



KLOSTERHAUS

RESTAURANT & BAR

Private Dining Menus



DRINKS PACKAGES

Drinks package £18.95 per person

Glass of house Prosecco
Half a bottle of house wine
Half a bottle of filtered water



Drinks package £25.00 per person

Glass of German Sekt
Half a bottle of house wine
Half a bottle of filtered water



Drinks package £35.00 per person

Glass of house Champagne
Half a bottle of the Sommelier's choice of premium wine
Half a bottle of filtered water

Additions

Glass of Prosecco - £6.50
Glass of German Sekt - £8.25
Glass of House Champagne - £14.50
After Dinner Digestif from - £7.00
Bucket of Beer for 6 - £33.00
(selection of bottled German beer)



CANAPÉS MENU

Served on sourdough croute

Pickled Heritage Carrots (vg)
Pine nut pesto, semi dried grapes

Smoked Black Forest Ham
Celeriac remoulade, pickles

Spiced Humous (vg)
Roasted beetroots, coriander

Served on blini

Beetroot and Gin Cured Salmon
Fennel and lemon cream

Served in the shell, on ice

Porthilly Oyster
Bloody Marie sauce

Desserts

Salted Caramel Macaron
Chocolate ganache

Chocolate and Raspberry (vg)
Lemon verbena meringue



Choice of two items: £7.00 per person

Choice of four items: £13.50 per person

Choice of six items: £19.50 per person

BOWL FOOD MENU

Seasonal fish

Mustard cream sauce and lemon aioli

Grilled Nürnberger sausages

Mustard

Mini Käsekrainer

Smoked & grilled cheese pork sausage,
truffle mash, crispy onion

Mini Chicken Schnitzel

Warm potato salad, lingonberry compote

Pretzel with obatzla

Vegan Options

Vegan Currywurst

Curry sauce

Mini chickpea burgers

Vegan tofu Schnitzel

Sweet potato fries



bowl at £7.00
selection of 3 bowls minimum



SET MENUS

Restaurant groups of up to 16 guests can select from our group A La Carte menu on the day. Parties above 16 guests will be required to send through an individual pre-order from one of the below menus alongside a table plan.

£35 per person

Bayrischer Wurstsalat

Cold smoked pork sausage, gherkins, red onions, cheddar, chives, mustard dressing

Fowey Mussel Marinaere

Black forest ham, braised leeks, Oechsner beer, grilled sourdough

Roasted Cauliflower Soup (v/vg)

Charred cauliflower, chive oil

Chicken Schnitzel

Warm potato salad, lingonberry compote

Line Caught Hake

Sprouting broccoli, dill butter sauce, capers

Roasted Butternut Squash salad (v/vg)

Spiced chickpeas, pomegranate, chicory, orange and sage dressing

Sacher Torte

Twice-Baked Cheesecake

Wild blueberry compote

Choice of Sorbets (v/vg)

£45 per person

Black Forest Ham & Obatzda

White & red radish salad

Gin & Orange Cured Salmon

Pickled kohlrabi, orange salad, lemon & fennel cream

Pea Velouté (v/vg)

Mint oil, crispy shallots, baby shoots

Bayrischer Schweinshaxe

Cured and grilled giant pork knuckle, sauerkraut, potato dumpling, beer jus

Seared sea trout fillet

Charred orange hollandaise, sea vegetables

Cauliflower 'steak' (vg)

Truffled cauliflower puree, hazelnuts, spring salad, aged balsamic

Black Forest Coup (vg)

Cherry vinegar sorbet, Kirsch cream, chocolate mousse, chocolate crunch, cherry gel, Spekulatius

Warm Apple Strudel

Vanilla sauce

Salted Carmel & Chocolate Tart (v)

Praline cream, hazelnuts, nibbed cocoa

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£55 per person

Burrata (v)

Heritage tomatoes, watercress, basil pesto, lemon oil

Chopped Steak Tartare

Confit egg yolk, truffle emulsion, grilled sourdough

Heritage Carrot Salad (vg)

Orange, pine nuts, semi dried grapes, vegetable crisps

Stone bass 'Finkenwerder'

Lemon sole fillets, brown shrimps, lemon, bacon & chives, spinach

Grilled Fillet Steak

Truffle mash potato, baby vegetables, madeira jus
For groups over 15 guests, steaks will be cooked Medium-Rare

Wild Mushroom, Spinach & "Soft Cheese" Wellington (vg)

Spring salad, Aged balsamic dressing

Exotic fruit pavlova

*Passionfruit, charred rum infused pineapple,
tonka bean Chantilly cream*

Seasonal fruit Frangipane Tart (vg)

Vanilla cream, pistachio crumb

Farmhouse Cheeses

Selection of pasteurized and unpasteurized cheeses, quince jelly



DAY MEETINGS



Day Delegate Rate Package - £45.00 per person
minimum numbers apply

Hire of the meeting room from 09.00 – 17.00
Three servings of tea, coffee and jugs of filtered water
Sandwich or salad buffet lunch
Plasma screen

Upgrade to:

Pastries in the morning - £3.75
Biscuits – £2.50
Fruit platter - £3.50
Super smoothie - £4.50
2 course hot fork buffet - £15.00
(main course and dessert)
Afternoon cake slice - £4.50



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