

HAUGEN

E 20

GROUPS AND PRIVATE DINING

MENU A £28.95 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.

Watermelon Salad, Quinoa, roast sweetcorn, maple & lime dressing /vg 640 kcal

Shrimp Cocktail, avocado, cucumber, baby gem & Marie Rose Sauce 371 kcal

Tiroler Wurstsalat, Smoked Sausage, Emmental Cheese, pickle n onion 421 kcal

Spring Risotto, Peas & Asparagus, lemon olive oil/vg 406 kcal

Roast seabass, Warm dill potato salad & herb oil 401 kcal

Honey glazed Baby chicken, spring greens & wild garlic aioli 624 kcal

Apple Strudel, raisins & cinnamon, vanilla sauce /v 555 kcal

Coconut Panna Cotta, poached rhubarb & almond crunch /vg 516 kcal

Strawberry & Elderflower coupe, Strawberry & elderflower ice cream, Chantilly cream 614 kcal

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

MENU B £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.

Roast Goats' Cheese, beetroot, chicory, radicchio, rocket, mustard vinaigrette /v 782 kcal
(/vg on request with truffled vegan cheese)

Severn & Wye smoked salmon, Rösti, sour cream, chives & horseradish 396 kcal

Alpine Charcuterie – potted pork, mountain smoked ham, Coppa, celeriac remoulade, pickles, sourdough toast 230 kcal

Potato gnocchi, wild mushrooms, vegan cheese sauce, crisp parsley & kale /vg 426 kcal

Roast Scottish salmon fillet, cucumber & dill, crushed potatoes, Bearnaise sauce 663 kcal

Chicken Schnitzel, creamed Sauerkraut, sweet potato fries, red wine jus 971 kcal

Apple Strudel, raisins & cinnamon, vanilla sauce /v 595 kcal

Coconut rice pudding, plum & brandy compote, spekulatius biscuit /vg 537 kcal

Twice baked lemon & lime cheesecake, wild blueberry compote 765 kcal

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MENU C £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.

Roast Goats' Cheese, beetroot, chicory, radicchio, rocket, mustard vinaigrette /v 782 kcal
(/vg on request with truffled vegan cheese)

Salmon Tartare, crème fraîche, pickled cucumber salad, keta caviar 332 kcal

Bündlerfleisch, Swiss cured & air-dried beef, Liptauer, pickles, rye bread ?? kcal

Wild mushroom gnocchi, shaved Autumn truffle & Parmesan /v 378 kcal

'Steak au Poivre' – seared beef fillet, peppercorn sauce, potato purée 646 kcal

Roast Scottish sea bass fillet, buttered Charlotte potatoes, Vermouth velouté 401 kcal

Apple Strudel, raisins & cinnamon, vanilla sauce /v 595 kcal

Coconut rice pudding, plum compote, plum brandy, spekulatius /vg 537 kcal

Black Forest Gateau, Kirsch cherries, Kirsch brandy, chocolate and Chantilly 457 kcal

OR

Swiss chocolate fondue, marshmallow, strawberries, honeycomb Gavotte tuiles, Brezel sticks 1070 kcal
(available for the whole group only)

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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 £45

NV Cremant de Savoie £50

NV Nyetimber, England £63

NV Taittinger Brut, Champagne £86

NV Taittinger Rosé, Champagne £94

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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