



## LUXURY EASTER TREAT

ALEXANDER & BJÖRCK

parties@alexanderandbjorck.com | [www.alexanderandbjorck.com](http://www.alexanderandbjorck.com) | [Twitter](#) [Facebook](#) [Instagram](#) @alexanderandbjorckondon

## LUXURY EASTER TREAT

The hamper will arrive with the Quails eggs beautifully nestled in a sustainable cardboard egg box. Simply peel the eggs and add the salt of your choice and the mouth-watering Sturia oscietra caviar for a truly luxury feel. Toast with a glass of England's finest sparkling wine.

Six boiled Quails eggs  
Sturia oscietra caviar 15g  
Truffle salt | Seaweed salt

*Nyetimber Classic Cuvée, Sussex, England NV*

@ £105.00 per hamper  
Each hamper is for two people

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## ALL OFFERINGS INCLUDE

- Sustainable and high quality packaging
- Menu and recipe cards with full allergen information
- UK delivery by nominated courier
- All prices are subject to VAT
- Orders to be placed by Thursday 25<sup>th</sup> March
- Minimum orders apply
- For temperature sensitive hampers that needs postage around the UK, we use Woolcool eco food packaging solutions that are produced using 100% pure wool
- For orders please email us on [parties@alexanderandbjorck.com](mailto:parties@alexanderandbjorck.com)



## WHAT OUR CLIENTS SAY

- “Big thumbs up for the hamper too. Really friendly service, spot on delivery, delicious contents with generous portions and overall made it feel like a special event with the excitement of unboxing”
- “Wow. So delicious. The best in a long time”
- ‘Outstanding quality’  
*Gary Barlow*



## ENVIRONMENT AND SUSTAINABILITY

As a team, the protection of our environment is central to how we both live personally and operate as a business. This is something that we don't just pay lip service to but something we truly believe in. We view the protection of our planet as an opportunity to re-think the way we work whilst constantly striving to make our business more sustainable.

### BUT WHAT DOES THAT MEAN IN PRACTICE?

It means working with the seasons to deliver creative and innovative menus. Only working with suppliers that have good environmental credentials that provide us with complete traceability of all their products, enabling us to determine the sustainability of everything that we buy. In addition to this, we selectively choose meat from farms that follow good husbandry practices such as free range and naturally fed animals. Our fish and seafood are sourced from sustainable fisheries that are recommended by the Marine Conservation Society to ensure that we select species that are not endangered.

The wines on our wine list are (where possible) are sourced from producers who can prove their environmental credentials and follow best practice in their industry. We strive to showcase winemakers who share our environmental values.

We look at the resources that our entire business consumes; moving to fully biodegradable food grade catering essentials such as cling films, vacuum pack bags. Managing our waste effectively; recycling used cooking oil into biofuel, our food waste goes through a BioHiTech food digester.

There are many more small steps we take throughout our operation to reduce our impact on the environment, please do see our sustainability policy for more in-depth information.

We believe the best way to affect change is in lots of little ways, these small things add up to make a tangible difference.

