

BØREALIS



Borealis Catering & Events Pack

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SMØRREBRØD SERVED ON OUR HOUSE RYE BREAD (suggestion for lunch)

Herring

Curried herring, boiled egg, tomato, dill £5.50

Tomato herring, onion, cress £5.00

Fried pickled herring, pickled onion, carrots, dill £5.50

Seafood

Smoked Var salmon, lemon, black pepper, capers £6.60

Prawn, egg, lemon mayonnaise, dill £6.60

Fried plaice fillet, remoulade, cress, lemon £6.00

Meat

Rare roast beef, celeriac and horseradish remoulade, crisp-fried onions, capers £6.60

Chicken, tarragon mayonnaise, rocket, artichoke crisps £5.40

Roast pork, fresh-pickled cucumber, lingonberries, crackling £6.00

Vegetarian

Grilled celeriac, wild garlic mayonnaise, toasted hazelnuts, lemon on rye bread £4.80

Sliced potato, smoked mayonnaise, capers, crisp-fried onions £4.80

Avocado, toasted pumpkin seeds, lemon, chilli, coriander £5.40

SALADS

Cabbage, fennel, orange, sultanas, walnuts, buttermilk, celery (veg) £4.50

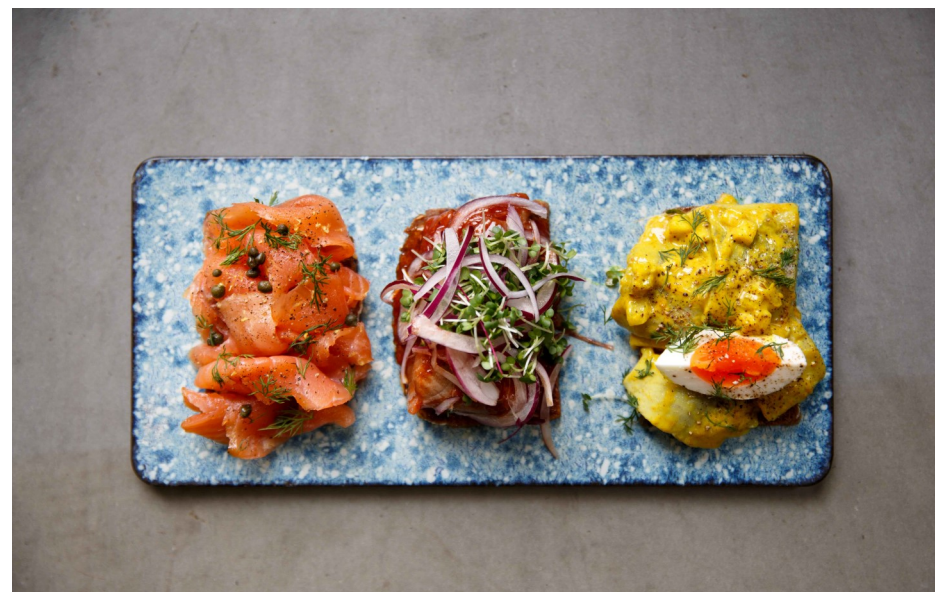
Potato, wholegrain mustard, shallots, capers, lemon zest vinaigrette (vegan) £4.50

Roast cauliflower, toasted almond, lemon, parsley (vegan) £4.50

SMØRREBRØD IS FOR SHARING

WE SUGGEST TO HAVE TWO OR THREE SMØRREBRØD PER PERSON

PLUS SALAD TO SHARE



An optional gratuity of 15% will be added to your final bill on departure. VAT is included on food and beverage only at the current rate.



