



FESTIVAL DINING - GERMAN



Important Information

Group Sizes & Pricing

Our Festival Dining offering requires a minimum of 50 people at £45 + VAT per person.

On The Day

Food served outside with firepits and games.

Nibbles

Frikadellen

Authentic German pork & beef patties served with a Dijon mustard mayonnaise

German potato dumpling

Potato & herb dumplings with a creamy mushroom sauce and Jaeger sauce (V, GF)

German pretzel, beer cheese dip

Mini pretzels with a silky German beer & cheese sauce (V)



Mains

Braised beef olive

Topside of beef roasted & sliced with bacon & baby onions (GF)

Grilled Bratwurst sauerkraut

Classic German sausages roasted over a fired grill with pickled shredded cabbage & served with pretzel buns

Vegetable stuffed cabbage rolls

Shredded vegetable stuffed cabbage parcels with a rich smoky tomato & cream sauce (VE, GF)

Roasted Plaice with bacon lardons

Grilled plaice fillets with burnt butter, crispy bacon lardons & capers (GF)



Sides

Steamed new potatoes with green herb sauce

(VE, GF)

Mashed potatoes with green cabbage

(V, GF)

Green beans & tenderstem broccoli with a light mustard butter

(V, GF)

Braised red cabbage with apple

(VE, GF)

Salad Station

Tossed salad

German potato salad

Potato salad with salami & pickles

Cucumber salad with sour cream & dill

Peeled, deseeded & pickled cucumber with a sour cream & chive dressing (V, GF)

Kohlrabi, apple & sunflower seed salad

German shredded raw cabbage with diced apple & toasted sunflower seeds (V, GF)



Dessert Station

Fresh fruit platter

Apple strudel

Cinnamon spiced apples wrapped in strudel pastry & served with a warm vanilla custard

Black Forest gateaux and Kirsch cream

Chocolate sponge layered with cream & kirsch cherries



Drinks Options

Take a look at our cocktail carts for options and prices