

*Christmas Set Menus*

*Set Menu 1 - £100 per person*

*Starter (To be individually plated)*

*Fresh foie gras terrine with pear chutney/ confit de figue, toasted brioche and a baby leaf salad*

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*Main course*

*Roast fillet of Argentinean beef, roasted parsnips, wild rice with cranberries, roasted pine nuts and herbs, sweet potato and carrot puree, seasonal green vegetables, cabernet sauvignon sauce*

*(To be presented informally: Beef joint dressed on main platter for host to carve and vegetables each in serving bowls for guests to help themselves to)*

*A variety of artisan breads*

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*Dessert (whole dessert served on a platter)*

*Iles flottantes au caramel*

*Exotic fruit salad with mango and passion fruit coulis*

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*Coffee, mint tea and petits fours*

*Set Menu 2 - £120 per person*

*Starter (To be individually plated)*

*Pan fried scallops with pea puree, confit tomatoes and a pea & mint veloute*

*or*

*Poached native lobster (out of the shell) with a citrus vinaigrette, mustard frills, samphire and cucumber ribbons*

*or*

*Lobster caesar salad with parmesan croutons*

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*Main course*

*Roast turkey with Sissi's stuffing, roasted parisiennes potatoes, red cabbage with apples, roasted parsnips, haricots verts, cranberry sauce, turkey sauce*

*(To be presented informally: Turkey dressed on main platter for host to carve and vegetables each in serving bowls for guests to help themselves to)*

*A variety of artisan breads*

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*Dessert (whole dessert served on a platter)*

*Winter trifle*

*OR Christmas pudding with brandy butter*

*OR Hazelnut meringue Pavlova with mixed winter berries and raspberry coulis*

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*Coffee, mint tea and petits fours*

*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.*