



Haighton Manor

German Language Evening

Welcome

Hofmeister Helles - A Bavarian lager featuring crisp tasting notes of soft digestive biscuit, honeyed malt, and a snappy, spicy hop

Course One

Currywurst, fries, sauerkraut and pickles *1163 kcal*

Partnered with Oberrotweil RS SpätBurgunder. Notes of plum, dark cherry, smoke and a hint of pine

Course Two

Hot Bratwurst dog, crispy fried onions, sweet mustard ketchup *668 kcal*

Bratkartoffeln, fried baby potatoes, bacon, onion and garlic mayo (gf) *353 kcal*

Paired with a beautiful Riesling, Roots by Wilhelm Weil. Fruit-forward German white wine featuring ripe fruit flavours, lively brightness, and a long-lasting finish

Course Three

Apple, cinnamon, pecan and sultana strudel, stewed blackberries, vanilla ice cream (v) *523 kcal*

Finished with Dooley's White Chocolate Liqueur

Additional Menu Information

Please speak to a member of crew if you have any food allergies or intolerances before ordering. For calories and allergen information please scan this QR or ask a crew member for assistance.

Gluten Free - Where we offer gluten free dishes, controls are in place to ensure that dishes contain no more than 20 parts per million gluten.



v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.
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