

*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>+ £,20 per hour, per chef +£,20 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>+ £,20 per hour, per chef +£,20 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>+ £,20 per hour, per chef +£,20 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.*