



GOOSE BOX

CATERING PACK

GOOSEBOX CATERING

With two celebrated restaurants under our belt - **Ekte Nordic Kitchen** in the Bloomberg Arcade and city institution **1 Lombard Street** since 1998 -we've decided to do what we do best. Feed you all! But now in your places of work.

What started off as a request from a couple of local businesses, has evolved into us feeding over 1000 City professionals daily. We cook in our kitchens and deliver to you or cook in your kitchen/canteen and serve your team. Hot or cold breakfast, lunch and early dinner -we can do everything from healthy salads, vegan, vegetarian to the best steak in the City, and everything in between!



BREAKFAST MENU

Start the day with a freshly prepared breakfast delivered to your office or home.

We can be at your premises from 7.30am.

Rolls

Smoked salmon & cream cheese roll £4.50

Bacon roll £3.50

Sausage roll £4.00

Rye Bread

Egg & Mayonnaise (veg) £3.00

Peanut butter & banana (vegan) £3.60

Bacon & avocado £4.00

Avocado (vegan) £3.80

Additional Breakfast

Fruit salad (vegan) £3.50

Bowl of Bircher Muesli (veg) £4.00

Cinnamon bun (veg) £3.00

Selection of 3 mini pastries (veg) £4.00



SMØRREBRØD (OPEN SANDWICH ON RYE BREAD)

A buttered slice of homemade sourdough rye bread with delicious toppings of either fish, meat or vegetables.

Fish & Seafood

Smoked salmon & dill £6.50

Skagen (Nordic prawn cocktail) £7.00

Meat

Rare roasted beef, horseradish remoulade & crispy shallots £6.50

Frikadeller (meatballs), stirred lingonberry & pickle cucumber £6.00

Roasted chicken, tarragon mayonnaise, spring onions & crispy onions
£6.00

Vegetarian / vegan

Danish blue cheese, pear & candied walnut £5.50

Heritage tomatoes, hazelnut, roast aubergine mayonnaise (vegan)
£5.50

New potato, smoked mayonnaise, capers, crispy shallot onion,
mustard cress (vegan) £5.50



BAGUETTES

Chicken & smoked mayonnaise £6.00

Beef & horseradish mayonnaise £6.50

Skagen (Nordic prawn cocktail) £8.00

Mint pea hummus (veg) £5.80

WRAPS

Roast chicken & tarragon mayo £5.50

Salmon Caesar with baby gem £6.00

BLT (Bacon, Lettuce & Tomato) £5.50

Västerbotten (cheese), new potatoes, Dijon mayo & crispy shallots (veg) £5.00

SALADS

Nordic Caesar, sourdough & rye croutons £5.00

with roast chicken £6.00

Salmon salad £6.50

Roast squash with kale, lingonberries & hazelnuts (veg) £5.00

Buckwheat salad with mint, peas, & asparagus (vegan) £5.50

Pesto pasta salad (veg) £5.50



CANAPES

Fish

Smoked salmon, capers, lemon & dill
on rye bread £2.75

Skagen (Nordic prawn cocktail) £3.00

Meat

Roasted chicken & tarragon
mayonnaise & roasted onion on rye
bread £2.75

Ham hock terrine with piccalilli £2.75

Mini chorizo with red onion & sweet
sherry £2.75

Melon, parmaham & mint skewer £2.75

Rare roasted beef, horseradish
remoulade & crispy shallots £3.00

Vegetarian £2.50

Danish blue cheese, pear & candied
walnuts on rye bread

Wild mushroom bruschetta (vegan)

Mini Västerbottenpie (cheese pie)

Mini mozzarella, cherry tomato & basil
skewer (veg)

