

*Sissi's buffet menus*

*Main courses "Standard" - £29 per person*

*(Select 1 Meat, 1 Fish, 2 Sides, 1 Salad and 2 Desserts)*

*Award winning Austrian beef goulasch*

*Maple & bourbon glazed roasted poussins*

*Slow cooked lamb with apricots and honey*

*Rosemary and lemon roasted corn fed chicken*

*Soy, ginger and garlic marinated roast chicken*

*Saffron chicken and preserved lemon tagine with peppers, olives and coriander*

*Slow cooked belly of pork with apple and honey glaze*

*Slow roasted salmon glazed with whole grain mustard and maple syrup*

*Hake supremes with sauce vierge or salsa verde*

*Main courses "Premium" - £49 per person*

*(Select 1 Meat, 1 Fish, 2 Sides, 1 Salad and 2 Desserts)*

*Argentinean beef fillet with Cabernet sauvignon sauce*

*Roast Argentinean Rib-eye of beef with chimichurri sauce*

*Seabass on papillote with rosemary-infused balsamic sauce*

*Halibut supremes with champagne velouté*

*Miso black cod with teriyaki glaze*

*Monkfish and prawn curry*

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*Sides*

*Roasted potato cobblestones*

*Roasted chantenay carrots glazed with balsamic*

*Sautéed baby spinach*

*Sautéed new potatoes*

*Julienne of carrots and courgettes*

*Stir-fried kale with chilli*

*Imam bayildi with spiced rice with dried fruit, cinnamon and cardamom*

*Frittata of courgettes, peas, basil and parmesan*

*Spinach, feta cheese and pine nut strudel with red pepper conlis*

*Spinach & ricotta tortelloni with pesto*

*Vegetable gratin with cheese*

*Basmati rice with toasted vermicelli*

*Tenderstem broccoli with chilli and sesame*

*Crispy brussel sprouts in lime and soy*

*Basmati rice salad with turmeric, raisins, almonds, mint and coriander (hot or cold)*

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*Salads*

*(Additional salads are £3 extra pp)*

*Zesty couscous salad with peppers, celery, lemon juice, pine nuts, spring onions and coriander*

*Whole-wheat couscous salad with coriander, pomegranates and pine nuts*

*Mixed wild rice salad with apricots, cranberries, feta*

*Courgette ribbons with rocket, aged balsamic dressing and Parmesan shavings*

*Roasted aubergine, pomegranate and pine nut salad with yoghurt dressing*

*Pear and rocket salad with Parmesan shavings in a zesty vinaigrette*

*Quinoa salad with chervil, cranberries and seeds OR with roasted Heirloom tomatoes*

*Fava bean & green bean salad with shallot vinaigrette*

*Tenderstem broccoli with chilli and sesame*

*Mange touts with king mushrooms, toasted sesame seeds and Asian vinaigrette*

*Roasted beetroot, pickled fennel seed & yoghurt salad*

*Grated kohlrabi, pickled fennel and dill salad*

*Puy lentil salad with carrots, celery and shallots*

*Orzo salad with pine nuts and raisins*

*Kale salad with parmesan dressing and chilli*

*Cucumber salad with dill, lemon & crème fraîche*

*Roasted Jerusalem artichoke, beetroot and courgette salad with lemon and basil dressing*

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*Desserts*

*Orange, pomegranate, pear, ginger, lime and mint fruit salad*

*Autumn fruit compote*

*Hazelnut Meringue pavlova with exotic fruit and mango coulis*

*Summer pudding with crème Anglaise*

*Award winning triple chocolate fudge cake*

*White chocolate mousse*

*White and dark chocolate mousse*

*Sissi's award winning espresso and praline chocolate cake*

*Sissi's award winning apple strudel with whipped cream*

*Caramel floating islands with dulce de leche cream sauce and crunchy caramel*

*Lemon curd tartlet with Italian meringue*

*Lemon mousse*

*Linzertorte*

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*All above prices are excluding 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.*