



Sissi Fabulous Food

A LA CARTE MENU

SPRING 2018

Starters

Meat & Poultry

Carpaccio of Uruguayan beef fillet with rocket salad (£15) S

Roasted quail on coriander quinotto with a soy-peanut sauce and “Aji Amarillo” purée (£15)

Roasted, shredded Oriental duck topped with micro-herb salad on a bed of baby cucumber carpaccio with crispy duck skin (£12) S

Nduja scotch egg with saffron aioli and rocket salad (£10)

Chicken liver paté “meat-fruit” cherries with toasted sourdough (£8)

Poached duck egg with English asparagus, parma ham and wholegrain mustard dressing (£8)

Whole head of baby gem lettuce with crispy Alsace bacon, parmesan and Caesar dressing (£6)

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Fish & Seafood

Scallop ceviche with peppers, chia seeds and leche de tigre (£18)

Inside-out tomato ravioli with roasted prawns and a basil-infused shellfish emulsion (£15) S

Octopus tiradito with aji mayo, roasted chorizo, pickled shallot rings, micro coriander

Asparagus wrapped in lemon sole fillets with sauce hollandaise (£12)

Salmon/Tuna tartar on baby cucumber carpaccio, topped with avocado purée & a red rocket herb salad served with crispy sesame wontons (£12 / £15) S

H Forman Gravavlax on pickled choggia, pomegranate, dill, cucumber foam and pistachios (£10)

Hot smoked sea trout with pea puree, crispy fennel and endive salad (£8)

Warm or cold Bloody Mary tomato soup with vodka crème fraîche and sustainably sourced caviar (£8) S

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Vegetarian

Burrata (125g) with roasted pine nuts, heirloom tomato, basil and extra virgin olive oil (£12) S

Asparagus soup with truffle air (£8)

Risotto primavera, with peas, asparagus and rocket pesto (£8)

Kale Caesar salad with fresh chilli and parmesan (£6)

Main Courses

Meat & Poultry

Two way lamb, roasted lamb fillet, braised lamb shoulder ballotine with pommes purée, Vichy carrots, french beans and lamb jus (£35)

Veal fillet with a red wine and port sauce with pommes Anna and seasonal vegetables (£32)

“Surf&Turf” Grilled dry aged rib eye with grilled giant prawn, Yuka chips, grilled leeks & chimmichurri (£32)

Rack of Welsh lamb with dauphinoise potatoes, sautéed spinach, heirloom tomato confit, & lamb jus (£30)

Uruguayan beef fillet with roasted potato cobblestones, jardinière vegetables, cherry tomato & red wine sauce (£30)

Half a bourbon glazed poussin with Asian brown & white rice, baby carrots and fava beans (£15)

Pork shoulder slow cooked in milk and lemon with spinach gnocchi in sage butter, caper & sultana puree (£15)

Lapin à la moutarde, butternut squash purée, edible olive soil, baby carrots, and baby turnips (£15)

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Fish & Seafood

Roasted supremes of halibut with grilled courgette strips, giant couscous, tomato dice, sorrel velouté (£30)

Miso-cruste black cod with teriyaki glaze, sweet potato, carrot and ginger purée, spiralised courgette salad with toasted sesame (£35) S

Seabass en papillote with wild rice, confit tomatoes, roasted leeks & balsamic santini sauce (£35) S

Pan-fried sea trout with watercress, pea puree, sustainably sourced caviar, sautéed Jersey Royal potatoes (£22)

Grilled bream with mustard and tarragon sauce, asparagus, on a bed of herbed potato puree (£20)

Hake in a saffron & tomato sauce with Kamil basmati rice mixed with turmeric, raisins & coriander, sautéed spinach (£20)

Venetian fish stew with mussels, cod, prawns, fennel seeds, tomato and crème fraîche (£18)

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Vegetarian

Beetroot Wellington with vegetarian demi-glace (£15)

Spinach and ricotta gnocchi with sage butter (£10)

Vegan Roiboos tea infused buckwheat risotto with pickled shimeji mushrooms (£8)

Miso-glazed aubergine steak giant couscous salad, coriander shoots and roasted plums (£8)

Desserts

Warm

Matcha soufflé with orange salad (with blood oranges if available) (£,15)



Sissi's award winning apple strudel with whipped cream (£,8) S

Chocolate bombe with hazelnut ice cream, peanut crumble and hot salted caramel sauce (£,12)

Hot cross bun bread and butter pudding served with crème anglaise (£,8)

Chilled



Our award-winning espresso and praline chocolate cake, crystallised chocolate, caramelised hazelnuts, caramel shards (£,12)



Award winning gluten free, cocoa dusted chocolate cake (70% Belgian chocolate) with pistachio or hazelnut ice cream, and salted caramel sauce (£,12)

Vegan coconut Tiramisu (£,10)

Banana & walnut cake with orange, pomegranate, ginger and pear salad (£,10)

Pistachio & polenta cake with rose water and blood oranges (£,10)

Hazelnut meringue pavlova with rhubarb, candied ginger & dizzy plums (£,9)

Gluten & dairy free Rhubarb & apple crumble with vanilla coconut cream (£,8)

Îles flottantes au caramel with dulce de leche cream sauce and caramel shards (£,8) S

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

All above prices are excluding VAT

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