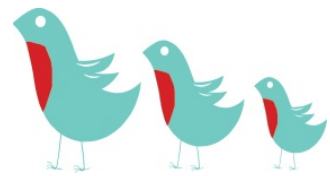


KuPP.



Scandi Christmas Canapés 2021

Package Price of 45.0 per person

Includes a choice of 6 types of savoury canapés // 10 canapes pp + 2 arrival drinks pp
(Christmas bubbly cocktail // house lager // or Glogg – Scandi Mulled Wine)

Sweet canapés are 2.0 each and can be added to the package (minimum order of 60)

Vegetarisk.

Oven baked quinoa bites, smoked red onions, goats curd & lingonberry (v)

Wild forest mushroom & Danish blue tartlets (v)

Västerbotten cheese, house pickled vegetables & pumpernickel (v)

Beetroot pickled egg, sliced radish & dill, caper sour cream

Fiske.

Smoked haddock mini fish cake & Scandi tartare sauce

Traditionally cold smoked salmon, lemon & capers, Knäckebröd crispbread

Nordic skagen prawns & crispy roast new potato

House smoked mackerel, beetroot jam, chilli smoked salt & sourdough crostini

Kött.

Little chorizo sausage roll & mustard mayo

Home smoked Swedish meatballs & chive hollandaise

Christmas stuffing, bacon & lingonberry jam

Brisket croquettes & horseradish mayonnaise

Söt (2.0 each)

Kladdkaka (Scandi style rich chocolate brownie), sweet sour cream & toasted hazelnuts

White chocolate & raspberry cheesecake balls, pepparkakor ginger crumb

Mini minced pies & aquavit butter

Danish blue, quince & charcoal crackers

All prices include VAT. A service charge of 12.5% will be applied for all group bookings. All gratuities are distributed among the team. If you have any food or drink allergy or intolerance and would like to know about any allergenic ingredients in our food or products, please speak to a member of our team before placing your order. Whilst we do our very best to accommodate you, unfortunately we cannot guarantee that our kitchens (nor those of our suppliers) are 100% allergen free.



Scandi Christmas 2021

3 Course set menu 40.0 pp - includes a FREE glass of bubbles on arrival

Start.

Oven Baked Quinoa, Kale & Butternut Balls (v)

Chilli & lemon marinated goat's curd, pistachio, smoked onion & lingonberry

Pork & Chorizo Sausage Roll

Mustard mayo

House Smoked Pork Meatballs

Sour hop gravy & chive hollandaise

Gin & Juniper Cured Gravavlax

Dijonnaise, pickled cucumber relish & pumpernickel

Main.

Buttermilk Cumbrian Turkey Schnitzel & Pork Sage Stuffing

Crispy new potatoes, bacon & Brussels', lingonberry, caper sauce, lemon

Slow Cooked Brisket & Smoked Cauliflower Potato Mash

Beef broth, grated horseradish & warm pickled red cabbage

Smoked Haddock & Salmon Fish Cake

Parsley sauce, skagen prawns & fries

Hand Moulded Wild Forest Mushroom & Danish Blue Tart (v)

Roast butternut, kale, pistachios & lingonberry dressing

Sweet.

Kladdkaka (a bit like a sticky warm gooey chocolate brownie)

Sea salt chocolate ice-cream & crushed hazelnuts

White Chocolate & Pepparkakor (Gingersnap Biscuit) Cheesecake

Raspberries & lime

Spiced Glögg Poached Pear

Christmas pudding crumble & whipped sweet cream

Lingonberry Mess

Scandi berries, meringue & sweet sour cream

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Christmas Party Menus 2021

Menus perfect for larger events and groups not wanting a traditional sit down 3 course meal.

Works well when drinking and socialising are taking centre stage. God Jul!

Nordic Small Burger Bord.

Minimum order of 3 boards // 8 Burgers per board // 35.00 each

Steak. Burger

Västerbotten cheese, dill relish, tomato & lettuce

Xmas. Burger

Turkey schnitzel, crispy bacon, stuffing, caper mayo & lingonberry jam

Fiske. Burger

Smoked haddock fish patty, prawn skagen, shaved red onion, tomato & lettuce

Veg. Burger (v)

Quinoa, kale & butternut patty, whipped goat's cheese, lettuce & beetroot jam

Scandi Christmas Sharing Smörgåsbord

(Feasting for 2 // Grazing for 4) 35.00 each

Signature house smoked pork meatballs, sourhop mustard gravy & chive hollandaise

Brisket croquettes & horseradish mayonnaise

Gin & juniper berry cured salmon, dijonaise

Oven baked quinoa, kale & butternut balls, chilli lemon & goat's curd dip (v)

Smoked mackerel pâté & beetroot jam

Wild mushroom & Danish blue tart (v)

Beetroot & balsamic lightly pickled eggs (v)

KuPP. Scandi Potato salad (v)

Christmas slaw (v)

Knäckebröd crispbread, rye & sourdough, smoked salt butter

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