

**HAUGEN**

**E 20**

**GROUPS AND PRIVATE DINING**

# MENU A £35 PER PERSON

Our menus are inspired by family meals in the Alps and are designed to share. All starters and desserts will be served family style so that everyone can enjoy a variety of alpine cuisine. **Each guest will get to choose their own main course.**

## Family style starter

Wild Mushroom Rosti, mixed salad, mustard vinaigrette /vg

Pancetta & Lambs lettuce salad, crispy pancetta, new potatoes, potato dressing

Swiss Salad, individual salads of beets, carrots, celery, corn, cucumber & french dressing /vg

## Choose one main

Curry Wurst, pork sausage, curried tomato sauce, french fries, house sauce

Creamy Green Pea Gnocchi, vegan crème fraiche, kumquat jam /vg

Penne al Pomodoro, penne pasta, tomato, vegan parmesan cheese, parsley & pepper /vg

## Family style desserts

Apple Strudel, raisins & cinnamon, vanilla sauce /v

Pear Tarte Tatin, caramelised pears, puff pastry, whipped cream /vg

Rhubarb Panna-cotta, poached rhubarb, blood orange sorbet /v

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

# MENU B £45 PER PERSON

Our menus are inspired by family meals in the Alps and are designed to share. All starters and desserts will be served family style so that everyone can enjoy a variety of alpine cuisine. **Each guest will get to choose their own main course.**

## Family style starter

Crispy Salt & Pepper Fried squid, Siracha mayo

Wild Mushroom Rosti, mixed salad, mustard vinaigrette /vg

Burrata, piquillo peppers, toasted pumpkin seed, rocket, green pesto /v

## Choose one main

Country Style ABK Pork Ribs, sweetcorn salad, ABK bier sauce

Chicken Schnitzel, Celeriac and apple remoulade, lingonberry compote

Pan Seared Stonebass Fillet, Parmentier potatoes, capers, Gypsy sauce

Vegan Schnitzel, Celeriac and apple remoulade, lingonberry compote /vg

## Family style desserts

Mini Berliner Doughnuts, Homemade blackberry jam, lemon curd crème fraiche /v

Pear Tarte Tatin, caramelised pears, puff pastry, whipped cream /vg

Rhubarb Panna-cotta, poached rhubarb, blood orange sorbet /v

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

# MENU C £55 PER PERSON

Our menus are inspired by family meals in the Alps and are designed to share. All starters and desserts will be served family style so that everyone can enjoy a variety of alpine cuisine. **Each guest will get to choose their own main course.**

## Family style starter

Steak Tartare, hand chopped Simmenthal beef, crostini, smoked mayonnaise  
Pancetta & Lambs lettuce salad, crispy pancetta, new potatoes, potato dressing  
Wild Mushroom Rosti, mixed salad, mustard vinaigrette /vg  
Crispy Salt & Pepper Fried squid, Siracha mayo v

## Choose one main

Rib-eye Steak, 300g grass-fed native rare breed, French fries  
Chicken Schnitzel, celeriac and apple remoulade, lingonberry compote  
Pan Seared Stonebass Fillet, Parmentier potatoes, capers, gypsy sauce  
Cauliflower Steak, bell pepper sauce, spinach, vegan crème fraiche /vg

## Family style desserts

Mini Berliner Doughnuts, Homemade blackberry jam, lemon curd crème fraiche /v  
Pear Tarte Tatin, caramelised pears, puff pastry, whipped cream /vg  
Apple Strudel, raisins & cinnamon, vanilla sauce /v  
Chocolate Fondue, Strawberry, pineapple, pear, banana, apple /v

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





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