



ScandiKitchen

Smørrebrød

Open Sandwiches 2019

'Smørrebrød' literally means 'buttered bread' – also known as open sandwiches.

CHEF'S PLATTER DEALS

Made with our favourite and best sellers, guaranteed a varied mix of fish, meat and veggie. Delivered on platters, ready to serve.

- Serves 8-10 people.
- Choose Snitter, Standing or Open Sandwiches (seated)

£100 (£120 inc vat)

A LA CARTE PRICING:

SNITTER – larger than canapés, less than an open sandwich. Standing.

- Approx 50mm x 50mm in size

£2.75 each
(£3.30 inc vat)

STANDING – same as an open sandwich but less fuss on toppings so you can eat standing

- Approx 40mm x 100mm

£3.25 each
(£4.15 inc vat)

OPEN SANDWICH – The traditional option, which is eaten with knife and fork, seated.

- Sizes vary, but approx. 70mm x 110mm

£3.75 each
(£4.50 inc vat)

MIN. ORDER FOR A LA CARTE OPEN SANDWICHES IS 10 PER TOPPING

FISH

Hand peeled Scandinavian prawns, egg mayonnaise and cress, rye bread (or white)

Cold smoked Norwegian salmon pea shoots, dill, crusty bread

Pickled onion herring beetroot salad, egg, rye

Pickled Nordic herring with curried dressing apple salad, egg, rye

Smoked mackerel, crushed peas, mint fennel & apple salad, rye

Cured Norwegian salmon, peashoot dill dressing, crusty bread.

Hot smoked salmon, apple & cucumber dill, crème fraiche, rye bread

Egg & Smoked Salmon cucumber, dill, crusty bread

MEAT

Rare roasted beef, remoulade dressing, horseradish, onion, rye bread

Swedish meatballs, beetroot salad crusty bread

Danish Meatballs red cabbage, pickles, rye bread

Danish liver pate, crispy bacon mushroom, rye bread

VEGGIE

Boiled egg, chives, mayonnaise red onion, vine tomato, rye

Ripe avocado, tomato, red onion, coriander, sunflower seed, rye (vegan)

Mature Danish Riberhus cheese wild cloudberry jam, chives, rye

Kornblomst organic blue cheese beetroot crisp, walnuts, honey, rye

Veggie meatballs, beetroot salad, chervil

Butter fried mushrooms ricotta, thyme, pine nuts, rye bread

*Fancy something sweet for after?
We've got cakes and buns.*

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 requirements.

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.