

SAMPLE WEDDING MENUS 2019

(please enquire for full menus)

CANAPES

Silver Canapés – 10 pieces at £5 per person based on:

Austrian meatballs with tomato & red pepper coulis

Mini cocktail cumberlands with honey and mustard glaze

Home-made truffled chicken liver pate with mixed herb crackers

Endives with salmon mousse & herbs

Vegetable spring rolls with sweet chilli sauce (V)

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Gold Canapes - 12 pieces at £8 per person based on:

Basket of crudités with quail eggs, & Austrian “Liptauer” served in a head of cabbage (V)

Mini blinis with smoked salmon, crème fraiche and dill

Roasted figs with honey, parma ham, & Roquefort on toasted sourdough

Truffle risotto balls filled with melted mozzarella (arancini) & with sweet chilli mayo (V)

Skewers of Argentinean fillet beef with horseradish or honey mustard sauce

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Platinum Canapes – 7 pieces at £11 per person based on:

Vietnamese rice-paper rolls filled with fresh, raw vegetables and Vietnamese dipping sauce (nuoc cham) (V)

Soft-shell crab tempura with wasabi mayonnaise

Tuna tataki with sesame, ginger and soy sauce

Warm duck spring rolls with boi sin sauce

Lemon sole goujons with tartar sauce



MENUS

***Silver Menu at £30 per person: Starter plated, main course silver service or plated,
dessert plated or silver service***

Starter

Saffron risotto with roasted courgettes and parmesan crisp (V)

OR

Butternut squash soup with parmesan and truffle soufflé (V)

OR

Coeur de boeuf tomato, avocado and sautéed prawn tower with a baby leaf salad and lemon vinaigrette

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Main course

Soy & ginger-glazed Loch Duart salmon supremes with celeriac puree, Asian style rice, & mange tout on skewer

OR

Pork belly with braised cabbage, apple puree, roasted potatoes & a lemon & sage emulsion

Spinach and feta strudel with tomato and red pepper coulis (V)

A variety of artisan breads

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Dessert

Individual tarte au citron with toasted Italian meringue and blueberry coulis

OR

Îles flottantes au caramel with dulce de leche cream sauce and caramel nests

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Coffee, fresh mint tea and petits fours



Gold Menu at £40 per person: Starter plated, main course plated, dessert silver service or plated

Starter

Tuna carpaccio with micro herbs and soy, ginger and sesame dressing

OR

Salmon tartar on baby cucumber carpaccio, topped with avocado purée & a red rocket herb salad served with crispy sesame wontons

OR

Wild mushroom risotto (V)

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Main course

Roasted duck breast with fondant potatoes, braised shallots, mange touts & cinnamon duck sauce

OR

Hake supremes with saffron velouté with fresh herbs, confit tomatoes, three grain rice, grilled tenderstem broccoli

OR

Hand made spinach and ricotta tortellini with pesto Genovese and confit cherry tomatoes (V)

A variety of artisan breads

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Dessert

Hazelnut meringue pavlova with summer berries and raspberry coulis

OR

Deconstructed passion fruit cheesecake with mango coulis

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Coffee, fresh mint tea and petits fours



Platinum Menu at £50 per person: Starter plated, main course silver service or plated, dessert plated or silver service

Starter

Tuna ceviche on radish carpaccio, topped with avocado purée & a red rocket herb salad served with crispy sesame wontons

OR

Carpaccio of Argentinean beef with rocket salad & parmesan shavings

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Main course

Roasted fillet of Argentinean beef with cabernet sauvignon sauce, parisiennes potatoes, Jardinière vegetables, & confit cherry tomatoes

OR

Roasted veal tenderloin with a wild mushroom cream sauce, rösti potatoes and mixed seasonal vegetables

OR

Miso-cruste black cod with Asian glaze, wild rice, and sweet potato, carrot and ginger purée

Saffron risotto with truffles and parmesan crisp (V)

A variety of artisan breads

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Dessert

Our award-winning espresso and praline chocolate cake with salted caramel & edible soil

OR

Pistachio meringue pavlova with exotic fruit, physalis and mango coulis

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Coffee, fresh mint tea and petits fours







NB: All above prices are subject to VAT at the current rate upon issue of invoice. Discounts will apply depending on numbers. Cheese courses can also be offered from £4.50 per person + VAT.

We offer a range of alcohol on a sale or return basis. Please enquire for our drinks list. Discounts will apply if large quantities are bought.

Our minimum charge is £400 + 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 £20 per hour for cloakroom hostesses and kitchen porters.

In terms of payment, we would require the invoice to be paid in instalments with an initial payment of 50% of this total one month before the date of the event or upon confirmation (whichever occurs earlier), and the remainder 7 days following the event. Cheque or bank transfer only. Cheques made payable to Sissi Fabulous Food Ltd.

Should you wish to view all our menus or discuss your exact menu requirements, please contact us on 0207 622 9548 or send us an e-mail to events@sissifabulousfood.com