



ASCOT TEA COMPANY



BOWL FOOD - HOT

SURREY

BERKSHIRE

Prime sirloin skewers, chunky chips and oak Béarnaise sauce

Fruity lamb Tagine with roasted vegetable couscous

Cumberland sausages, thyme mash, cavolo nero, crispy shallots and red wine Jus

Beef bourguignon, creamed pomme puree, pancetta lardons and gravy

Lemon & dill Scottish salmon with crushed new potatoes & wilted greens

Panko crusted chicken Katsu, Jamine coconut rice, cucumber and coriander pickle

Crispy Italian pork belly, cavolo nero, smoked bacon cassoulet

Confit duck a l'orange on thyme mash with brandy sauce (GF*)

Teriyaki beef with noodles and sesame

Zaatar salmon with healthy grains, pomegranate and cucumber tzatziki

"Fish & Chips" battered cod with chunky chips served with a lemon pea puree and garden pea shoots

Asparagus and ricotta ravioli, broad beans, fresh peas, mint and basil finished off with lemon and Grana Padano crisps (V)

Quinoa & cauliflower tabbouleh

Summer veg Dhal, Bombay potatoes and cucumber raita (V)

Wild mushroom and truffle risotto served with Parmesan crisps (GF*)

Vegan Primavera risotto, asparagus, garden peas, coconut yoghurt and citrus dressing (VG, GF*)



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