



Sissi Fabulous Food

2017 SET MENUS

3-Course Menus

Set menus are categorized by **Bronze** (£30), **Silver** (£40) and **Gold** (£50). The prices displayed are subject to VAT. Please note that we offer discounts for parties of 20 guests or above. Please enquire with one of our party planners for more details.

<i>Menu name & Description</i>	<i>Starter</i>	<i>Main Course</i>	<i>Dessert</i>
<p>Menu 1 <i>Gold</i> Our most popular menu – ideal for large parties! Available all year</p>	<p><i>Wild mushroom risotto with mixed herbs</i></p>	<p><i>Argentinean beef fillet with roasted potato cobbles, jardinière vegetables, cherry tomato confit and red wine sauce</i></p>	<p><i>Hazelnut-meringue pavlova with exotic fruit and mango coulis or with summer berries and raspberry coulis</i></p>
<p>Menu 2 <i>Gold</i> Light starter followed by a satisfying and hearty main course Available all year</p>	<p><i>Salmon tartar on baby cucumber carpaccio, topped with avocado purée & a red rocket herb salad served with crispy sesame wontons</i></p>	<p><i>Baby rack of lamb with pommes anna, sautéed spinach, heirloom tomato confit, & lamb jus</i></p>	<p><i>Chocolate bombe with hazelnut ice cream, peanut crumble and hot caramel sauce</i></p>
<p>Menu 3 <i>Gold</i> Delicious, elegant menu combining exquisite ingredients for an event to impress your guests Available all year</p>	<p><i>Scallop carpaccio with micro herb salad and yuzu dressing</i></p>	<p><i>Zürcher Geschnetzeltes (tender veal fillet strips in a velvety mushroom cream sauce) with rösti potatoes and seasonal green vegetables</i></p>	 <p><i>Our award-winning espresso and praline chocolate cake with raspberry coulis</i></p>
<p>Menu 4 <i>Gold</i> Classic menu featuring some of England's most delicious and stylish dishes Available Spring/ Summer</p>	<p><i>Asparagus wrapped in lemon sole fillets with sauce hollandaise</i></p>	<p><i>Beef wellington with sweet potato & carrot puree, minted peas and red wine & port sauce</i></p>	<p><i>Rhubarb & apple crumble with crème Anglaise</i></p>
<p>Menu 5 <i>Gold</i> A luxurious and balanced menu Available Spring/ Summer</p>	<p><i>Carpaccio of Argentinean beef with rocket salad</i></p>	<p><i>Pan-fried halibut with baby asparagus bundles, pommes mousseline and champagne velouté</i></p>	<p><i>Flourless chocolate cake (70% Belgian chocolate) with pistachio ice cream</i></p>

<p>Menu 6 <i>Gold</i> A menu which combines the best of seasonal Autumn produce Available Autumn/Winter</p>	<p>Celeriac and parsnip soup with crispy bacon and chives</p>	<p>Seabass en papillote with wild rice, confit tomatoes, roasted leeks and rosemary-infused balsamic sauce</p>	<p>Red wine poached winter compote with pears, mirabelle, winter berries and plums</p>
<p>Menu 7 <i>Gold</i> A delightfully light, yet satisfying and original menu Available Spring/Summer/Autumn</p>	<p>Globe artichoke carpaccio with Dijon vinaigrette, sautéed wild mushrooms and rocket</p>	<p>Poached giant prawns (100-150g each) with wild rice, pea purée, and passion fruit velouté</p>	<p>Îles flottantes au caramel with a dulce de leche cream sauce</p>
<p>Menu 8 <i>Gold</i> Classic combination of a fish starter followed by the best end of lamb (a particularly tender and lean cut) Available Spring / Autumn</p>	<p>Steamed Mediterranean sea-bass fillet resting on a bed of marinated leek ribbons with confit tomatoes and a balsamic Santini sauce</p>	<p>Roasted lamb cannons with pommes purée, Vichy carrots, broccoli and lamb jus</p>	<p>Pecan pie with cinnamon ice cream</p>
<p>Menu 9 <i>Gold</i> Another luxurious and satisfying menu Available Spring/Summer</p>	<p>Fresh crab claw salad with pink grapefruit and micro herbs</p>	<p>Filet mignon of Argentinean beef with truffle pommes purée, baby vegetable parcels and Madeira sauce</p>	<p>Sissi's apricot strudel with ginger and vanilla ice cream</p>
<p>Menu 10 <i>Gold</i> An original menu with wonderful Oriental flavours Available Spring/Summer</p>	<p>Roasted, shredded Peking duck topped with frisée salad and red rocket salad on a bed of baby cucumber carpaccio with crispy duck skin</p>	<p>Miso-crust black cod with teriyaki glaze, sweet potato, carrot and ginger purée, grilled courgette ribbons or seaweed salad</p>	<p>Fresh mango with green tea ice cream and passion fruit air</p>
<p>Menu 11 <i>Silver</i> Sissi's classic Austrian signature dishes Available all year</p>	<p>Beef bouillon with "Frittaten"</p>	<p>Wienerschnitzel with Austrian potato salad, cucumber salad, pumpkin-seed oil-dressed mixed leaf salad and wild cranberry sauce</p>	<p>Salzburgernockerln on top of mixed berry compote</p>

