

HAUGEN

E 20

GROUPS AND PRIVATE DINING

MENU A £38.00 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.

Burrata, late summer tomatoes, pumpkin oil, basil pesto / v

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

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

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

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

Seared seabass fillet, wilted spinach, rocket, cherry tomatoes, olives, sauce vierge

‘Jäger’chicken Schnitzel, mushroom sauce, French fries

Apple Strudel, raisins & cinnamon, vanilla sauce / v

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

Twice baked cheesecake, wild blueberry compote

MENU B £55.00 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

Salmon Tartare, crème fraiche, caviar crouton

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

Dry aged beef fillet, wild mushrooms, pomme purée

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

Apple Strudel, raisins & cinnamon, vanilla sauce / v

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

Black Forest Gateau, Kirsch cherries, chocolate and Chantilly

Swiss chocolate fondue, marshmallow, strawberries, honeycomb shortbread, Brezel sticks (*available for the whole group only*)

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

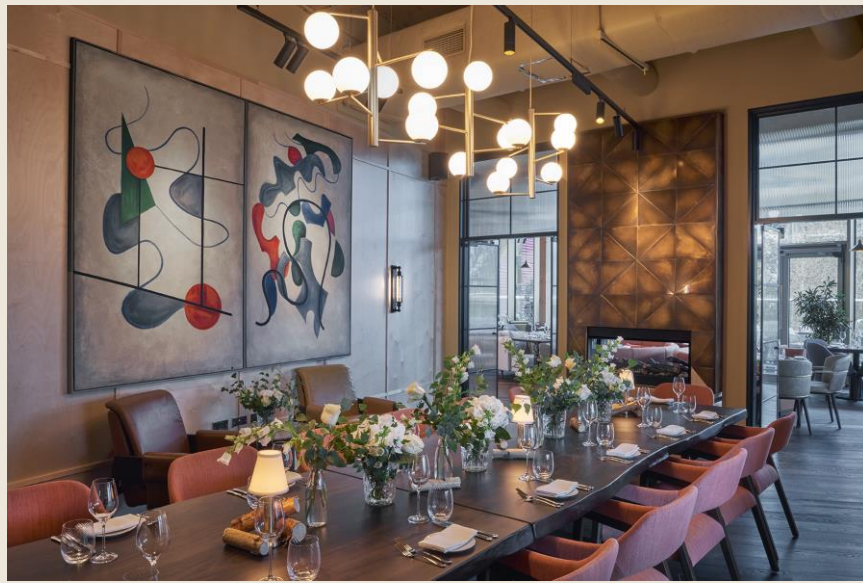
2019 Bombo Leguero Red Mendoza, Argentina £28.00

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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