FOR STANDING CANAPES & DRINKS

CANAPE @ £2.50

Smoked salmon, lemon zest, baby capers, rustic bread

Scotch beef tartare, quail egg

Peppered venison, creamed celeriac, cress

Red endive, Sörmland Ädel cheese & walnuts

Mini fish cake, crème fraîche & dill

Chicken liver parfait with lingonberries

Mini Västerbotten pie

A 'HOT' soup shot

Swedish meatball & creamy gravy

Skagen röra

Mini burger on rye bread @ £4.50

Cone of deep fried plaice fillet, remoulade, fried potatoes @ £5.50 per cone

SNITTER (MINI SMØRREBRØD) SERVED ON OUR HOUSE RYE BREAD

Herrings @ £2.50

Curried herring, boiled egg, tomato, dill

Onion herring, black pepper crème fraîche, capers

Tomato herring, onion, cress

Seafood: @ £3.50

Smoked Var salmon, lemon, black pepper, capers

Prawn, egg, lemon mayonnaise, dill

Fried plaice fillet, remoulade, cress & lemon

Meat: @ £2.50

Rare roast beef, celeriac and horseradish remoulade, crisp-fried onions, capers

Chicken, tarragon mayonnaise, rocket, artichoke crisps

Roast pork, fresh-pickled cucumber, lingonberries, crackling

Vegetarian: @ £2.00

Grilled celeriac, wild garlic mayonnaise, toasted hazelnuts, lemon on rye bread

Sliced potato, smoked mayonnaise, capers, crisp-fried onions

Avocado, toasted pumpkin seeds, lemon, chilli, coriander

Desserts @ £2.50

Mini Kladdkaka (sticky chocolate cake), whipped cream, pistachio praline

Rullrån (crisp tuile), cloudberry cream and lingonberry cream

SET MENU 1

CHICKEN SMØRREBRØD
Tarragon mayonnaise, rocket, artichoke crisps

DEEP-FRIED PLAICE FILLET
Remoulade, fried potatoes, spinach

KLADDKAKA
Whipped cream, pistachio praline

£32.00 per person

SET MENU 2

SOS (Sill Ost Snaps)
Selection of Pickled Herrings (Onion, Curries, Tomato)
Cheese, rye bread, seasoned lard, egg, potatoes, pickles, beetroot salad

FRIKADELLER (MEATBALLS)
Mashed potato, creamy gravy, lingonberries, quick-pickled cucumber

CINNAMON BUN ICE CREAM

£36.00 per person

SET MENU 3

SNAPS CURED MACKEREL WITH JUNIPER
Orange, dill, shaved fennel, wholegrain mustard & crème fraîche

ROAST ED GUINEA FOWL
Hasselback potatoes, brussels sprouts & gravy

BITTER CHOCOLATE TART
Crème fraîche & lingonberries

£40.00 per person

SET MENU 4

DUO SMOKED SALMON & GRAVAD LAX
Crisp ryebread & lemon

GRILLED PORK FILLET
Roast plums, black cabbage & grain mustard sauce

RISALAMANDE
£46.00 per person

SET MENU 5

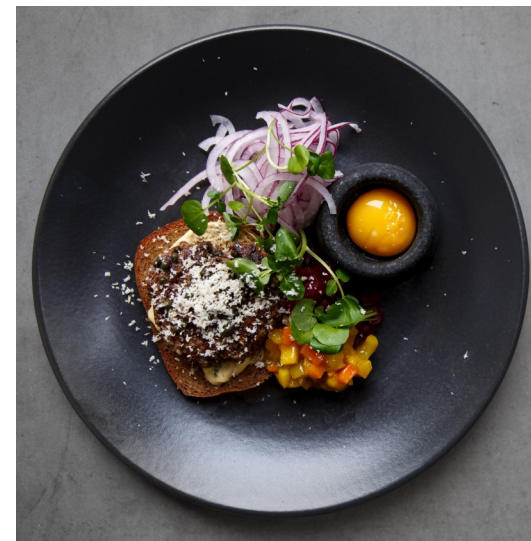
DUCK LIVER PARFAIT
Toast, rowanberries & apple brandy jelly

ROASTED COD
Brown butter, roasted cauliflower, pink pepper and dill-pickled cucumber

APPLE WALNUT TART

Vanilla ice cream

£48.00 per person



SET MENU 6

DRESSED CRAB
Cauliflower in three ways - puree, pickled & raw

ROASTED LAMB CUTLETS
Jansson Frestelse & black cabbage

NORDIC CHEESE
Chutney & sourdough crisp

£55.00 per person

VEGETARIANS

SALADS

Butternut squash, kale, lingonberries, roast hazel nuts (veg)
Potato, wholegrain mustard, shallots, capers, lemon zest vinaigrette (vegan)
Roast cauliflower, toasted almond, lemon, parsley (vegan)

