



ScandiKitchen

ScandiKitchen's Julbord

Scandinavian Christmas Buffet 2019

A true Scandi Christmas lunch is always a big, festive event. The table full of delicious food – a Smörgåsbord of goodies, ready for your guests to serve themselves.

Senapssill

Pickled herring, mustard dressing

Sillsallad

Pickled herring with beetroot salad

We recommend you serve a slightly chilled glass of aquavit with the herring.

Gravad lax

Dill-cured salmon with mustard dressing

Egg & rejer

Hand-peeled Scandinavian north sea prawns, boiled egg, mayonnaise, cress

Roast beef

Cold, thinly sliced roast beef, remoulade dressing, crispy onions

Leverpostej

Pork liver pâté with bacon, mushroom, pickles

Rödbetsallad v

Creamy beetroot salad

Waldorf v

Grapes, celery, apples, walnuts in dressing

Julesalad v

Raw kale, chicory salad, hazlenut, pomegranate

Have heating facilities? – **swap a salad for:**

Jansson Temptation

Potato & 'anchovis' gratin (heat before serving)

Riberhus cheese v

Medium strength

Julost v

Aged Christmas cheese with a stronger bite

Selection of sliced bread v

Seeded rye, rye crisp, crusty cereal bread

Choose **2 options** from the following:

All can be re-heated on site in a conventional oven.

Julskinka – Sliced Swedish Christmas ham mustard crust, mustard

Flæsketeg – Sliced Danish roast pork red cabbage

Medisterkaker – Norwegian meatballs Surkål white sour cabbage

Köttbullar & Prinskorv – Swedish meatballs and prinskorv mini sausages (veggie v alternative available)

Frikadeller – Danish meatballs red cabbage

Ris a l'Amande v

Creamed cold rice pudding, cherry compote

OR

Kladdkaka v

Sticky Swedish chocolate cake

v Vegetarian

Price per person

£25 + VAT

MINIMUM ORDER 10 PEOPLE

Buffets available from 10th November – 21st December 2019.

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

HOW TO ORDER:

SEND AN EMAIL TO IWANTFOOD@SCANDIKITCHEN.CO.UK

Please book as far in advance as possible as we only have limited dates available.

HOW IS THE FOOD DELIVERED:

The food is delivered on disposable trays and boxes. We recommend you re-arrange on your own plates and trays on arrival. We are food-only provider and we do not provide crockery, cutlery, tables or linen – we are food only. We do not provide hire or bar or serving staff.

IF YOU NEED DELIVERY

We can arrange for a courier service to deliver the food at cost – do ask for prices. Please note delivery is only for central London postcodes. Pick up from our café preferred.

SPECIAL DIETARY REQUIREMENTS

We cannot guarantee that our dishes are nut-free or entirely gluten free as we use both nuts and gluten in our kitchen. Please do ask for a full dietary breakdown if you have special requirements. If you do have special requests, do talk to us and we'll of course see what we can do. We're really sorry, we do not offer a vegan menu.

PAYMENT OF ORDERS

Payment of food is required in advance of food delivery. VAT of 20% will be applied on delivered food.

CANCELLATION POLICY

LESS THAN 48 HOURS: 50% less cost incurred (breakdown will be provided)

LESS THAN 24 HOURS: No refund

See T&Cs on website