
THE WINE BAR AT ASTER

2019



ASTER



WELCOME TO ASTER'S WINE BAR

Serving delicious open sandwiches during the day, the Deli becomes a wine bar ideal for evening parties with friends or colleagues, serving delicious wines, cocktails and scrumptious canapes.

Capacities

50 guests

Standing reception (semi private area)



CANAPÉS & BOWL FOOD PACKAGES

These packages are ideal if you are after a ready made solution. Each option includes one canapé/bowl as listed. Alternatively a full lists of options are available on page 3 and 4 for you to design your own bespoke selection.

The Classic Package - £35pp *

To include all of the following:

Pork roll, aquavit mustard
Aster cured salmon, pickled cucumber, rye
Potato and truffle croquette
Pumpkin, barrel aged feta, seeds
Smoked tomato arancini, basil mayo

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Hot smoked salmon, crushed potato, Atlantic prawns
Meat balls, lingonberry, mash
Red rice, slow cooked celeriac, olives, smoked almonds

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Cheesecake, forest berries gel
Brownie, chocolate cremeux, lime gel

* a minimum order of 10 per package type required

The Premium Package - £50pp*

To include all of the following:

Duck liver bon bon, cumberland
Nordic roe, potato blini, sour cream
Potato and truffle croquette
Wild mushroom fritter
Scallop, celeriac, buckthorn, liquorice

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Ox cheek pot au feu, pickled winter roots
Hot smoked halibut, tartar sauce, lace potato
Jerusalem artichoke barigoule, crisp, purée

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Hazelnut macaroon, pear
Ginger financier, white chocolate mousse, mango gel

* a minimum of 10 per package type required

CANAPÉS LIST

Please note we kindly ask you to order a minimum of 10 bites per canapé type.
For exclusive hires of the venue: the options below can also be used to create bespoke food stations.

Meat - £3.50 per bite:

Pork roll, aquavit mustard
Quail bon bon, fig and olive
Venison carpaccio, pickled quince
Duck liver, cumberland
Poached chicken, herbs, crisp skin

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Vegetarian - £2.50 per bite:

Golden beetroot, colston basset stilton, pecan
Butternut quash, barrel aged feta, pine nuts
Potato truffle croquette
Smoked tomato arancini, basil mayo
Wild mushroom fritter

Fish - £3.50 per bite:

Scallop, celeriac, liquorice
Aster cured salmon, pickled cucumber
Smoked salmon rilette, potato blini, sour cream
Seared Var salmon, dill, lace potato
Smoked eel, apple

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Sweet - £2 per bite:

Brownie, chocolate cremeux, lime gel
Cheesecake, forest berries gel
Liquorice lollipops
Hazelnut macaroon, pear
Ginger financier, white chocolate mousse, mango gel

BOWL FOOD LIST

Please note we kindly ask you to order a minimum of 10 individual bowls per type

Meat - £6.50 per bowl:

Ox cheeks, winter roots, horseradish tartar
Meat balls, lingonberry, mash
Crisp duck, polenta, lingonberry
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Vegetarian - £4.50 per bowl:

Butternut risotto, pickled squash, pecorino
Gnocchi, celeriac, truffle, Swiss chard
Salsify, spiced buckwheat, olives, grapes

Fish - £6 per bowl:

Hot smoked arctic char, Greenland prawns, potato
Baltic fish pie
North Atlantic minestrone
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DRINKS PACKAGES

The Well Trained £29.5 pp:

1 glass of Cava Sumarroca Brut Reserva

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Half a bottle of water

Half a bottle of wine *

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Tea or coffee

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The Connoisseur £55 pp:

1 glass of Laurent-Perrier 'La Cuvee' Brut

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1 bottle of wine *

1 bottle of water

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Tea or coffee

The Sophisticated £72 pp:

1 glass of Laurent-Perrier 'La Cuvee' Brut

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1 bottle of water

1 bottle of premium wine**

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1 glass of 2013 Sauternes

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Tea or coffee

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* 2016 Grenache Blanc, Felicette FRA

2015 Cuvee 13, Sauska HUN

** 2014 Chardonnay Thistledown, AUS

2017 Chianti, Martoccia di Brunelli ITA

SPARKLING WINES AND CHAMPAGNES

SPARKLING WINE

Cava Reserva Brut, Sumarroca, Spain	40
Bodega Chandon Brut, Argentina	52
Blanc de Blancs, Albourne Estate, Sussex, England	80

CHAMPAGNE

Moët & Chandon Brut Imperial	72
Perrier Jouet Brut	83
Drappier Brut Nature, 'Zero Sulphites'	85
Laurent-Perrier Ultra Brut	97
Veuve Cliquot Brut, 'Yellow Label'	98
Ruinart Blanc de Blancs	115
Cuvée Dom Perignon Brut	215

ROSÉ CHAMPAGNE

Billecart Salmon Brut Rosé	93
Moët & Chandon Brut Imperial Rosé	98
Ruinart Brut Rosé	108

OUR FAVOURITE WINES

WHITE WINE

2017 Airén & Sauvignon, Castillo del Moro, La Mancha, Spain	26
2017 Chenin Blanc, Babylon's Peak, Swartland, South Africa	29
2017 Pinot Grigio, Quercus, Goriška Brda, Slovenia	33
2017 Gruner Veltliner 'Terrassen', Sepp Moser, Kremstal, Austria	45
2016 Gavi La Fornace, Cinzia Bergaglio, Piedmont, Italy	46
2017 Chablis, Domaine de la Motte, Burgundy, France	47
2017 Sancerre, Pascal & Nicolas Reverdy, France	57
2017 Sauvignon Blanc, Cloudy Bay, New Zealand	70

RED WINE

2016 Montepulciano d'Abruzzo, Angelo, Italy	29
2018 Malbec 'Melodias', Trapiche, Mendoza, Argentina	33
2015 Garnacha & Carinena & Syrah, Montsant, Spain	36
2015 Côte du Rhone Rouge, E. Guigal, France	39
2017 Pinot Noir Gran Reserva, Morandé, Casablanca, Chile	45
2016 Cabernet Sauvignon, Cartlidge & Browne, California, USA	50
2014 Bourgogne Côtes d'Auxerre, Domaine Goisot, Burgundy, France	51
2015 Cabernet Franc, Warwick Estate, Stellenbosch, South Africa	58

AFTER DINNER TREATS

SHERRY

100ML

Classic Oloroso, Bodega Rey Fernando de Castilla	9
Classic Pedro Ximénez, Bodega Rey Fernando de Castilla	10

SWEET WINE

Monbazillac, Domaine de Grange Neuve	6
Côteaux du Layon St Lambert, D. Ogereau	7
Malagouzia, 'Melias' Papagiannakos, Attica, Greece	8.5
Sauternes, Clos Dady	9
Tokaji Aszù 5 Puttonyos, Royal Tokaji	13

PORT

Graham's Six Grapes Reserve	7
Warre's, Quinta da Cavadinha	11



ASTER

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