

## Sissi's buffet menus

**Main courses "Standard" - £29 per person**  
***(Select 1 Meat, 1 Fish, 2 Sides, 1 Salad and 2 Desserts)***

### MEAT – please select 1

*Award winning Austrian beef goulasch – served warm*

*Maple & bourbon glazed roasted poussins – served warm*

*Slow cooked lamb with apricots and honey – served warm*

*Roasted corn fed chicken with salsa verde – served warm*

*Soy, ginger and garlic marinated roast chicken – served warm*

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

*Slow cooked belly of pork with apple and honey glaze – served warm*

### FISH – please select 1

*Slow roasted salmon glazed with whole grain mustard and maple syrup – served room temperature*

*Hake supremes with sauce vierge or salsa verde – served warm*

**Main courses "Premium" - £49 per person**  
***(Select 1 Meat, 1 Fish, 2 Sides, 1 Salad and 2 Desserts)***

### MEAT – please select 1

*Argentinean beef fillet with Cabernet sauvignon sauce – served room temperature*

*Roast Argentinean Rib-eye of beef with chimichurri sauce – served room temperature*

### FISH – please select 1

*Seabass on papillote with rosemary-infused balsamic sauce – served warm*

*Halibut supremes with champagne velouté – served warm*

*Miso black cod with teriyaki glaze – served warm*

*Monkfish and prawn curry - served warm*

*Sides - served warm –  
please select 2*

*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  
coulis*

*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 - served room  
temperature – please select 1*

*(Additional salads are £3 pp supplement)*

*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 - served cold*

*Hazelnut Meringue pavlova with exotic fruit and mango coulis*

*Summer pudding with crème Anglaise*

*Award winning triple chocolate fudge cake*

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

*White and dark chocolate mousse*

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

*Linzertorte*

*Sissi's award winning apple strudel with whipped cream - served warm*

*Lemon curd tartlet with Italian meringue*

*Lemon mousse*

*Jackson Pollock Victoria Sponge Cake*

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

*Autumn fruit compote*

## **EXTRAS**

*Winter wonderland still life £,3 pp supplement*

*Chocolate cigars with white chocolate dip £,2 pp supplement*

*Mini tiramisu plant pots £,2 pp supplement*

*Chocolate coffee cups with passion fruit, raspberry or caramel cream £,1.50 pp supplement*

*Sissi's fudge brownies £,1 pp supplement*





*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.*