STARTERS / MAINS COURSE

VÄSTERBOTTEN PIE

Salad

SALSIFY & MUSHROOMS CREAM

Lemon & Västerbotten

CELERIAC WITH GRILLED ONION

Pumpkin seed puree kale, fried pearl barley, beer vinegar celery, & dill crown oil

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SCANDINAVIAN CHRISTMAS BUFFET 'JULBORD'

FISH

Three selections of herrings with all the trimmings
Gravad lax/ Smoked salmon

MEAT

Two selections of charcuterie
Frikadeller (meatballs)
Prinskorvar

SIDE DISHES/VEGETARIAN

Brussels sprouts
Red cabbage
Beetroot salad
Brown potatoes
Rye & Crisp Bread & Cheese
Jansson Frestelse (with ansjovis)

DESSERT

Risalamande

£46.00 PER PERSON
(Minimum number of 8 guests)

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BØREALIS

WINE LIST

Champagne / Sparkling wine

	<u>Bottle</u>
Prosecco Brut DOC, Sacchetto, Veneto	£36.00
Hambledon Classic Cuvée NV, Hampshire	£52.50
Deutz Classic NV, Champagne	£56.00

White wine

	<u>Bottle</u>
Héraldique, Marsanne/Roussanne, Languedoc, 2016	£22.00
Antonio Caravaglio, Grillo, Sicily, 2015	£30.00
Eymann, Riesling Gönzheimer, Germany 2016	£34.00
Cantina Toblino, Pinot Grigio, Organic, Italy 2018	£39.00
Domaine de la Pepière, Muscadet, Loire, 2016	£40.00
Veltliner Arndorfer, Grüner Austria 2016	£43.00
Cristina Meggiolaro, Garganega, Veneto 2016	£50.00
Pecorino "Senzaniente", Abruzzo, Italy 2016	£50.00
Lucas et Andre Rieffel, Sylvaner M,	£55.00
Domaine Ostertag, Alsace, France 2016	
Domaine Du Nozay, Sancerre, Loire 2016	£58.00
Riesling, Domaine Zind-Humbrecht, Alsace 2016	£58.00
Etna Bianco, Graci, Sicily 2016	£61.00
Comte Lafon Mâcon Lamartine 2015	£64.00
Gérard Tremblay, Chablis 1er cru, Côte de Léchet, 2015	£71.00
Domaine Leflaive, Mâcon-Verzé, 2015	£82.00

Red wine

	<u>Bottle</u>
Domaine Montrose, Merlot, Côtes-de-Thongue, France 2016	£22.00
Vignoble Gonnet, Côtes-du-Rhône, 2016	£36.00
Château La Rose Belair, Cabernet Sauvignon, Bordeaux 2016	£37.00
Fleurie, Domaine du Calvaire de Roche-Grès, Beaujolais 2016	£48.00
Tramin, Pinot Noir Alto Adige, Italy 2017	£48.00
Tempranillo, Cubillo, Rioja, Spain 2008	£55.00
Villa Guelpa, Nebbiolo "Longitudine 8-26" Italy 2016	£58.00
Peter Sisseck PSI Ribera del Duero, Spain 2015	£58.00
Terre di Gnirega Amarone, Veneto 2012	£96.00

Rosé wine

	<u>Bottle</u>
Château de l'Aumérade, Côtes de Provence, France 2017	£40.00
Domaine de la Navicelle, Esprit Rosé, Côtes de Provence, France 2017	£48.00
Gerard Bertrand, Gris Blanc Magnum, Languedoc, France 2017	£65.00

Fine wines

	<u>Bottle</u>
Chateau Rocheyron, Saint-Emilion 2011	£85.00
Domaine Leflaive, Bourgogne Blanc 2014	£95.00
Chateau Talbot, Saint-Julien 2009	£96.00
Chateau Branaire-Ducru, Saint-Julien 2010	£98.00
Chateau Pichon-Longueville Baron, Pauillac 2000	£190.00

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