Gruyere, Vacherin, white onion

KREUZBERG FRIED CHICKEN

Sweet curry sauce

ALPINE CHEESE KROKETTE (V)

Aioli

SCHLOSSAGE ROLL

Comte, green apple

CHARGRILLED BROCCOLI

PRETZELTINI (VE)

Honey + mustard glaze

OPTIONAL EXTRAS

ALPINE FONDUE (V)

TO SHARE + £25

Melted Gruyere and emmental,
white wine, Haus pickles,
sourdough, new potatoes

SWEET

PRETZELTINIS (V)

+ £3 PER PERSON

Salted chocolate
caramel

SCHNAPPS PADDLE

10 FOR £38 | 20 FOR £75

Limoncello/ Raspberry
Salted Caramel / Black
Cherry / Wild Strawberry

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BOWL FOOD MENU

4 BOWLS PER PERSON: £32.5

All of our Christmas menus + pricing are sample menus and subject to change
Minimum order: 30 bowls (per food option)

VEG

BEETROOT FALAFEL (VE)

Fattoush salad

FUNGI SPÄTZLE (V)

Traditional Swabian pasta,
sauteed mushrooms, creme
fraiche, truffle + parmesan

CEASAR SALAD (VE)

Pangrattato crispy capers

FISH

SMOKED SALMON NICOISE

Soft boiled quails egg

MEAT

BEEF BOURGUIGNON

Red wine braised beef,
mashed potato

MEATBALL SPÄTZLE

Traditional Swabian pasta, pork and
beef meatball, 'nduja mother sauce

CURRYWURST

House frites, curry sauce

CRISPY PORK BELLY

Chilli glaze, Schloss slaw

SMOKED CHICKEN

CEASAR SALAD

Gem lettuce dressed in ceasar
dressing pangrattato

PUDDING

BLACK FOREST BROWNIE

Vanilla cream, Amarena
cherries

KLASSIC APPLE STRUDEL (V)

Caramelised apples, flaky
pastry, vanilla sauce

PRETZEL DOUGHNUTS (VE)

Chocolate sauce

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



**THE
GREATEST
GIFT OF ALL**

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

NO. 23678

SCAN TO PURCHASE
A GIFT CARD



ALTERNATIVELY YOU
CAN POP IN TO SEE US!

ALL NIGHT

ADULT

GIFT CARD

7 DAYS OF SHOWTIME

BACK TO MEIN

Special guest DJs play their personal record collection.
Anything goes.

BERTIE'S BAND

A musical exploration of artisanal beats and vibes.

BABY GRAND SLAM

One stage. Two pianists. Endless requests

KUNST KABARET

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

FRIDAY FRÖLICH

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

PLEASURE PALACE

Saturday night splendour, decadence and delight.

SUNDAY SERVICE

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



**FIND
OUT
MORE**

BE OUR GUEST



BOOKING IS REQUIRED FOR PARTIES OF 9+

EVENTSBIRMINGHAM@ALBERTSSCHLOSS.CO.UK

ALBERTSSCHLOSS.COM

0121 314 8858

SCAN FOR



360° TOUR

**ALBERT'S SCHLOSS,
PARADISE, ONE CHAMBERLAIN SQ. BIRMINGHAM B3 3AX**

OPENING TIMES

MONDAY - FRIDAY 11AM - 2AM

SATURDAY - SUNDAY 9AM - 2AM

COOK HAUS SERVICE TIMES

BREAKFAST 9AM - 11:45AM SATURDAY + SUNDAY

DINING 12 - 9:30PM (12 - 8:30PM SUNDAY)



WUNDERBAR

SAY HALLO NOT
AUFWIEDERSEHEN

STAY WUNDERBAR:

albertsschloss.com

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

SHOWTIME

To support our musicians, actors and performers a supplementary charge of £1 is added to all drinks during showtime hours.

This excludes soft drinks. £2 is added to all bottles of wine, champagne and prosecco. Danke.

Our Christmas menus are available from
10th November - 24th December 2025.
Get in touch with our team for booking information.

[ALBERTSSCHLOSS.COM/CHRISTMAS](https://albertsschloss.com/christmas)



ALBERTS
SCHLOSS

