



ScandiKitchen

ScandiKitchen's Julbord

Scandinavian Christmas Buffet

Make up your own Christmas Smörgåsbord

Buffets available from 10th November – 21st December 2018.

We get booked up quickly for buffets in December, so please place your order well in advance.

PICKLED HERRING

Choose **2 options** from:

Herring with homemade mustard dressing

Herring with onion and dill

Herring with a curry dressing

Sillsallad – creamy herring salad
with beetroot

FISH & SEAFOOD

Choose **2 options** from:

Traditional dill-cured Gravlax salmon
with dill & mustard dressing

Hand-peeled Swedish prawns
with mayonnaise and boiled eggs

Norwegian smoked salmon
with scrambled egg garnish

Skagenröra creamy seafood salad

SLICED MEATS & PÂTÉ

Choose **2 options** from:

Rullepølse rolled ham
with red onion and cress

Finely sliced rare roasted beef
with Danish remoulade dressing
and crispy onions

Air-cured Norwegian ham
with flatbread

Pork liver pâté
with bacon, mushrooms and
pickled cucumber

MEAT DISHES

These can be heated on site – but can also
be enjoyed cold, if preferred.

Choose **2 options** from:

Julskinka – Swedish Christmas ham
with a mustard crust, Swedish mustard

Fläskesteg – Danish roast Christmas pork
with crackling and red cabbage (sliced,
unless requested whole)

Medisterkaker – Norwegian meatballs
with surkål cabbage

Köttbullar & Prinskorv – Swedish meatballs
served with mini sausages

Frikadeller – Danish meatballs
with red cabbage and pickled cucumber

SIDE DISHES

Choose **3 options** from:

Jansson's Temptation
Swedish potato and 'anchovis' gratin
(heat before serving)

Rödbetsallad – Beetroot & apple salad ✓

Creamy Waldorf salad ✓
with grapes, apples and walnuts

Agurkesalat – Soused cucumber salad
with dill

Raw red cabbage, pear & lingonberry salad ✓

Cooked, red cabbage ✓
(can be heated on site)

BREADS

Selection of organic seeded rye, crusty
and crispbread with butter ✓

CHEESE

Choose **2 options** from:

Gamle Ole ✓
a very mature Danish cheese (nice'n'smelly)

Riberhus ✓
medium-strength Danish Cheese

Västerbotten ✓
Swedish mature cheese

Julost ✓
mature cheese, popular at Christmas time
in Sweden

Nøkkelost ✓
Norwegian cheese with caraway seeds

Brunost ✓
Norwegian sweet brown cheese

PUDDINGS

Choose **1 option per 10 people** from:

Danish Ris à la mandes rice pudding ✓
with cherry sauce

Swedish kladdkaka – sticky chocolate cake ✓
with vanilla whipped cream

Soft gingerbread cake ✓
with lingonberry icing

✓ Vegetarian

Per Person

£25 each
(£30 inc vat)

MINIMUM ORDER 10 PEOPLE

HOW TO ORDER: SEND EMAIL TO IWANTFOOD@SCANDIKITCHEN.CO.UK.

Please book as far in advance as possible as we do get
booked up quickly.

HOW IS THE FOOD DELIVERED?

We deliver food cold on disposable plates and boxes,
ready for you to eat or transfer to your own serving trays.
We are a food-only provider and deliver the food using an
external delivery service. We do not provide crockery, serving
trays, glassware, linen or cooking/heating equipment but
we can put you in touch with companies who do.

DELIVERY AREA AND CHARGES

We deliver to central London postcodes. All deliveries will incur
a minimum £15 delivery charge. Every postcode varies;
ask for a quote when you book.

DRINKS AND EXTRAS

Ask us when you send your enquiry - and we'll be happy to
suggest drinks and other goodies from our shop.

SPECIAL DIETARY REQUIREMENTS

We cannot guarantee that dishes are nut-free or entirely gluten
free as we use both nuts and gluten in our kitchen. Please ask for
a full dietary breakdown if you have special requirement.

SET UP AND SERVICE

Quoted case by case, do ask.

PAYMENT OF ORDERS

Payment of food is required, in full, before delivery. Invoices can
be paid over the phone or by BACS. **VAT OF 20%** will be applied
to all orders that are delivered. Minimum order value £100 ex VAT.

STANDARD CANCELLATION POLICY – DELIVERED FOOD LESS THAN 48 HOURS

50% refund less costs incurred (breakdown will be provided)

LESS THAN 24 HOURS No refund.

See t&cs on website.