



*Sissi Fabulous Food Ltd.*

2012 MENUS



**3-Course Menus**

<i>Menu name &amp; Description</i>	<i>Starter</i>	<i>Main Course</i>	<i>Dessert</i>
<b>Menu 1</b> <i>A delightfully light menu suitable for a meat-free event</i>	<i>Cold bloody Mary tomato soup with vodka crème fraîche and caviar</i>	<i>Roasted suprêmes of halibut with pea purée, new potatoes, and “sauce vierge”</i>	<i>Lemon curd tart with red berry coulis</i>
<b>Menu 2</b> <i>Classic combination of a fish starter followed by the best end of lamb (a particularly tender and lean cut)</i>	<i>Steamed Mediterranean sea-bass fillet resting on a bed of marinated leek ribbons with confit tomatoes and a balsamic Santini sauce</i>	<i>Roasted lamb cannons with pommes purée, Vichy carrots, broccoli and lamb jus</i>	<i>Îles flottantes au caramel with dulce de leche cream sauce</i>
<b>Menu 3</b> <i>Our most popular menu – ideal for large parties!</i>	<i>Champagne and asparagus risotto with rocket pesto</i>	<i>Argentinean beef fillet with roasted parisiennes potatoes, jardinière vegetables, cherry tomato confit and red wine sauce</i>	<i>Mixed berry, hazelnut-meringue pavlova with raspberry coulis</i>
<b>Menu 4</b> <i>Delicious, elegant menu combining exquisite ingredients for an event to impress your guests</i>	<i>Confit of trout tower with avocado, pickled ratte potato, fennel confit and herb mousseline sauce</i>	<i>Roasted veal tenderloin with a wild mushroom cream sauce, pommes Anna and mixed vegetables</i>	 <i>Our award-winning espresso and praline chocolate cake with whipped cream</i>
<b>Menu 5</b> <i>An original menu with wonderful Oriental flavours</i>	<i>Frisee salad topped with peking duck, hoï-sin sauce, and cucumbers</i>	<i>Miso-cruste black cod a la Nobu, wild rice, and mixed roasted vegetables</i>	<i>Fresh mango with mango sorbet and passion fruit coulis</i>
<b>Menu 6</b> <i>Sissi’s classic Austrian signature dishes</i>	<i>Beef bouillon with “Frittaten”</i>	<i>Wienerschnitzel with rösti, jardinière vegetables, and chive sauce</i>	<i>Salzburgerknockerln on top of mixed berry compote</i>



