3 Course Menu

£39 pp Wednesday & Thursday

Sunday — Tuesday 10% on Santa



Roasted Butternut Squash Soup (V+)

Served with spiced vegan cream, toasted pumpkin seeds & kaiser roll

Ham Hock Terrine

Served with apple crisp, pretzel crostini & sweet mustard

Kirsch Schnapps & Beetroot-Cured River Trout

Accompanied by lingonberry & hazelnut compote



Roast Turkey Breast

With roast potatoes, honey-roasted carrots, parsnips, pigs in blankets, creamed garden peas, lingonberry sauce & gravy

Beef Cheek & Shin Ballotine

With roast potatoes, honey-roasted carrots, parsnips, pigs in blankets, creamed garden peas, horseradish cream & gravy

Pan-Seared Sea Bass

With herb-crushed potatoes, tender stem broccoli & caper beurre noisette

Lemon & Parsley Polenta Cake

Served with beetroot & butternut squash fricassee, dill yogurt.

Baked Gingerbread Cheesecake with caramel sauce

Chocolate fondant

with vanilla ice cream (v+)

Raspberry Torte with lingonberry compote





Drinks Packages

Select a package for your event or mix & match few of them

Paulaner Bucket (20 bottes of Paulaner Munich beer)	£ 99
The MCC Beer Bucket (20 bottles of mixed Germanic beer)	£ 125
Wine pack 2 bottles of Merlot & 2 bottles of Sauvignon Blanc	£ 110
2 bottles of Zweigelt (rose wine)	£ 59
2 bottles of Sekt (German bubbly)	£ 75
30L keg of Lowenbrau Original	£ 345
50L keg Paulaner Münchner Heil	£ 550
Dozen tray of ice cold Jägermeister & Cold Brew shots	£ 60
Cocktail Jug (serves 6) Das Paloma /Flaming Frankfurt/ Summer in Berlin	£ 39
Energize Bucket (20 mixed Fritz Kola & Red Bull soft drinks)	£ 70
Low & No Bucket (20 mixed low & no alco beers & radlers)	£ 90



Stein of Club Haus beer or large glass of wine + shot of Schnapps



