



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.

Mini Brioche Buns

Smoked salmon & cream cheese roll £4.50

Egg mayo & mustard cress (veg) £3.50

Rye Bread

Egg & Mayonnaise (veg) £3.50

Peanut butter & banana (vegan) £4.00

Bacon & avocado £4.20

Avocado (vegan) £4.00

Additional Breakfast

Fruit salad (vegan) £3.50

Bowl of Bircher Muesli (veg) £4.00

Cinnamon bun (veg) £3.20

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 £7.00

Frikadeller (meatballs) & beetroot salad £6.00

Roasted chicken, tarragon mayonnaise, spring onions & crispy onions
£6.50

Vegetarian / vegan

Danish blue cheese, pear & candied walnut £5.70

Heritage tomatoes, hazelnut, roast aubergine mayonnaise (vegan)
£5.70

New potato, smoked mayonnaise, capers, crispy shallot onion,
mustard cress (vegan) £5.70



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



MINI BRIOCHE ROLLS

Egg mayo & mustard cress £3.50

Smoked salmon & cream cheese £4.20

Hot smoked salmon & egg mayo £4.20

Roast Chicken & tarragon mayo £4.00

Parma ham & pesto £4.00

Nordic Prawn cockatils (Skagen) £4.50

PLATTERS

Hot smoked salmon with watercress £8.50 per person

Cheese platter, crackers, chutney & grapes (veg) £100.00

Charcuterie platter, olives, bread & cornichon £140.00

Charcuterie & cheese platter £120.00

Vegetables crudité's with dip (veg) £25.00



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

Melon, parmaham & mint skewer £3.00

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 £3.00

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 (veg) £4.50

Fish & chips £5.50 -in a cone

Cone of chips (veg) £4.00

Bowl Food

Truffle tortellini (veg) £5.00

Meatballs with mash potato, lingonberries
& pickled cucumber £6.50

Charcuterie & cheese bowl £8.50

Mac & cheese (veg) £5.50

See our Mini Brioche Rolls on page 6.



A waiter in a tan uniform is holding a white plate with a salmon and vegetable dish and a glass of wine. In the foreground, there is a small glass vase with purple and white flowers. The background is a blurred restaurant setting with other people and warm lighting.

SEATED CATERING PACK

MENU A

£58.00 PER PERSON

Menu includes one starter, one main, and one dessert

STARTERS

Roast squash with kale,
lingonberries & hazelnuts (veg)

or

Ham hock terrine with pickled
celeriac remoulade

or

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

MAINS

Roasted chicken breast
mash potato, cavolo nero & chicken
jus

or

Roasted Turkey Breast, pork,
chestnut stuffing & with all the
trimmings (December only)

or

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

or

Vegetable risotto
shaved parmesan (veg)

DESSERTS

Cinnamon bun ice cream
(2 scoops)

or

Christmas Pudding with Brandy
Custard (December only)

or

Brownies whipped cream

MENU B

£68.00 PER PERSON

Menu includes one starter, one main, and one dessert

STARTERS

La Latteria's English burrata with
heritage beetroot (veg)

or

Roasted chicken, tarragon
mayonnaise, spring onions & crispy
onions

or

Severn & Wye VAR smoked salmon,
with dill, capers, rye bread & lemon

MAINS

Grilled lamb chop
crushed new potatoes & green
beans

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

MENU C

£90.00 PER PERSON

Menu includes one starter, one main, and one dessert

STARTERS

Devon crab on sourdough toast

or

Beef carpaccio, celeriac remoulade
& rocket salad

or

La Latteria's English burrata with
heritage beetroot (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

DESSERTS


Cheese plate
crackers & chutney

or

Bakewell pudding with hedgerow
ripple ice cream

or

Willies' double chocolate cake
whipped cream & pistachio

A hand in a blue shirt is pouring beer from a bottle into a glass. The bottle has a red label with 'ANDERSON' visible. In the foreground, a dark wooden board holds several appetizers, including salmon and bread. The background is a blurred restaurant setting with tables and chairs.

"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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