GERMAN GYMNASIUM

FESTIVE EXCLUSIVE HIRE MENU

£95 PER PERSON

Please choose the same one starter, main and dessert for your whole party to dine from - Dietary requirements will be catered for separately by amending the chosen dish where possible, or by offering a different dish. All seasonal flavours to be confirmed by our kitchen team.

Enjoy a welcome glass of

LAURENT PERRIER CHAMPAGNE

£16 per person

OR ENJOY

WILD IDOL ALCOHOL FREE SPARKLING WINE

£10 per person

BREAD SERVED FOR THE TABLE

STARTERS

PLEASE CHOOSE ONE STARTER FROM THE SELECTION

Lemon & Dill cured Scottish salmon, pickled fennel and cucumber, trout caviar

Bu sumer Krabbensalat, brown shrimps, lemon dressing, cucumber & dill

Smoked barbary duck breast, kohlrabi remoulade, Lambs lettuce, Orange Walnut emulsion

Pork knuckle & Cornichons Terrine, potato strudel, radish salad & sweet mustard

Baked potato salad, beet root, feta, wildflower honey mustard dressing, rocket (vg)

Fitness Salat, Quinoa, chickpeas, golden beets, pomegranate, mixed leaves, apple cider dressing, coriander yoghurt (vg)

MAINS

PLEASE CHOOSE ONE MAIN FROM THE SELECTION

Braised ox cheeks, sweet potato puree, creamy savoy cabbage, demi-glace

Kabeljau, pan fried cod, puy lentils, grilled spring onions, horseradish sauce

Roastbeef rosa, beef striploin, butternut squash, broccoli, balsamic mousseline

Sesame crusted salmon fillet, green asparagus, sauce vierge

Oven roasted half duck, cinnamon spiced red cabbage, pommes duchess, duck jus

Gemu sestrudel, vegetable wellington, carrot hummus, chervil mushroom sauce (vg)

SIDE DISHES

PLEASE CHOOSE ONE SIDE DISH FROM THE SELECTION

Gratin dauphinois ~ Truffle Mash Potato ~ Roasted German Potatoes ~ Pink Fir potatoes, pesto ~ Spiced Red Cabbage
Creamed Savoy Cabbage ~ Green Beans ~ Glazed carrots ~ Beurre Noisette ~ Ratatouille

Sides are served in sharing dishes and there is one dish between every two guests.
Additional sides can be ordered and are charged at £6 per dish.

DESSERTS

PLEASE CHOOSE ONE DESSERT FROM THE SELECTION

Schokoladenkuchen, chocolate tarte, raspberries & mint pesto

Pflaumen Datschi, Bavarian plum tarte, spiced whipped cream

Madagascan vanilla Crème Brulee, fresh berries

Birnen-Schokokuchen, Pear chocolate tarte, raspberry sorbet & mint (vg)

Apfelstrudel, apple cinnamon strudel, warm vanilla sauce & Chantilly

OPTIONAL EXTRAS

Selection Of 3 Cheeses, Fruit Loaf, Apple Chutney £18

Filter tea or coffee with petit fours £6

DISCOVER MORE

WWW.GERMANGYMNASIUM.COM
@THEGERMANGYM

(v) - Vegetarian | (vg) - Vegan | (v/vg on request) - Vegan on request.

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. All prices include VAT. A discretionary 15% for exclusive hire service charge will be added to your final bill.