



*Sissi Fabulous Food*

*A LA CARTE MENU*

*SPRING 2017*

## *Starters*

### *Meat & Poultry*

*Roasted, shredded Peking duck topped with frisée salad and red rocket salad on a bed of baby cucumber carpaccio with crispy duck skin (£,12)*

*Carpaccio of Argentinean beef fillet with rocket salad (£,15)*

*Roasted quail on coriander quinotto with a soy-peanut sauce and “Aji Amarillo” purée (£,12)*

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### *Fish & Seafood*

*Steamed Mediterranean sea-bass fillet resting on a bed of marinated leek ribbons with confit cherry tomatoes and a rosemary-infused balsamic Santini sauce (£,12)*

*Pan-fried diver scallops with pea puree, confit tomatoes and mint velouté (£,15)*

*Warm or cold Bloody Mary tomato soup with vodka crème fraîche and sustainably sourced caviar (£,8)*

*Asparagus wrapped in lemon sole fillets with sauce hollandaise (£,12)*

*Inside-out tomato ravioli with roasted prawns and a basil-infused shellfish emulsion (£,15)*

*Salmon tartar on baby cucumber carpaccio, topped with avocado purée & a red rocket herb salad served with crispy sesame wontons (£,12)*

*Tuna tartar on baby cucumber carpaccio, topped with avocado purée & a red rocket herb salad served with crispy sesame wontons (£,15)*

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### *Vegetarian*

*Spinach and feta cheese strudel with tomato and red pepper coulis (£,8)*

*Tarte provençale with cherry tomatoes, shallot confiture, goat's cheese and olives (£,10)*

*Asparagus soup with truffle air (£,8)*

## *Main Courses*

### *Meat & Poultry*

*Roasted lamb cannons with pommes purée, Vichy carrots, tender stem broccoli and lamb jus (£,35)*

*British roast beef with roasted potato cobblestones, jardinière vegetables, cherry tomato confit and red wine sauce (£,30)*

*Wienerschnitzel with Austrian potato salad, cucumber salad, pumpkin-seed oil-dressed mixed leaf salad and chive sauce (£,25)*

*Roasted poussin with Asian brown & white rice, baby carrots, fava beans and a bourbon and maple syrup glaze (£,15)*

*Baby rack of lamb with pommes Anna, sautéed spinach, heirloom tomato confit, & lamb jus (£,30)*

*Chicken and lemon tagine with European couscous salad (£,15)*

*Austrian beef goulash with “Späetlze” and jardinière vegetables (£,15)*

*Tafelspitz with steamed vegetables, new potatoes, Apfelkren (horse radish and apple sauce) and “Schnittlauch Sauce” (chive sauce) (£,15)*

*Tournedos Rossini with truffle pommes purée, baby vegetable parcels and Madeira sauce (£,40)*

*Zürcher Geschnetzeltes (tender veal fillet strips in a velvety mushroom cream sauce) with rösti potatoes and seasonal green vegetables (£,30)*

*Veal fillet with a red wine and port sauce with pommes Anna and seasonal vegetables (£,32)*

### *Fish & Seafood*

*Roasted supremes of halibut with pea purée, sautéed new potatoes, and “sauce vierge” (£,30)*

*Miso-cruste black cod with teriyaki glaze, sweet potato, carrot and ginger purée, grilled courgette ribbons or seaweed salad (£,35)*

*Poached giant prawns (100-150g each) with wild rice, pea purée, and passion fruit velouté (£,30)*

*Seabass en papillote with wild rice, pea purée, confit tomatoes, roasted leeks & balsamic santini sauce (£,35)*

*Hake in a saffron and tomato sauce with basmati rice mixed with apricots and herbs, and sautéed spinach (£,25)*

Vegetarian

*Spinach & ricotta tortelloni with pesto (£10)*

*Champagne and asparagus risotto with rocket pesto and mascarpone (£15)*

*Cherry tomato, spinach, mushroom, and Gruyere quiche (£10)*

## Desserts

Warm



*Sissi's award winning apple strudel with whipped cream (£8)*

*Chocolate bombe with hazelnut ice cream, peanut crumble and hot chocolate sauce (£12)*

*Grand Marnier soufflé with orange salad (with blood oranges if available) (£15)*

*Poppy seed strudel with cinnamon ice cream (£8)*

Chilled



*Our award-winning espresso and praline chocolate cake (£12)*

*Lemon curd tart with toasted Italian meringue and redcurrants (£8)*

*Îles flottantes au caramel with dulce de leche cream sauce and caramel nests (£8)*

*Flourless chocolate cake (70% Belgian chocolate) with pistachio ice cream (£12)*

*White and dark chocolate mousses with mint-chocolate leaves (£7)*

*Rhubarb & apple crumble with crème Anglaise (£8)*

*Light Tiramisu (£10)*

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

*All above prices are excluding VAT*

*Continental, artisan and British cheese courses can also be offered from £2.50 to £4.50 per person +VAT*



*NB: Our minimum charge is £400, 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 £25 per hour for chefs and butlers, £20 per hour for kitchen assistants and £18 per hour for cloakroom hostesses and kitchen porters.*

*Carriage is charged at £35 each way within central London (if traveling outside of central London, carriage will be dependent on distance and/or time to reach the venue). Staff costs and carriage are subject to VAT.*