



AREA HIRE



DAS STUDY

CAPACITY: 45 GUESTS

A raised semi-private area in the main area of Albert's Schloss and situated right next to the stage so you won't be missing out on the entertainment.

DRINKS BOOTHS

CAPACITY: 100 GUESTS

Back drinks booths, high top tables, and standing space.



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, 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)

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 MORNAY

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

GREEN BEANS (V)

CAULIFLOWER CHEESE

Premium schwein, aged bacon Shallot, lemon vinaigrette

Alpine melting cheese, chives

+5

+5

CHARRED BROCCOLI

SFORMATO (TO SHARE) (V)
Baked truffle mash, melting Alpine cheese

Lemon, shallots, herbs, anchovy aioli +5

+8

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 | (NCCI) Non-gluten containing ingredients

SMORGASBORD BANQUET

£32.5 PP Served on platters.

Includes a glass of prosecco or a bottle of Budvar.

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HUMMUS + FLATBREAD (VE)

Pickles, pomegranate, coriander

MEATBALL + CAMBOZOLA

Mother sauce

BAKED MERGUEZ LAMB FILO ROLL

Sriracha mayonnaise

MARCHERITA 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

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VEG

BEETROOT FALAFEL (VE)

Fattoush salad

FUNGHI SPÄTZLE (V)

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

CEASAR SALAD (VE)

Pangrattato crispy capers

FISH

SMOKED SALMON NICOISE

Soft boiled quials 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



7 DAYS OF SHOWTIME

BACK TO MEIN

Special guest DJs play their personal record collection.

Anything goes.

KUNST KABARET

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

BABY GRAND SLAM

One stage. Two pianists. Endless requests

DISKO WUNDERBAR

Our live disko bands rework classic bangers and guilty pleasures, reimagined with flair, flamboyance + funk

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!



BE OUR GUEST



BOOKING IS REQUIRED FOR PARTIES OF 9+

EVENTS@ALBERTSSCHLOSS.CO.UK ALBERTSSCHLOSS.COM 0161 833 4040

SCAN FOR



360° TOUR

ALBERT'S SCHLOSS, 27 PETER ST MANCHESTER M2 5QR

OPENING TIMES

MONDAY - SUNDAY 9AM - 2AM

COOK HAUS SERVICE TIMES

BREAKFAST 9AM - 11:45AM MONDAY - SUNDAY DINING 12 - 9:30PM (12 - 8:30PM SUNDAY)



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

ALBERTSSCHLOSS.COM/CHRISTMAS