<p><b>Menu 7</b> <i>A hearty and satisfying menu which combines the best of seasonal spring/summer produce</i></p>	<p><i>Seafood ravioli on a bed of samphire &amp; Spanish broad beans with a tarragon-infused shellfish velouté</i></p>	<p><i>Rack of lamb with pommes Boulangères, sautéed spring greens and lamb jus</i></p>	<p><i>Cherry strudel with whipped cream</i></p>
<p><b>Menu 8</b> <i>A delightfully light, yet satisfying and original menu</i></p>	<p><i>Globe artichoke carpaccio with Dijon vinaigrette, sautéed wild mushrooms and rocket</i></p>	<p><i>Poached black tiger prawns with wild rice, pea puree, and champagne velouté</i></p>	<p><i>Mango compote with passion fruit sorbet and mango coulis</i></p>
<p><b>Menu 9</b> <i>A healthy and well-balanced menu suitable for lunch or dinner</i></p>	<p><i>Mixed leaf salad with king prawns and scallops, Dijon vinaigrette and wonton crisps</i></p>	<p><i>Roasted poussin breasts with Asian brown &amp; white rice, baby carrots, fava beans and a bourbon and maple syrup glaze</i></p>	<p><i>Grand Marnier soufflé with blood orange salad</i></p>
<p><b>Menu 10</b> <i>Classic menu featuring some of England's most delicious and stylish dishes</i></p>	<p><i>Asparagus wrapped in lemon sole fillets with sauce hollandaise</i></p>	<p><i>Beef wellington with swede &amp; honey puree sautéed cabbage and red wine &amp; port sauce</i></p>	<p><i>Summer pudding with crème Anglaise</i></p>
<p><b>Menu 11</b> <i>Lovely French themed menu</i></p>	<p><i>Cucumber and dill vichyssoise</i></p>	<p><i>Roasted magret de canard with fondant potatoes, jardinière vegetables and a cinnamon duck jus</i></p>	<p><i>Apple tarte Tatin with bourbon vanilla ice cream</i></p>
<p><b>Menu 12</b> <i>Fish-based menu</i></p>	<p><i>Salmon or tuna tartare on cucumbers, topped with avocado puree &amp; a crispy mixed-leaf salad</i></p>	<p><i>Pan-fried rouget with ratatouille, celeriac puree and basil-infused veloute</i></p>	<p><i>Warm chocolate fondant with hazelnut ice cream</i></p>
<p><b>Menu 13 **</b> <i>A luxurious menu for the summer</i></p>	<p><i>Carpaccio of Argentinean beef with rocket and black truffle</i></p>	<p><i>Roasted turbot with baby asparagus bundles, pomme mousseline and champagne velouté</i></p>	<p><i>Grand Marnier soufflé with orange salad (with blood oranges if available)</i></p>
<p><b>Menu 14 **</b> <i>Another luxurious and satisfying menu</i></p>	<p><i>Fresh crab claw salad with pink grapefruit and micro herbs</i></p>	<p><i>Tournedos Rossini with truffle pommes purée, baby vegetable parcels and Madeira sauce</i></p>	<p><i>Nemesis chocolate cake (70% Belgian chocolate) with coconut sorbet</i></p>



<p><b>* Menu 15</b> <i>Another classic Austrian menu</i></p>	<p><i>Twice baked cheese soufflé with Alpine cheese sauce</i></p>	<p><i>Tafelspitz with steamed vegetables new potatoes and Apfelkren (horse radish and apple sauce)</i></p>	<p><i>Poppy seed strudel with cinnamon ice cream</i></p>
<p><b>* Menu 16</b> <i>Another wonderfully balanced menu, appropriate for lunch, dinner or buffet</i></p>	<p><i>Pear and rocket salad with parmesan shavings in a zesty vinaigrette</i></p>	<p><i>Chicken and lemon tagine with European couscous salad and confit tomatoes</i></p>	<p><i>White and dark chocolate mousses</i></p>
<p><b>* Menu 17</b> <i>A healthy and vegetarian menu</i></p>	<p><i>Aubergine, pomegranate and pine nut salad with yoghurt dressing</i></p>	<p><i>Spinach &amp; feta cheese strudel with tomato and red pepper coulis</i></p>	<p><i>Variety of summer compotes</i></p>
<p><b>* Menu 18</b> <i>Classic Italian dishes in a rustic yet delicious meal</i></p>	<p><i>Squid ink risotto with sautéed baby squid</i></p>	<p><i>Slow-roasted pork belly with apple puree, roasted Mediterranean vegetables &amp; a lemon &amp; sage emulsion</i></p>	<p><i>Light Tiramisu</i></p>
<p><b>* Menu 19</b> <i>A light menu appropriate for lunch, dinner or buffet</i></p>	<p><i>Chilled melon and basil soup, with a touch of Gewürztraminer</i></p>	<p><i>Hake, zander or salmon fillet with dill sauce, trofie pasta and French beans</i></p>	 <p><i>Sissi's award winning apple strudel with whipped cream</i></p>

Standard menus are pre-ceded by 2-3 canapés accompanied by freshly-baked breads, and followed with coffee, fresh mint tea & petits fours. Cheese courses can also be offered from £4.50 per person +VAT

Standard menus are £55 per person +VAT. Menus marked with \* are £40 per person +VAT

Menus marked \*\* will vary depending on market prices of ingredients and will be higher than standard menus.

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 us via the following:

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