

# GERMAN GYMNASIUM

**Events – Classic & Signature Group Dining Menus - £50 & £70**

## **Classic Menu - £50 per person**

### Starters

#### **Bayrischer Wurstsalat**

Smoked pork sausage, gherkins, red onions, radish, chives, mustard dressing

#### **Kartoffelsuppe**

Rustic potato soup, pan fried Frankfurter sausage, croutons, parsley

#### **Schwarzwald Salat**

Mix leaves, cucumber, grated carrot & radish, potato salad, house dressing (vg)

### Mains

#### **Lachsfilet**

Pan fried salmon fillet, Maris piper potatoes & garden peas,  
grilled green asparagus, red pepper, chive oil

#### **Hähnchen Schnitzel**

Crispy Chicken Schnitzel, Red Cabbage, Red Wine Jus, Watercress

#### **Gebackener Blumenkohl**

Baked spiced Cauliflower, Butternut squash puree, Gremolata (vg)

### Desserts

#### **Apfelstrudel**

Warm apple strudel, vanilla sauce

#### **Käsekuchen**

Twice baked cheesecake, blueberry compote

#### **Reispudding**

Madagascan Vanilla rice pudding, cinnamon biscuit, Cherry Compote (vg)

## **Signature Menu - £70 per person**

### Starters

#### **Krabben Cocktail**

Atlantic shrimp cocktail, cucumber, melon, Marie rose sauce

#### **Rinder tartar**

Hand chopped beef tartar, truffle mayonnaise, toast melba

#### **Burrata**

San Marzano tomatoes, Burrata, Red Onion, Basil Pesto (v)

#### **Hamburg Salat**

Quinoa, chickpeas, golden beets, pomegranate, mixed leaves, house dressing (vg)

### Mains

#### **Kabeljau**

Grilled Cod fillet, green lentils, crispy horseradish, dill vinaigrette

#### **Kalbs Cordon Bleu**

Stuffed Veal Schnitzel, Gruyere Cheese, English Ham, Potato Salat, mixed leaves

#### **Entenbraten**

Quarter duck, braised red cabbage, brezel dumpling, duck jus

#### **Berliner Falafel**

Crispy Chickpea dumpling, beetroot hummus, guacamole, spinach (vg)

### Desserts

#### **Apfelstrudel**

Warm apple strudel, vanilla sauce

#### **Schwarzwälder Kirschtorte**

Black Forest Gateau, whipped fresh cream

#### **Haselnussmousse**

Hazelnut chocolate mousse, Strawberry Bon Bon, Chocolate Crumble (vg)

#### **Alpenkäse**

Alpine cheese selection, grapes, fruit loaf

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# GERMAN GYMNASIUM

## Events – Canape & Bowl Food Menu

### Canapes

#### Fish

Herring 'Hausfrauen style', pumpernickel £5  
Smoked Salmon Blini, horseradish cream £7  
Coconut crusted Prawn, avocado mango salsa £7  
Smoked Salmon & spinach Roulade, Trout caviar £7

#### Meat

Nürnberger Sausage, sweet mustard & honey £5  
Smoked black Forest Ham, kohlrabi remoulade, pickles £5  
Apricot sausage roll, apple chutney £5  
Mini Beef Slider, Emmental cheese £7  
Pulled Pork Slider, Curried tomato sauce, coleslaw £7  
Beef Tartar cone, sour cream, cress £7

#### Vegetarian (v) /Vegan (vg)

Onion Tart (v) £5  
Falafel with Beetroot Hummus (vg) £5  
Aubergine caviar cone (vg) £5  
Mushroom arancini, truffle mayonnaise (v) £5  
Goat cheese, herb & olive cone (v) £5  
Baba Ghanoush with Carrot & Pomegranate (vg) £5  
Mini Veggie Slider (v) £7

#### Dessert

Strawberry Tarte, pistachios (vg) £5  
Black Forest Gugelhupf (v) £5  
Mini apple strudel (v) £5  
Windbeutel, German choux bun, cherry compote (v) £5  
Danube cake (v) £5  
Black Forest Bites (v) £5

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## **Bowl Food**

*All £10 each*

Nürnberger Sausage, sauerkraut, sweet mustard

Bavarian Wurstsalat, smoked pork sausage, gherkin, onion, radish, mustard dressing

Chicken schnitzel, red cabbage & red wine jus

Scottish salmon, crushed potatoes, beetroot, dill

Currywurst, chips, curry sauce, spring onions

Berliner Buletten, German meatballs, potato & cucumber salad

Courgette schnitzel, sauteed cauliflower, cherry tomatoes (vg)

Wild mushroom risotto, grana Padano, chive (v)

Käsespätzle, Swabian cheese noodles, crispy onions (v)

Broccoli tempura with sweet potato, gremolata (vg)

## Portion Recommendations

*We recommend 4-6 canapés for person for pre-lunch or dinner.*

*If you are just dining from our canape menu, we recommend ordering 8-10 per person.*

*If pairing canapes with Bowl Foods, we recommend ordering 4-6 canapes and 3 bowl foods per person.*

*This menu is made specially to order, so a pre-order is required in advance.*

*There is a minimum order number of 30 per item, so this menu is best suited to groups of 30 or more.*

*Please ask our events team for details.*

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# GERMAN GYMNASIUM

## Events – Breakfast Menus

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*Please choose either our continental breakfast menu, or our cooked breakfast menu for your whole party*

### Continental Breakfast Menu - £20 per person

Breakfast buffet to include:

*Assorted Pastries*

*Selection of Croissants*

*Muffins*

*Fresh Fruit Salad*

*German Cinnamon Donuts*

*One glass of fresh juice per person (Orange, Grapefruit, Carrot, Apple)*

*Unlimited filter coffee and selection of teas*

### Cooked Breakfast Menu - £35 per person

*Guests can choose our standard cooked breakfast, or our vegan option*

#### **Standard:**

*2 Free Range Scrambled Eggs, Nürnberger Sausages,  
sauteed mushrooms, Black Forrest Ham or Bacon, Rösti*

*Emmenthaler Cheese, Guacamole*

*Croissants with condiments*

*Chia Pudding*

*Fresh Fruit Salad*

*One glass of fresh juice per person (Orange, Grapefruit, Carrot, Apple)*

*Unlimited filter coffee and selection of teas*

#### **Vegan:**

*Grilled sausage, avocado, spinach, quinoa, feta, dark rye bread, sliced tomatoes, Rösti (vg)*

*Chia Pudding (vg)*

*Fresh Fruit Salad (vg)*

*One glass of fresh juice per person (Orange, Grapefruit, Carrot, Apple)*

*Unlimited filter coffee and selection of teas*

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