



GINGER JAR

LAPLAND!

NORDIC-INSPIRED
CHRISTMAS CANAPES &
BOWL FOOD
// 2017



What to expect from Ginger Jar

// FINE FOOD, EXCELLENT INGREDIENTS, PREPARED WITH CARE

ON SITE CANAPES & BOWLS

This Christmas Ginger Jar has designed an ALTERNATIVE Christmas menu, bringing in Nordic flavours from across the region. Techniques include curing and smoking, ingredients are fresh and clean.

Our canapé collection contains a range of one to two bite items. Choose a few to go with drinks alongside a pre-dinner reception or a lot to keep your guests fed all night long.

Combine canapés with our tasting portion size bowls (usually four to five bites) to offer a wider range of textures and flavours to your guests.

Our chefs will require the use of a kitchen at the event site, or we can quote on setting up a flexible, mobile kitchen to suit spaces large and small.

GO BESPOKE

The majority of our work focuses on creating bespoke menus to perfectly match your event – to find out what we can do please contact the team on hello@ginger-jar-food.com

ADDED VALUE

Waiting & bar staff

From event managers, front of house managers and bar managers for larger events through to mixologists, waiting staff and simple bar staff, we can quote on providing the right team to ensure your guests feel truly looked after.

Drinks

Ginger Jar can also provide full bar services from our house list, wine matched menus or bespoke cocktail menus. We are also happy to serve your drinks and don't charge corkage.

Bespoke menus & event styling

Alongside these signature menus, Ginger Jar also creates bespoke menus to suit a theme or occasion. We can also ensure the food and room are styled to complement the menu.



Canapés

// £2.25 PER ITEM. ASK FOR A FULL QUOTE W/ CHEFS & TRAVEL

MEAT

Finnish smoked sausage roll w/ sweet mustard & nigella seeds **G.E.Mu.**

Duck liver paté on sour dough toast w/ spiced pear jam & sorrel **G.E.M.**

Smoked ham w/ remoulade dressing & cress on dark rye **G.E.Mu.Ce.**

Danish salami w/ dill & caper tartar sauce on seeded crostini **G.E.Mu.Se.**

Venison sausage w/ bilberries, chestnut & chive **N. GF**

FISH

Beetroot & orange cured salmon on crisp bread w/ pickled cucumber **G.F.**

Carpaccio of tuna w/ black pepper, apple, beetroot & fennel 'slaw' **F. GF**

King prawn w/ tarragon mayonnaise & pickled cucumber on rye **G.C.E.Mu.**

Crab & crayfish salad pot w/ pickled apple remoulade **C.E.Mu. GF**

Icelandic langoustine bisque w/ sour cream **C.M. GF**

VEGETABLE

Vasterbotten (mature cheese) tartlet w/ quince compote & micro celery **G.E.Ce.**

Pepperkaka (gingerbread) biscuit w/ whipped blue cheese & lingonberry **G.E.M.**

Mini new potato w/ dill cream cheese, spring onion & radish **E.Mu.M. GF**

Goats curd, marinated beetroot & roasted walnut salad pot **N.M. GF**

Chestnut & mushroom 'meatball' w/ sour cream **G.E.M.N.**

SWEET / PETIT FOUR

Kladkaka – sticky chocolate brownie cubes **G.E.M.**

Swedish apple cake w/ cinnamon cream **G.E.M.**

Billberry panna cotta w/ caramelized orange syrup **M. GF**

Stem ginger & cranberry cake w/ cranberry syrup & sweet mascarpone **G.E.M.**



Bowl Foods

// £4.75 PER ITEM. ASK FOR A FULL QUOTE W/ CHEFS & TRAVEL

MEAT

Crispy chicken schnitzel w/ caper & lemon dressing on Russian 'slaw **G.E.M.**

Swedish meatballs on creamy mash w/ gravy & lingonberry jelly **M. GF**

Biff à la Lindström –Scandi beef burger w/ capers & pickles, melted vasterbotten **G.M.**

Finnish sausage hotdog w/ sweet mustard & griddled onions **G.E.M.Mu.**

Sirloin baguette w/ horseradish, pickled red cabbage 'slaw & crisp leaves **G.**

FISH

Crispy cod fillet slider w/ dill & radish 'slaw **G.E.F.M.**

Nordic fish pie - Smoked haddock, salmon & prawn in tarragon & white wine cream sauce w/ toasted herbed crumbs **G.C.F.M.**

Skagen prawn brioche slider w/ red onion, sour cream & dill 'slaw **G.C.M.**

Hot smoked salmon salad w/ new potatoes, green beans & spinach **F. GF**

Swedish fish stew w/ roast tomatoes, cod, mussels, potatoes & saffron aioli **C.E.F.M.Mu. GF**

VEGETABLE

Beetroot orzotto w/ feta, thyme & toasted pumpkin seeds [G] [M]

Celery root, carrot & potato gratin **G.M.Ce.**

Spice roast cauliflower w/ smoked cheese sauce & truffle crumb **G.M.E.**

Espresso cup of celeriac & apple soup w/ toasted almonds & crispy sage **N.M.Ce. GF**

