



Your christmas party 2017 in the Schalander at the Ayinger Brewery

The wood panelled Schalander with its long beer bar and fantastic panoramic views of the countryside surrounding Aying, offers the perfect setting for exceptional events.

Celebrate your company Christmas party or winter event in the special brewery atmosphere directly between two large brewing kettles.

At seasonally decorated long wooden tables you can enjoy the traditional local cuisine from our

Ayinger Bräustüberl.

we look forward to help plan your event with you

veranstaltung@ayinger.de

or call 08095 – 90 65 319



Ayinger Bräustüberl



Menu

Lambs lettuce

Caramelized pear wedges and wheat beer – potato dressing

or

Rainbow trout

Smoked and stained, with a honey – mustard dressing small portion
of fried grated potato

Cream of parsley root soup

With brewery croutons

or

Celebration soup

From boiled fillet of beef with pancake strips, small semolina dumplings
and liver-spätzle

Crispy farmers' duck

Orange gravy, red cabbage with apple and potato dumplings

or

White fish fillet

Fried in butter and herbs, vegetables from the pan and parsley potatoes

Christmas selections

Gingerbread mousse, fruitbread parfait, Celebrator – chocolate cake
served with vanilla sauce

39,00 EUR per person*

may be booked for 70 guests and upwards

*valid from Sunday up to and including Wednesday

Buffet

Starters:

Salmon trout, smoked and stained
Winter lettuce with shavings of mountain cheese and roasted kernels
Lambs lettuce with caramelized pear wedges and a wheat beer – potato dressing
Smoke house selection (Spicy stringy sausages and bacon sausages with crackling in lard)

Soups:

Cream of parsley root soup with brewery croutons
Cream of broccoli soup
Celebration soup from boiled fillet of beef with pancake strips, small semolina dumplings and liver-spätzle

Main courses:

Crispy farmers duck, orange gravy, red cabbage with apple and potato dumplings
Mountain ox roasted in mulled wine with honey chestnuts, red cabbage with apple and bread dumplings
Venison goulash, bacon sprouts and bread dumplings garnished with cranberries
Ayinger beer roast from the hog in dark beer sauce with kale and potato dumplings
White fish fillet fried in butter and herbs, vegetables from the pan and parsley potatoes

Deserts:

Beeramisu with cherry ragout
Fruit bread parfait with plum ragout
Apple strudel with vanilla sauce
Gingerbread mousse

49,00 EUR per person*

may be booked for 70 guests and upwards

*valid from Sunday up to and including Wednesday
* choose 3 starters, 1 soup, 3 main courses and 2 deserts