



ScandiKitchen

Midsommar

Nordic Midsummer Buffet

A lovely Scandinavian spread, perfect to celebrate Midsummer.

Pick up from store only (please arrange your own transport). All items provided cold (but some can be re-heated at home).

BUFFET INCLUDES:

HERRING

Pickled Matjes herring and mustard herring

MAIN DISHES

Västerbotten cheese tart (v)

Meatballs (vegetarian option available on request)

Sliced Gravadlax cured salmon

SALADS

New potato salad in a light dill vinaigrette

Beetroot & apple salad

Light summer coldslaw

Two-cabbage coleslaw

SAUCES & CHEESE

Västerbotten aged Swedish cheese

Gräddfil & chives (light creme fraiche with chives)

Kaviar sauce (creme fraiche & kaviar)

Dill & mustard sauce

BREAD

Selection of crisp bread, crusty bread, butter

DESSERT

Fresh summer strawberries, cut and ready to eat
with fresh whipped cream (on the side)

Sticky 'Kladdkaka' chocolate cake

Per Person £17.99 each
(£21.59 inc vat)

MINIMUM ORDER 12 PEOPLE

HOW TO ORDER: SEND YOUR ORDER ENQUIRY TO IWANTFOOD@SCANDIKITCHEN.CO.UK.

Please book as far in advance as possible as we do get booked up. Quickly. Minimum order £100.

HOW IS THE FOOD DELIVERED?

The food is delivered cold on disposable plates and boxes, ready for you to eat or transfer to your own serving trays.

We are usually a food-only provider. This means we deliver the food using an external delivery service.

We do not provide crockery, fancier 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 on weekdays only. All deliveries will incur a minimum £15 delivery charge. Every postcode varies, so 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 from our in-house selection - or advise you on where to get the stuff that works best for your event.

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 and we'll help as best we can.

SERVICED EVENTS are quoted case by case, so do ask us for larger parties and events needing in-house service.

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.

STANDARD CANCELLATION POLICY – DELIVERED FOOD

LESS THAN 48 HOURS - 50% refund less costs incurred (breakdown will be provided)

LESS THAN 24 HOURS – No refund

Cancellation for larger, serviced events – see full terms on our website.