<p>Menu 12 <i>Silver</i> A delightfully light menu suitable for a meat-free event Available all year</p>	<p>Warm bloody Mary tomato soup with vodka crème fraiche and sustainably-sourced caviar</p>	<p>Roasted supremes of halibut with pea purée, sautéed new potatoes, and “sauce vierge”</p>	<p>Exotic fruit platter with coconut sorbet</p>
<p>Menu 13 <i>Silver</i> Rich and classic French menu Available all year</p>	<p>Twice baked cheese soufflé with baby leaf salad and Gruyère sauce</p>	<p>Roasted duck breast with fondant potatoes, braised shallots, mange touts and cinnamon duck sauce</p>	<p>Apple tarte tatin with bourbon vanilla ice cream</p>
<p>Menu 14 <i>Silver</i> An original and zesty menu with healthy elements Available all year</p>	<p>Black squid ink risotto with pan-fried squid tentacles</p>	<p>Tang’s tangy lemon chicken with red quinoa and purple-sprouting broccoli</p>	<p>Passion fruit pana cotta with kiwi concasse</p>
<p>Menu 15 <i>Bronze</i> A healthy and well-balanced menu suitable for lunch or dinner Available all year</p>	<p>White onion velouté with truffle foam</p>	<p>Roasted poussin breasts with basmati rice and toasted vermicelli, baby carrots, fava beans accompanied by a bourbon and maple syrup sauce</p>	<p>Lemon curd tartlet with toasted Italian meringue and redcurrants</p>
<p>Menu 16 <i>Bronze</i> A classic Austrian menu that will take you back to your ski holidays! Available all year</p>	<p>Spinach “Knödel” with alpine cheese</p>	<p>Tafelspitz with steamed vegetables, new potatoes. Apfelkren (horse radish and apple sauce) and “Schnittlauch Sauce” (chive sauce)</p>	<p>Sissi’s Kaiserschmarrn with plum compote</p>
<p>Menu 17 <i>Bronze</i> Another wonderfully balanced menu, appropriate for lunch or dinner Available all year</p>	<p>Kale and ricotta ravioli with lemon and sage butter</p>	<p>Chicken and lemon tagine with European couscous salad</p>	<p>White and dark chocolate mousses with mint-chocolate leaves</p>

<p>Menu 18 Bronze <i>A healthy and vegetarian menu</i> <i>Available Autumn/Winter</i></p>	<p><i>Spinach and feta cheese strudel with tomato and red pepper coulis</i></p>	<p><i>Pumpkin risotto served in its pumpkin, fresh herbs and parmesan</i></p>	<p><i>Pear, orange & pomegranate salad with ginger & mint</i></p>
<p>Menu 19 Bronze <i>Classic Italian dishes in a rustic yet delicious meal</i> <i>Available all year</i></p>	<p><i>Shaved Brussel sprouts with Gorgonzola dolce, toasted walnuts and Williams pears</i></p>	<p><i>Slow-roasted pork belly with braised cabbage, apple purée, roasted potatoes, a lemon- sage emulsion</i></p>	<p><i>Light Tiramisu</i></p>
<p>Menu 20 Bronze <i>A hearty Austrian menu appropriate for lunch, dinner or buffet</i> <i>Available Autumn/Winter</i></p>	<p><i>Butternut squash/pumpkin soup with chives and parmesan crisps</i></p>	<p><i>Austrian beef goulash with "Spätzle" and jardinière vegetables</i></p>	<p><i>Austrian Linzertorte with walnut ice cream</i></p>
<p>Menu 21 Bronze <i>A lovely banqueting menu with a slight Asian influence</i></p>	<p><i>Mixed leaf salad with Thai-spiced king prawns, Dijon vinaigrette and wonton crisps</i></p>	<p><i>Soy and ginger-glazed Loch Duart salmon supremes with celeriac puree, Asian style rice, and juliennes of courgettes sautéed with sesame</i></p>	<p><i>Deconstructed passion fruit cheesecake with raspberry coulis</i></p>

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

All above prices are excluding VAT

NB: 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.

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 get to the venue). Staff costs and carriage are subject to VAT.

If you are interested in booking us for an event or would like more information on the services and food we can offer please contact a member of the Sissi Events team.