

HAUGEN

E 20

FESTIVE SEASON

22nd November to 24th December 2021

MENU A £45.00 PER PERSON

Parties of up to 10 guests can choose from selected group menu on the day.

Parties of 11 - 15 can place individual pre-orders from selected menu 7 days prior to the event.

Parties of 16+ are kindly asked to select a single choice menu with dietary requirements catered for separately.

Grilled autumn squash, wild rocket, slow roast tomato, pumpkin seeds, curry oil dressing /vg

Severn & Wye smoked salmon, Rösti, sour cream, chives & horseradish

Ham Hock Terrine, grilled sourdough, pickles

MAKE IT ALPINE! ADD RACLETTE COURSE AT £15.00 PER PERSON

Vegan Strozzapetti, autumn pumpkin, mac n' cheese / vg

Roast Scottish salmon fillet, cucumber & dill, warm new potatoes

Holly Farm Turkey, roasted root vegetables, sweet potato purée, cranberry sauce

Apple Strudel, raisins & cinnamon, vanilla sauce / v

Coconut rice pudding, plum & brandy compote, spekulatius /vg

Christmas Bûche de Noël

MENU B £60.00 PER PERSON

Parties of up to 10 guests can choose from selected group menu on the day.

Parties of 11 - 15 can place individual pre-orders from selected menu 7 days prior to the event.

Parties of 16+ are kindly asked to select a single choice menu with dietary requirements catered for separately.

Roast pumpkin, beetroot, baby spinach and port sauce /vg

White crab on toast, apple and avocado cream

Bünderfleisch, Swiss cured & air-dried beef, Liptauer, pickles, rye bread

MAKE IT ALPINE! ADD RACLETTE COURSE AT £15.00 PER PERSON

Wild mushroom gnocchi, shaved Autumn truffle & Parmesan/ v

Holly Farm Turkey, roasted root vegetables, sweet potato purée, cranberry sauce

Pan fried cod, chorizo cassoulet

Dry aged beef fillet, wild mushrooms, pomme purée

Apple Strudel, raisins & cinnamon, vanilla sauce / v

Coconut rice pudding, plum compote, plum brandy, spekulatius /vg

Christmas Bûche de Noël

Swiss chocolate fondue, marshmallow, strawberries, honeycomb shortbread, Brezel sticks

(available for the whole group only)

CANAPÉS AND BOWL FOOD

Please kindly note a minimum order of 15 applies to each package

PACKAGE A £25.50 PER PERSON

Served in savoury crispy waffles

Salmon tartare
Goat's cheese, herbs & olives / v
Aubergine caviar / vg

Served on sunflower wholemeal bread

Smoked mountain ham,
celeriac remoulade, pickles
Prime beef sliders,
dry cured crispy bacon, cheddar,
lettuce, crispy onions, house sauce
Coconut crusted prawns, avocado, mango salsa

NIBBLE BOWLS £5 each

Marinated Olives / vg
Wasabi nuts / vg
Smoked Marcona almonds / vg
Glazed spiced cashews / vg

PACKAGE B £35.50 PER PERSON

Served in savoury crispy waffles

Simmental beef tartare, smoked mayonnaise
Smoked salmon, blinis, horseradish cream
Goat's cheese, herbs & olives / v
Aubergine caviar / vg

Served on sunflower wholemeal bread

Smoked mountain ham, celeriac remoulade, pickles
Mountain cheese, onion, chives warm mini pastry tartlet

Served in a bowl

Beef Goulash, spätzle, sour cream, paprika
Coconut crusted prawns, avocado, mango salsa
Truffle & Parmesan chips

Dessert

Apple Strudel

EVENTS WINE LIST

Please kindly note our wine list is subject to availability

Parties of 13 and more are recommended to pre-order their wines to avoid disappointment on the day

SPARKLING & CHAMPAGNE

NV "Sekt Patrizier - Haus, Wéingut Max Ferdinand Richter", Rheingau, Germany £39.00

NV Crémant de Savoie, Domaine Jean Perrier et Fils, Savoie, France £50.00

NV Taittinger Brut, Champagne, France £78.00

2006 Le Mesnil, Grand Cru, Pascal Doquet, Champagne, France £118.00

NV Ruinart Blanc de Blancs, Champagne, France £119.00

NV Laurent Perrier Rosé, Champagne, France £118.00

SKI YOU AT THE BAR!

EVENTS WINE LIST

WHITE WINE

2020 Bombo Leguero White, Mendoza, Argentina £28.00

2020 Riesling , Loimer, Kamptal, Austria £41.00

2018 Chardonnay 'Le Grapiot Sans Sulfites', Désiré Petit, Jura, France £49.00

2015 Gewurztraminer 'Brand Grand Cru' Cave de Turckheim, Alsace, France £56.00

2018 auvignon Blanc `Altura Máxima`, Bodega Colomé, Salta, Argentina £71.00

ROSÉ

2020 Limited Edition M de Minuty, Chateau Minuty, Provence, France £43.00

RED WINE

2019 Bombo Leguero Red Mendoza, Argentina £28.00

2019 Pinot Noir Cave de Turckheim, Alsace, France £37.00

2016 Enira, Bessa Valley, Bulgaria £47.00

2017 Zweigelt 'Reserve', Sepp Moser, Burgenland, Austria £62.00

2016 Shiraz 'Kester' Keith Tulloch, Hunter Valle, Australia £64.00



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