Kornblomst organic blue cheese fritters, beetroot crisps, walnuts, honey, cucumber ribbons **G.E.M.N.**

Carrot & raw courgette w/ pumpkin seed & dried cranberries **VEGAN GF**

SWEET

Hazelnut & ginger Eton Mess w/ spiced winter berry coulis & cream **E.M.N. GF**

Swedish apple cake w/ cinnamon cream **G.E.M.**

Bilberry panna cotta w/ caramelized orange syrup **M. GF**

Dark chocolate pot w/ salted caramel **E.M. GF**

Stem ginger & lingonberry cake w/ cranberry syrup & sweet mascarpone **G.E.M.**

Honey & butter baked pears w/ cold cream **M. GF**



Drinks

// HOUSE LIST. A SAMPLE OF OUR BAR SERVICES

WHITE

Verdicchio dei Castelli di Jesi, Italy / £10

An invigorating wine with great diversity of fruit, including lemon, pineapple and lime along with ripe apricot notes.

Baron De Baussac Viognier, France / £12

Fresh & dry w/ apricots & white peach, this French viognier will give your party a distinctive note of difference.

El Cante Albariño, Rías Baixas, Spain / £15

Nectarine, almond and peach are in perfect balance with a zesty and well defined citrus backbone.

Petit Chablis, Domaine Louis Moreau, France / £18

A fresh, crisp, fruit-driven wine that is refreshing and clean, with subtle mineral complexity.

RED

Aires Andinos Malbec, Argentina / £10

Black fruits of the forest and mocha notes leap from the glass in this soft and supple expression of Malbec.

Baron De Baussac Carignan, France / £12

Deep, inky and crammed w/ black cherry fruit and a touch of vanilla from oak aging. A reliable wine w/ canapés or full meal.

Claro Reserva Pinot Noir, Chile / £15

Smoky red fruit dominates, supported by subtle notes of liquorice and herbs. A delicate, yet complex style of wine.

Marques De Postulado, Spain / £18

A harmonious balance between sweet spice and black fruits of the forest. This is a smooth, velvety Rioja.

SPARKLING

Prosecco Corte Alta NV DOC, Italy / £12

Delicate & aromatic w/ light body and fine bubbles, this Prosecco drinks well on its own or mixed as a welcome Bellini.

Bouvet Saumur Rosé Brut, France / £15

A delicate and inviting salmon pink, this is a light sparkling rosé, with a raspberry and peach fruit character, a fine mousse and a clean and uplifting floral nose.

J de Telmont NV Champagne, France / £20

An excellent non-vintage Champagne in a medium bodied, soft, classically yeasty style from one of the few remaining family owned producers.

Nyetimber Classic Cuvée, England / £35

A beguilingly Champagne-like nose of citrus fruit, brioche and shortbread. The mousse is finely pearled, soft, yet mouth-filling and persistent.

BEER

Peroni Nastro Azzuro / £2.25 bottle

Brixton Effra Ale / £3.75 bottle

We can source all kinds of craft beer for your event – just ask!

COCKTAILS

We usually design a bespoke cocktail list to match your menu choices. Please ask for some ideas along with your quote and our mixologists will get to work!

SALE OR RETURN

We offer sale or return on unused drinks for a £50 admin fee. Bottles or cases of beer must be unopened and in a saleable condition. Please bear this in mind if chilling wine over ice, as this will spoil the label.

Get in touch

// CONTACT GINGER JAR

JENNY MCNEILL // Owner - jenny@ginger-jar-food.com

ROSS JONES // General Manager - ross@ginger-jar-food.com

CLARE SHEAHAN // Event Manager - clare@ginger-jar-food.com

FLO CORNISH // Event Manager - flo@ginger-jar-food.com

www.ginger-jar-food.com

Or phone us on 020 7733 9991

General enquiries: hello@ginger-jar-food.com



GINGER JAR

Allergens

// PLEASE FIND BELOW A FULL KEY OF ALLERGENS PLUS SOME INFO ON OUR ALLERGENS POLICY

ALLERGENS KEY

- G. Gluten
- C. Crustaceans
- E. Eggs
- F. Fish
- N. Nuts (other than peanuts)
- P. Peanuts
- S. Soya
- M. Milk
- Ce. Celery
- Mu. Mustard
- Se. Sesame
- Su. Sulphites
- Lu. Lupin
- Mo. Molluscs

FURTHER ALLERGENS INFO

GF = GLUTEN FREE

If no G. is present in the allergens key then the item is not made using gluten as a core ingredient. Please note we don't operate a gluten free kitchen, however, so cannot guarantee that trace elements of gluten will not be present.

M. = MILK

If no M. is present in the allergens key then the item is free from lactose.

N. = NUTS

If no N. is present in the allergens key then the item is not made using nuts as a core ingredient. Please note we don't operate a 100% nut free kitchen, however, so cannot guarantee that trace elements of nuts, including peanuts, will not be present.

F. C. Mo. = FISH, CRUSTACEANS, MOLLUSCS

If no F. C. or Mo. Are present in the allergens key then the item is free from fish, crustaceans or molluscs. However, our fish supplier does transport these items in the same van so we cannot guarantee 100% against cross contact.