Desserts £2.50

Brownie & whipped cream

Mini lemon meringue tart

Mini carrot cake

SUBSTANTIAL CANAPES/ EVENING FOOD

Blinis, smoked salmon & sour cream £3.50

Chicken satay £4.00

Mini beef cheeseburger £5.00

Mini halloumi burger £4.50

Fish & chips £5.50 -in a cone

Bacon Roll £3.50

Sausage Roll £4.00

Cone of chips £4.00

Bowl Food

Truffle tortellini £5.00

Meatballs with mash potato, lingonberries
& pickled cucumber £5.50

Mac & cheese £5.50



PLATTERS

Cheese platter, crackers, chutney & grapes £100.00

Charcuterie platter, olives, bread & cornichon £140.00

Charcuterie & cheese platter £120.00

Vegetables crudité's with dip £25.00



A waiter in a tan uniform is holding a white plate with a dish of salmon, potatoes, and vegetables, along with a glass of rosé wine. On the table next to them is a small glass jar filled with water and a bouquet of purple and white flowers. The background is a blurred outdoor dining area with other guests and warm lighting.

SEATED CATERING PACK

MENU A

£54 PER PERSON

Menu includes one starter, one main, and one dessert

STARTERS

Summer pea salad
crispy fried halloumi (veg)

or

Ham hock terrine with pickled
celeriac remoulade

or

New potatoes & smoked mayonnaise
capers & crisp shallots (vegan) on
rye bread

or

Beetroot salad
whipped goats' cheese & hazelnut
(veg)

MAINS

Roasted chicken breast
mash potato, cavolo nero & chicken
jus

or

Hot smoked salmon
warm potato salad, red onion,
capers & skarpsås

or

Spring vegetable risotto
shaved parmesan (veg)

or

Frikadeller (meatballs)
creamy mash, gravy, pickled
cucumber & lingonberries

DESSERTS

Cinnamon bun ice cream
(2 scoops)

or

Lemon meringue tart
raspberry sorbet

or

Brownies whipped cream

MENU B

£60 PER PERSON

Menu includes one starter, one main, and one dessert

STARTERS

Burrata, heritage beetroot & chervil
(veg)

or

Ham hock terrine with pickled
celeriac remoulade

or

Asparagus & poached egg
hollandaise sauce (veg)

or

Skagen (Nordic prawn salad)

MAINS

Grilled lamb chop
crushed new potatoes & green
beans

or

Fillet of cod
steamed seashore vegetables, new
potato & butter sauce

or

Roasted Cauliflower
with romesco sauce, Fried new
potatoes & spinach (vegan)

or

Seared fillet of sea trout
roasted broccoli & fennel salad

DESSERTS

Cinnamon bun ice cream
(2 scoops)

or

Lemon meringue tart
raspberry sorbet

or

Willies' double chocolate cake
whipped cream & pistachio

or

Pavlova & seasonal fruits chantilly

MENU C

£70 PER PERSON

Menu includes one starter, one main, and one dessert

STARTERS

Brixham crab on sourdough toast
brown crab mayonnaise

or

Smoked salmon & dill on rye bread

or

Beef carpaccio, celeriac remoulade
& rocket salad

or

Asparagus & poached egg
hollandaise sauce (veg)

MAINS

Roast duck breast
gratin dauphinoise & cavolo nero

or

Fillet of cod
Steamed seashore vegetables &
butter sauce

or

Mushroom Truffle Risotto
berkswell cheese

or

Sirloin Steak
fries, bearnaise sauce & garden
salad

DESSERTS

Cheese plate
crackers & chutney

or


Lemon Meringue Tart
raspberry sorbet

or

Willies' double chocolate cake
whipped cream & pistachio

or

Pavlova & seasonal fruits chantilly

A hand is pouring a golden beer from a bottle with a red label into a glass. The bottle has "ANDERSON" visible on the label. In the foreground, a dark wooden board holds several appetizers, including what looks like salmon on bread and other small bites. The background is a blurred outdoor setting with greenery and a wooden chair.

"Thank you so much for all your help to make this another successful party! Our guests had only positive things to say about the party!"

DANIELA.

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