



# ASCOT TEA COMPANY



## BBQ MENU 1

### CANAPES

Primavera Arancini served with truffle mayo (V)  
28 days aged beef served on mini Yorkshire puddings  
Parmesan cakes topped with buffalo mozzarella, sun-blush tomato and pesto (v)  
Scottish saumon au blini with caviar and horseradish cream

### BBQ + FOOD STATIONS

Grass fed beef burgers  
Marinated free range chicken burgers  
Sliced aged Sirloin served with carrot top pesto and pomegranate (1/2 x person)  
Award winning jumbo sausages  
Grilled tiger prawns with garlic and herb butter  
Scottish salmon served with teriyaki and mango salsa  
Vegan Protein burgers and Portobello mushrooms

Selection of breads, toppings, bacon, cheese, sauces and pickles

Prosciutto, buffalo mozzarella, melon and mint skewers  
Onion rings and crispy potato wedges (served hot)  
Grilled summer vegetables with balsamic and mint dressing (v)  
Super food grains and pulses salad with citrus dressing (V)  
Vegan summer slaw (VG, GF)  
Collard Greens and asparagus with miso dressing and cashew dukkah, (V)  
Mix leaf salad with tomato, cumber and French dressing (V)

Gooey brownie selection with toppings (V)  
Summer Eton Mess with mint and candied lemon (V)  
Fresh fruit platter (VG, GF)  
Vegan chocolate, coconut and raspberry mousse (VG)

Cheese and crackers boards with fruit and chutneys (2x)



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*

