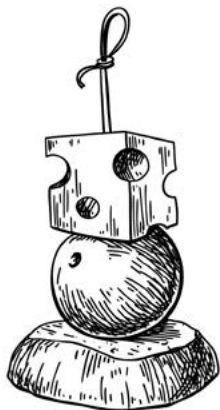




ASCOT TEA COMPANY



CANAPES

28 days aged beef served on mini Yorkshire puddings

Scottish saumon au blini with caviar and horseradish cream

Skewers of teriyaki salmon with toasted sesame and
micro coriander

Mini fish and chips with peas and side tartare sauce

Coronation Chicken poppadum's with mint coconut
yoghurt

Crispy buttermilk fried Chicken with sriracha dip

Caesar salad tartlet with quail egg

Beef carpaccio, mustard and truffle mascarpone on parmesan shortbread

Apricot Lamb kofta with coconut and coriander yoghurt

Pink lamb on croute with redcurrant and rosemary

Wild mushroom Arancini with truffle mayo (V)

Parmesan shortbread topped with buffalo mozzarella, sun-blush tomato, and pesto (v)

Primavera risotto Arancini with watercress mayo (V)

Tempura cauliflower popcorn with sesame and
pineapple sweet chilli sauce (VG)



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

