

HAUGEN

E 20

FESTIVE SEASON

21st November to 24th December 2022

MENU A

LUNCH: £45PP DINNER: £60PP

STARTERS

Autumn squash & chestnut salad, wild rocket, slow roast tomato, pumpkin seeds, curry oil dressing /vg 220 kcal

Pate de campagne, Country farmed pork , fig chutney, pickles & grilled sourdough 439 kcal

Brie de meaux, breaded brie bites, smoked chilli jam , winter salad 730 kcal

MAIN COURSE

Winter Roast squash, aubergine, & rustic tomato sauce lasagne /vg 356 kcal

Turkey Schnitzel Club, turkey schnitzel, brie, winter gem, lingonberry sauce & French fries 1359 kcal

Roast Hake, chorizo bean cassoulet, tarragon oil 934 kcal

DESSERT

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

Plum and Almond pudding, Plum & Brandy compote, almond crumble /vg 326 kcal

Spiced Pumpkin Panna Cotta, Roasted figs, gingerbread crumb, apple sorbet /vg 366 kcal

Parties of up to 12 - 24 guests individual pre-orders from selected menu 7 days prior to the event.

Parties of 25+ are kindly asked to select one starter, one main and one dessert for the whole group with dietary requirements catered for

MENU B

LUNCH: £55PP DINNER: £75PP

STARTERS

Hand chopped beef tartar, smoked mayo, pickled shallots & parmesan 314 kcal

Beetroot & orange cured salmon, pickled cucumber & fennel, crisp shallot rings, dill Cream 496 kcal

Cauliflower cream Roasted floret's, seeds /vg 338 kcal

MAIN COURSE

Roasted free range bronze turkey pigs in blankets, roast potatoes, braised red cabbage, lingonberry compote 672 kcal

Roast wild trout Winter greens, tomatoes, roast fennel, spiced red wine jus 481 kcal

Wild mushroom Gnocchi, celeriac purée, fresh winter truffles /vg 334 kcal

DESSERT

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

Plum and Almond pudding, Plum & Brandy compote, almond crumble /vg 326 kcal

Spiced Pumpkin Panna Cotta, Roasted figs, gingerbread crumb, apple sorbet /vg 366 kcal

Parties of up to 12 - 24 guests individual pre-orders from selected menu 7 days prior to the event.

Parties of 25+ are kindly asked to select one starter, one main and one dessert for the whole group with dietary requirements catered for separately.

CANAPES & BOWL FOOD

PLEASE KINDLY NOTE A MINIMUM ORDER OF 30 PER ITEM APPLIES TO EACH PACKAGE

CANAPE & BOWLS £5 PER ITEM

CANAPÉS

Simmental beef tartare, smoked mayonnaise 157 kcal

Smoked salmon, horseradish cream 64 kcal

Goat's cheese, herbs & olives /v 99 kcal

Aubergine caviar /vg 37 kcal

Smoked mountain ham, celeriac remoulade, pickles 101 kcal

Mountain cheese, onion, chives warm mini pastry tartlet 151 kcal

Beef sliders, bacon, cheddar, house sauce 241 kcal

Coconut crusted prawns, avocado, mango salsa 126 kcal

SERVED IN A BOWL

Beef Goulash, spätzle, sour cream, paprika 212 kcal

Roast Goat cheese Salad

Mini Schnitzels, Chips & Slaw

Shrimp cocktail

Wurst salad

Curry Wurst

DESSERT

Apple Strudel 99 kcal

Lemon Tart 99 kcal

Chocolate Tart 99 kcal

CHRISTMAS SHARING BOARDS

Sharing Board A - £35

*5 of each items
2825 kcal per board*

Chicken Schnitzels

House sauce

Nuremburg sausages

Mustard

Haddock Goujons

Tartar sauce

Herb Arancini

Smoked Mayo

Hummus

crudities

Sharing Board B - £60

*5 of each items
3827 kcal per board*

Chicken Schnitzels

House sauce

Nuremburg sausages

Mustard

Haddock Goujons

Tartar sauce

Herb Arancini

Smoked Mayo

Hummus

Crudities

Swiss mushroom slider

Beef patty

Coconut crusted prawns

avocado, mango salsa

All Sharing boards comes with Olives, Pistou nuts
and Wasabi Peas



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