



Sissi Fabulous Food

A LA CARTE MENU

CHRISTMAS AND NEW YEARS EVE 2017

Starters

Meat & Poultry

Roasted, shredded Peking duck topped with frisée salad on a bed of baby cucumber carpaccio with crispy duck skin (£20)

Saffron risotto with braised oxtail (£30)

Beef bouillon with "Frittaten" (£10)

Celeriac and parsnip soup with crispy bacon and chives (£10)

~

Fish & Seafood

Steamed Mediterranean sea-bass fillet resting on a bed of marinated leek ribbons with confit tomatoes and a balsamic Santini sauce (£20)

Inside-out tomato ravioli with roasted prawns and a basil-infused shellfish emulsion (£30)

Mixed seafood gratin with spinach and melted Gruyère (£20)

~

Vegetarian

Wild mushroom risotto with mixed herbs (£20)

Pumpkin or butternut squash risotto (£20)

Chestnut soup with truffle cappuccino foam (£20)

Globe artichoke carpaccio with Dijon vinaigrette, sautéed wild mushrooms and rocket (£24)

Twice baked cheese soufflé with Gruyère sauce (£16)

Spinach and feta cheese strudel with tomato and red pepper coulis (£16)

Butternut squash/ pumpkin soup with chives and crème fraîche (£16)

~

Main Courses

Meat & Poultry

Turkey served with roasted potatoes, brussels sprouts with chestnuts, red cabbage with apples, stuffing, turkey gravy and cranberry sauce (£45 per person for turkey slices or £67.50 per person for whole turkey)

Argentinean beef fillet with roasted potato cobbles, jardinière vegetables, cherry tomato confit and Cabernet sauvignon sauce (£60)

Roasted veal tenderloin with a wild mushroom cream sauce, pommes Anna and mixed vegetables (£67.50)

Zürcher Geschnetzeltes (tender veal fillet strips in a velvety mushroom cream sauce) with rösti potatoes and seasonal green vegetables (£60)

Wienerschnitzel with Austrian potato salad, cucumber salad, pumpkin-seed oil-dressed mixed leaf salad and chive sauce (£50)

Roasted loin of venison with celeriac & parsnip purée, Savoy cabbage, sautéed wild mushrooms, and an agro-dolce sauce (£.70)

Roasted poussin breasts with Asian brown & white rice, baby carrots, fava beans and a bourbon and maple syrup sauce (£.30)

Beef wellington with Savoy cabbage, minted peas and red wine & port sauce (£.67.50)

Roasted duck breast with fondant potatoes, braised shallots, mange touts and cinnamon duck sauce (£.50)

Chicken and lemon tagine with European couscous salad (£.30)

Austrian beef goulash with spätzle and jardinière vegetables (£.30)

Slow-roasted pork belly with braised cabbage, apple purée, roasted potatoes & a lemon and sage emulsion (£.30)

Tafelspitz with steamed vegetables new potatoes and Apfelkren (horse radish and apple sauce) (£.30)

Tournedos Rossini with truffle pommes purée, baby vegetable parcels and Madeira sauce (£.70)

Fish & Seafood

Roasted supremes of halibut with pea purée, new potatoes, and "sauce vierge" (£.60)

Miso-cruste black cod with teriyaki glaze, sweet potato, carrot and ginger purée, grilled courgette ribbons or seaweed salad (£.67.50)

Prawn and monkfish curry with basmati rice, roasted vermicelli and beetroot and yoghurt salad (£.50)

Pan-roasted turbot with pommes mousseline, confit cherry tomatoes, green bean parcels and basil velouté (£.70)

Wild seabass en papillote with wild rice, confit tomatoes, roasted leeks and rosemary-infused balsamic sauce (£.60)

Vegetarian

Pumpkin risotto served in its pumpkin, fresh herbs and black truffle (£.40)

Spinach & ricotta tortelloni with pesto (£.20)

Tarte provençale with cherry tomatoes, shallot confiture, goat's cheese and olives (£.20)

Kale and ricotta ravioli with lemon and sage butter (£.24)

~

Desserts

Warm



Sissi's award winning apple strudel with whipped cream (£.16)

Red wine poached winter compote with pears, mirabelle, winter berries and plums (£.20)

Apple tarte tatin with bourbon vanilla ice cream (£.16)

Chocolate bombe with hazelnut ice cream, peanut brittle and hot milk chocolate sauce (£.24)

Grand Marnier soufflé with orange salad (with blood oranges if available) (£30)

Poppy seed strudel with cinnamon ice cream (16)

Salzburgerlackerl on top of mixed berry compote (£20)

Passion fruit pana cotta with kiwi concasse (£20)

Sissi's Kaiserschmarrn with plum compote (£16)

Chilled



Our award-winning espresso and praline chocolate cake with whipped cream (£24)

Lemon curd tartlet with toasted Italian meringue and redcurrants (£20)

Hazelnut-meringue pavlova with exotic fruit and mango coulis (£20)

Îles flottantes au caramel with dulce de leche cream sauce and caramel nests (£16)

Flourless chocolate cake (70% Belgian chocolate) with coconut sorbet (£20)

White and dark chocolate mousses (£14)

Pear, orange & pomegranate salad with ginger & mint (£14)

Light Tiramisu (£20)

~

All above dishes are accompanied by complimentary artisan breads, and followed with coffee, fresh mint tea & petits fours.

Continental, artisan and British cheese courses can also be offered from £5.00 to £9.00 per person +VAT

NB: Our minimum charge is £800, which can include the above dishes, canapés, drinks, and equipment but excludes service, carriage & VAT.

Service and staff are for a minimum of 4 hours and are priced at £50 per hour for chefs and butlers, £40 per hour for kitchen assistants and £36 per hour for cloakroom hostesses and kitchen porters.

Carriage is charged at £70 each way within central London. Staff costs and carriage are subject to VAT.