



ASCOT TEA COMPANY



BOWL FOOD - COLD

Five spiced duck salad, mango, feta, cashew nuts and hoisin dressing

Classic chicken Caesar salad

Mozzarella & grilled peach salad with roasted hazelnuts, basil and pickled shallots

Roasted Mediterranean vegetables and couscous salad served with a harissa dressing

Healthy grains, cucumber, melon, mint and feta salad (v)

Sticky pomegranate chicken with Italian spelt and rocket salad

Salt baked beetroot, butter nut and Goat's cheese salad with balsamic dressing (v/gf)

Pear, walnuts, Gorgonzola salad served with lemon vinaigrette

Moroccan crusted chicken fillets served with crispy bacon,
avocado, little gem lettuce and tomato and chilli jam

Israeli couscous with feta cheese, watermelon, rocket and cashew nuts with hoisin dressing

Persian style red quinoa salad with mint, toasted pine nuts and fresh pomegranate (vg, df, gf*)

Shredded ham hock on new potatoes with chives, green pea, free range egg and sour cream salad

Tuna Nisoise, quail eggs, Kalamata olives and lemon vinaigrette dressing

Panzanella salad, croutons, tomatoes, basil and olive oil dressing (v)

Heirloom tomatoes, basil pesto, olive tapenade and basil salad



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