



ASCOT TEA COMPANY

PRIVATE CHEF - CANAPES & STARTERS

CANAPES

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

STARTERS

(Please select 2)

Heritage tomato and burrata salad served with black olive tapenade, sour dough crumb and pesto dressing (v)

Smoked duck and mango salad, hoisin dressing with roasted cashew nuts

Crispy duck egg served with asparagus, a black truffle, garden peas and Parmesan

Gin cured mackerel served with a toasted muffin with pickled cucumber, dill and juniper berry cream

Duck terrine, cranberry & orange chutney, chicken sour dough crumb, smoked butter and pickled shallots served with croute.

Torched salmon, pickled cucumber, lemon Sabayon and pea-shoot salad

Confit chicken, pistachio and tarragon terrine, pickled mushrooms, burned onions and mustard dressing

Cornish crab salad & kohlrabi, pickled apple with brown crab mayo, caviar, lemon gel & rye croute

"Beet" Tartare, coconut yoghurt, carrot top pesto and crispy sour dough croute (vg, gf*)

Sweet potato, ginger, coconut cream and pumpkin seeds soup (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

