

**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 winter squash, wild rocket, slow roast tomato, pumpkin seeds, curry oil dressing /vg

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

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

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

Chicken Schnitzel, braised red cabbage, sweet potato fries, red wine sauce

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Apple Strudel, raisins & cinnamon, vanilla sauce / v

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

Twice baked cheesecake, wild blueberry compote

*Please kindly note this menu is subject to change based on availability and seasonality*

# 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 winter 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

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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

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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***)

*Please kindly note this menu is subject to change based on availability and seasonality*

## 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, Weingut Max Ferdinand Richter £39

NV Cremant de Savoie £50

NV Nyetimber, England £63

NV Taittinger Brut, Champagne £78

NV Taittinger Rosé, Champagne £88

NV Laurent Perrier Rosé, Champagne £105

## SKI YOU AT THE BAR!

## EVENTS WINE LIST

### WHITE WINE

2018	Burgundy, Pernand-Vergelesses, Vallet Frères	£95
2021	Chablis de La Motte	£57
2020	Bombo Leguero White	£31
2019	Sauvignon Blanc 'Satyr' Sileni Marlborough New Zealand	£44

### RED WINE

2017	Pinot Noir, Kloster Eberbach Estate	£59
2018	Saint-Joseph 'Cuvée du Papy' Domaine du Monteillet	£79
2019	Bombo Leguero Red	£31
2018	Barbera d'Alba, Costa Bruna Piemonte Italy	£44



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