



**Oktoberfest**  
HIDDEN FOREST VENUE

**MENU**

**On table to start**

German Brezel and Bread rolls  
Smoked Kassler pork scotch, Land jaeger (cold smoked German salami)  
Cheese and herb strudel (ricotta, herbs and garlic) (vegetarian)  
Potato salad with sour cream and chives (vegetarian)  
Marinated red cabbage salad with apple and walnuts (vegan)  
Bavarian Reddish salad with beer vinaigrette and red onions (vegan)  
Spinach and pine nuts pesto (vegan)  
Ricotta and spring onion dip (vegetarian)

**Hot dishes served to the tables**

Pork Knuckle. (roasted with garlic, caraway seeds and dark beer)  
Black forest braised beef roast with mushrooms and bacon  
Grilled Smoked German cheese Kranski (pork and beef sausage)  
Braised Sauerkraut with crispy bacon  
Fried vegan cheese and potato dumpling with fresh  
herbs and onions (very traditional)  
Roasted potatoes (sautéed potatoes with chives, oregano and onions)

**Desserts**

Sweet apple and brioche bake with raisins and walnuts served with vanilla cream  
Black forest gateaux, German bee sting (sweet slice with honey,  
almonds and vanilla mousse)  
Berliners (donuts filled with apricot jam)  
Baked cheese cake and raspberry coulis

**To finish**

Assorted cheese and crackers  
Tea, coffee