

DRINKS PACKAGES

raise spirits with a selection of packages available

VOUCHERS

DRINKS VOUCHERS - £6.75 EACH

a medium glass of haus wine | single spirit & mixer |
selected bier or cider | bottle of beer | wide range of
non-alcoholic options available

STEIN VOUCHERS - £13.50 EACH

any stein of bier, cider or stein cocktail
a bierkeller favourite

SOFT DRINK VOUCHERS - £4 EACH

any soft drinks perfect for those who require
non-alcoholic options

RECEPTIONS

SPARKLING RECEPTION

£6.80 PER PERSON

greet your guests with a glass of prosecco

CHAMPAGNE RECEPTION

£15 PER PERSON

champagne to get your evening started with a pop!

ALKOHOLFREI

ALKOHOLFREI COCKTAILS

£7.75 PER PERSON

a wide range available to purchase at the bar

PACKAGES

HAUS WINE PACKAGE

FROM £130

any 6 bottles of wine from our haus selection

PREMIUM WINE PACKAGE

FROM £240

any 6 bottles of wine from our premium selection

PROSECCO PACKAGE - £180

6 bottles of prosecco

SPIRIT PACKAGES

FROM £110

your choice of selected bottled spirit and mixers

SHARERS

TABLE-TOP KEGGIES - £52.5 EACH

ice cold and self tapped 5-litre bitburger keggie

BEER TOWERS - FROM £31.25

3-litre towers with a selection of bier or cider

BEER BUCKETS

5 BOTTLES FOR £29.95

choose from corona, desperados, budweiser
or rekorderlig bottles



BREAKFAST & BRUNCH

kickstart your day with a delicious food option!

TRADITIONAL BREAKFAST - £12.95

sausages, bacon rashers, black pudding, hash browns, fried eggs and baked beans with toast

VEGGIE BREAKFAST (V) - £11.95

vegan sausages, sautéed mushrooms, roasted tomato, hash browns, fried eggs and baked beans with toast

AVOCADO SMASH (V) - £9.5

two poached eggs, fresh avocado on sourdough toast

AMERICAN STYLE VEGAN PANCAKES(VE)

with maple syrup and blueberry compote

3 stack - £7.5

5 stack - £9.5

AMERICAN STYLE PANCAKES

with maple syrup and 3 rashers of streaky bacon

3 stack - £8.5

5 stack - £10.5

BUILD YOUR OWN BREAKFAST BUTTY - £6.5

two toppings on a toasted brioche bun

CHOOSE FROM THE FOLLOWING:

2 pork sausages

2 bacon rashers

fried egg

black pudding

2 vegan sausages (VE)

hash brown (VE)

avocado smash (VE)

mushrooms (VE)

UNLIMITED TEA, COFFEE AND FRUIT JUICE STATION £4.5PP



FINGER FOODS BUFFET

choose from our wunderbar selection inspired by germany's traditional favourites!
A lighter food option to cater to your guests

4 OPTIONS - £20PP | 6 OPTIONS - £28PP | 8 OPTIONS - £36PP

CHICKEN SCHNITZEL BITES

tender fried chicken bites served with a
selection of dips

HOG SLIDERS

hog meat, sage and onion stuffing and apple
sauce on slider buns

GLAZED BRATWURST BITES

bite-sized traditional bratwurst in a honey
mustard glaze

CHICKEN WINGS

spicy breaded chicken wings with your
choice of dip

VEGAN WINGS

spicy breaded plant based boneless wings
with your choice of dip (VE)

PIZZA SLICES

selection of meat topped and vegetarian
stone-baked pizza slices

GIANT BAVARIAN PRETZEL

served with cream cheese and chive dip

CRISPY KING PRAWNS

breaded butterfly king prawns with sweet
chilli

VEGAN GLAZED BRATWURST BITES

bite-sized vegan bratwurst in a honey mustard glaze

VEGAN HOG SLIDERS

vegan hog meat, sage and onion stuffing and apple
sauce on slider buns

MOZZARELLA STICKS

melting mozzarella sticks coated in a garlic
breadbrumb (V)

SPICY BACON AND CHEESE LOADED FRIES

nacho cheese, bacon and jalapeno-loaded waffles fries

CURRYWURST LOADED FRIES

waffle fries loaded with vegan sliced bratwurst, curry
ketchup and madras seasoning

VEGAN CURRYWRUST LOADED FRIES

waffle fries loaded with vegan sliced bratwurst, curry
ketchup and madras seasoning (VE)

ADD SOME DELICIOUS DESSERTS

mini doughnuts
mini brownie bites

SET MENUS

choose options from our delicious selection of hearty warm dishes.

these are available for parties of over 25 people, served as a sit-down 2 or 3 course meal

2 COURSE £27 PER PERSON | 3 COURSE £34 PER PERSON

STARTERS

MOROCCAN BEETROOT FALAFEL

served on flatbread salad and coriander chilli mint lime dressing (VE)

PRAWN COCKTAIL

served on a bed of mixed leaf and brown roll

SOUP DU JOUR

served with garlic bread (V)

MAINS

BRAISED STEAK IN RED WINE SAUCE

served with herby mash and buttered greens

CHICKEN CHASSEUR

served with wild rice and buttered greens

HOMEMADE VEGAN COTTAGE PIE

red & brown lentils topped with herby mash served with buttered greens (VE)

DESSERTS

TIRAMISU

coffee soaked sponges, layered with zabaglione cream & finished with cocoa dusting

ETON MESS

fresh strawberries, strawberry syrup, meringue and double whipped cream (GF)

STICKY TOFFEE PUDDING

sponge cake covered with sticky toffee sauce served with custard (VE)

BUILD A BRATWURST

a simple but delicious option to cater for your group

FROM 13.5 PER PERSON

**LET YOUR GUESTS CHOOSE FROM A
SELECTION OF THE BELOW:**

TRADITIONAL BRATWURST
KRAKAUER BRATWURST
CHEESE FRANKFURTER
FRANKFURTER (HALAL)
CHILLI BEEF FRANKFURTER
VEGAN BRATWURST

ADD THEIR TOPPINGS:

MUSTARD
KETCHUP
CRISPY ONIONS

SERVED IN A BRIOCHE BUN WITH SKIN-ON FRIES AND SLAW

