
DRINKS RECEPTION AT ASTER

2019



ASTER



WELCOME TO AL FRESCO DINING – ASTER TERRACE

Champagnes, wines, spirits, sharing cocktails, decadent canapés and bowl foods make our terraces a top spot for entertaining in the heart of Victoria.

Capacities

60 guests
Standing reception



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 black truffle croquette

Crispy seaweed hummus

Smoked tomato arancini, basil mayo

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Var salmon, dill potatoes, seaweed beurre blanc

Meat balls, lingonberry, mash

Butternut risotto, pickled squash, pecorino

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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, aligot, spring peas

Skrei cod, mushy peas, horseradish tartar

Beetroot gnocchi, Colston Basset, Stilton, candid pecans

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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
Duck liver, sea buckthorn bon bon
Nordic crispy quail egg, trout roe, dill
Venison carpaccio, smoked crème fraîche
Black pudding croquette, pickled lingonberry

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Vegetarian - £2.50 per bite:

Smoked tomato arancini, basil mayo
Liquorice beetroot, goat cheese, rye crouton
Potato, black truffle croquette
Crispy seaweed hummus

Fish - £3.50 per bite:

Aster cured salmon, pickled cucumber, rye
Nordic roe, potato blini, sour cream
Scallop, crispy seaweed, dill
Fish and Crisp, trout roe, dill
Cod brandade fritters

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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, aligot, spring peas
Meat balls, lingonberry, mash
Crispy duck, Sweet potato, lingonberry
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Vegetarian - £4.50 per bowl:

Butternut risotto, pickled squash, pecorino
Beetroot gnocchi, Colston Basset stilton, candied pecans
Rainbow quinoa, kale and seaweed hummus

Fish - £6 per bowl:

Skrei cod, mushy peas, horseradish tartar
Var salmon, dill potatoes, seaweed beurre blanc
Baltic fish pie
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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 Cuvée' 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 Cuvée' 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 Clicquot 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

150 Victoria Street, London SW1E 5LB | 020 3875 5555 | aster-restaurant.com

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