

Corporate Entertaining Sample Menus

Sample 3-course plated menus

~ Starters ~

Spinach and ricotta stuffed tortellini with rocket pesto

Caesar's salad with grilled chicken fillets or Thai-spiced prawns

French bean salad with roasted pine nuts, crispy bacon and paté, topped with a Dijon vinaigrette

Artichoke carpaccio with sautéed wild mushrooms and rocket salad

Wild mushroom or butternut squash risotto

Cucumber and dill Vichyssoise/ Butternut squash soup/ Andalucian gazpacho soup

Tuna or salmon tartare with avocado puree on a bed of baby cucumbers

Mixed leaf salad with pomegranate seeds and Dijon vinaigrette

~ Main courses ~

Roasted Argentinean beef fillet mignon with cabernet sauvignon sauce pommes puree and jardinière vegetables

Nobu style miso-cruste black cod with wild rice and julienne of carrots and courgettes

Fillet of seabass on a bed of marinated leeks with confit tomatoes and a santini balsamic sauce

Slow cooked loin of pork with morel mushroom cream sauce and mixed roasted vegetables

Slow cooked belly of pork with crackling, apple puree, sage emulsion and mixed roasted vegetables

~ Dessert ~

Hazelnut Meringue pavlova with mixed berries and raspberry coulis (silver service only)

Summer pudding with crème Anglaise

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

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Sample buffet menus

Menu 1: Summer

~ Main course ~

Maple and bourbon glazed poussin

Seabass "santini"

A trio of purees: Pea, celeriac, and carrot

Mixed leaf salad with pomegranate seeds and Dijon vinaigrette

~ Dessert ~

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

Or Sissi's award winning espresso and praline chocolate cake

Exotic fruit platter

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Menu 2: Autumn/Winter

~ Main course ~

Miso-crusted black cod a la Nobu

Roasted duck breasts with cinnamon jus

Wild rice with cranberries

Mixed roasted vegetables

~ Dessert ~

Warm Viennese “Apfelstrudel” with vanilla sauce or whipped cream

Or Pecan pie

Seasonal fruit compotes

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Menu 3: Spring

~ Main course ~

Slow cooked lamb shoulder or Lamb and apricot tagine

Salmon supremes with Asian glaze

Jardinière vegetables

Brown & white rice

Mixed leaf salad with pomegranate seeds and Dijon vinaigrette

~ Dessert ~

Tarte au citron

Or Hazelnut meringue Pavlova with fruits of the forest

Triple chocolate cake

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Menu 4: Spring/Summer

~ Main course ~

Spring lamb chops

Seafood gratin

Confit cherry tomatoes

Rocket salad with Parmigianino shavings

Roasted parisienne potatoes with rosemary

~ Dessert ~

Crème brulee

Or White and Dark chocolate mousse

Bowl of seasonal berries

Melanzane Parmigiano (V)

Spinach & feta cheese strudel with tomato & red pepper coulis (V)

Italian trofie with French beans, pesto, roasted pine nuts and Parmigiano (V)

*All menus are accompanied by complimentary artisan bread, coffee, mint tea
and petits fours*

Bowl food

Asian glazed salmon on braised puy lentils

Moroccan lamb tagine with Sissi's couscous salad

Austrian beef gulasch on Spaetzle

Asparagus and champagne risotto with pesto

Wild mushroom risotto

Butternut squash risotto with mascarpone and herbs

Asian chicken and vegetable stir-fried noodles

Lebanese aubergine salad

Black pasta with sautéed hand-dived scallops

Grilled Mediterranean vegetable salad with basil and lemon dressing

Spinach and ricotta stuffed tortellini with rocket pesto

Italian Trofie with French beans, pesto, roasted pine nuts and Parmigiano

Shredded Peking duck with mixed baby leaf salad and Asian vinaigrette

Celeriac and pea puree with herb crusted cod fillet

<i>Type of event</i>	<i>Food</i>	<i>Service</i>	<i>Misc</i>
<i>3-course sit down lunch or dinner including freshly-baked bread, coffee, tea and petits fours</i>	<i>£,40-50 per person</i>	<i>+ £,25 per hour, per chef +£,25 per hour, per butler</i>	<i>+ £,35 transport fee</i>
<i>Canapés for drinks party</i>	<i>£,1.50-£,2.50 per item per person</i>	<i>+ £,25 per hour, per chef +£,25 per hour, per butler</i>	<i>+ £,35 transport fee</i>
<i>Bowl food</i>	<i>£,4-£,5 per person</i>		
<i>Buffet menus</i>	<i>£,45-60 per person</i>	<i>+ £,25 per hour, per chef +£,25 per hour, per butler</i>	<i>+ £,35 transport fee</i>
<i>Gourmet sandwiches delivery</i>	<i>£,5 for 3 different sandwiches per person</i>		<i>+ £,25 transport fee</i>
<i>Wines, champagne and cocktails – supplied by our merchant but delivered upon request or can be served at an event</i>	<i>See separate wine list</i>		<i>+ £,35 transport fee</i>
<i>White china, silver or French imitation ivory cutlery, crystal wine and water glasses, linen napkins</i>	<i>£,8 per person</i>		<i>+ £,70 transport fee</i>
<i>Sterling silver platters</i>	<i>£,5 per platter</i>		
<i>Kitchen equipment (oven, chafing dishes, stove, pots, pans, utensils etc.)</i>	<i>£,50</i>		

NB: All above prices are subject to VAT upon issue of invoice. For any equipment hire we would request a refundable deposit to cover any breakages and losses. Invoices are to be settled in advance 7 days prior to the event according to our invoice T&Cs. Payment methods accepted: BACS, CHAPS, Cheque, PayPal Our minimum charge is £,400, which can include the above menus, canapés, drinks, and equipment but excludes service, carriage & VAT.

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