



# ASCOT TEA COMPANY

## PRIVATE CHEF - MAINS

### DESSERTS

Red velvet fondant with vanilla Ice cream and macerated raspberries

Citrus tart with raspberry sorbet, white chocolate soil and passionfruit

Caramelised lemon tart served with raspberry sorbet and meringues

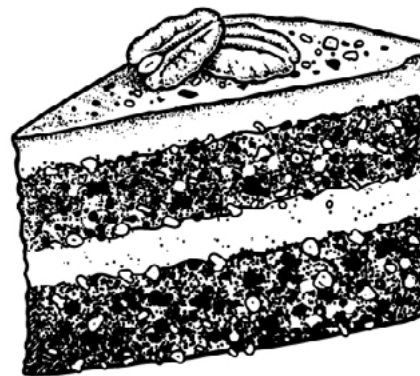
Chocolate and orange mousse, hazelnut praline and Earl Gray shortbread

Mulled wine poached pear, creme fraiche & hazelnut crum

Honey and ginger brulee with  
blueberry compote

Traditional Eton mess with strawberries, meringue and whipped  
cream

Dark chocolate, coconut and raspberry Bavarois, served with vegan vanilla ice-cream (vg, gf\*)



SURREY

BERKSHIRE

All Our menu's are made bespoke, can be amended or tailored to suit your individual requirements.

Menu and ingredients are subject to seasonal change.

*Ascot - Crafting the Art of Catering*