

THE DELI AT ASTER

2019



ASTER



WELCOME TO ASTER'S DELI

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

35 guests

Standing reception (semi private area)



CANAPÉS & BOWL FOOD PACKAGES

Please note we kindly ask you to order a minimum of 10 bites per canapé type.

Menu A- £29.50 p.p *

To include all of the following:

Served in savoury crispy waffles

Aubergine Caviar (V)

Goat cheese, herb & olives

Beef Tartare, sour crème

Served on sunflower whole meal bread

Smoked Black Forest ham, Celeriac remoulade, pickles

Smoked Blini, horseradish cream

Bowl Food

Curry sausage, chips

* a minimum order of 10 per package type required

Menu B- £35 p.p*

To include all of the following:

Served in savoury crispy waffles

Salmon tartare

Beef tartare, sour creme

Goat cheese, herb & olives (V)

Served on sunflower whole meal bread

Smoked Black Forest ham, Celeriac remoulade,
pickles

Smoked Blini, horseradish cream

Bowl Food

Saffron arancini, tomato sauce (V)

Slow cooked beef pops, truffle mash

* a minimum of 10 per package type required

CANAPÉS & BOWL FOOD PACKAGES

Please note we kindly ask you to order a minimum of 10 bites per canapé type.

Menu C - £45* p.p

To include all of the following:

Served in savoury crispy waffles

Salmon tartare

Beed tartare, sour creme

Goat cheese, herb & olives (V)

Served on sunflower whole meal bread

Smoked Black Forest ham, Celeriac remoulade, pickles

Bowl Food

Truffle parmesan chips

Coconut crusted prawns, avocado mango salsa

Pulled pork sliders, curried tomato sauce, cheddar,
coleslaw

*** a minimum order of 10 per package type required**

DRINKS PACKAGES

The Well Trained £27.5 pp:

1 glass of Antech Brut Nature

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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 £50 pp:

1 glass of Moët & Chandon Brut Imperial

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1 bottle of wine *

1 bottle of water

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Tea or coffee

The Sophisticated £70 pp:

1 glass of Drappier Brut Nature Sans Soufre

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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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* 2015 Garnacha Blanca, Terra Alta SP

2014 Garnacha , El Senat SP

** 2015 Vermentino, Tenuta Masone IT

2013 Corbières, Château la Voulte-Gasparets FR

SPARKLING WINES AND CHAMPAGNES

SPARKLING WINE

Nv	Antech Brut Nature, Blanquette de Limoux , France	38
Nv	Cava, Terres Brut Nature Gran Reserva, Recaredo, Spain	45
2011	Franciacorta Saten, Marchese Antinori, Italy	72

CHAMPAGNE

Nv	Moët & Chandon Brut Imperial	60
Nv	Perrier Jouet Brut	75
Nv	Drappier Brut Nature, 'Zero Sulphites'	85
Nv	Laurent-Perrier Ultra Brut	91
Nv	Veuve Cliquot Brut, 'Yellow Label'	92
Nv	Ruinart Blanc de Blancs	94
2008	Drappier, Grande Sandree	120

ROSÉ CHAMPAGNE

Nv	Billecart Salmon Brut Rosé	88
Nv	Moët & Chandon Brut Imperial Rosé	90
Nv	Ruinart Brut Rosé	98

IDEAL WITH: FISH AND VEGETARIAN DISHES

WHITE WINE

2016 Chenin Blanc, Babylon's Peak, Swartland, South Africa	28
2016 Grüner Veltliner, Höpler, Burgenland, Austria	36
2015 Albarino, Bodegas Fillaboa, Rias Baixas, Spain	42
2016 Gavi di Gavi, Fontanafredda, Piedmont, Italy	45
2015 Sancerre, Pascal & Nicolas Reverdy, France	52

RED WINE

2015 Cabernet/Merlot, Quercus, Goriška Brda, Slovenia	28
2014 Valdiguie, Wildflower, J. Lohr, California, USA	34
2013 Blaufränkisch, Höpler, Burgenland, Austria	37
2014 Bourgogne Côtes d'Auxerre, Domaine Goisot, France	45
2015 Pinotage, Spienkop, Elgin, South Africa	57.5

IDEAL WITH: MEAT

RED WINE

2013 Cabernet/Merlot, Quercus, Goriška Brda, Slovenia	28
2014 Garnacha & Carinena & Syrah, Montsant, Spain	31
2015 Côte du Rhone Villages, D&D Sommeliers, Les Gamin, France	38
2013 Malbec 'Finca Notables', Bodega El Esteco, Argentina	51
2013 Chianti Classico Riserva, Villa Antinori, Italy	60

WHITE WINE

2015 Vermentino, Les Archeres, France	26
2015 Garnacha Blanca, Rebels de Batea, Terra Alta, Spain	30
2016 Côte du Rhone Villages, D&D Sommeliers, Les Trois Bises, France	38
2014 Chardonnay, Cannonball, Sonoma County, USA	48
2015 Sauvignon Blanc, Spienkof, Elgin, South Africa	52

BAR SELECTION

COCKTAILS

Aster Martini	10.50
Vanilla vodka, passion fruit, lingonberry. Topped with Sparkling wine foam	
Popping Candy	10.00
Dark Rum, Banana liquor, Fruit Punch Tea syrup, Lemon Topped up with Spumante	
Forbidden Fruit	10.00
Blended scotch, lager cordial, Fino sherry, apple, citrus, smoke	
After Four	10.00
Aged rum, Dark chocolate, vanilla, citrus mint	

SOFT DRINKS

Still/Sparkling water	4.50
Coke, Tonic, Bitter lemon, Ginger Ale, Ginger beer, Lemonade ...	3.50
Juices (Orange, Apple, Cranberry, Pineapple)	3.50

BEERS & CIDER

Peroni (lager, Italy)	4.50
Urban Orchard Cider (cider, England)	5.00
Einstoke (Pale Ale, Iceland)	6.50
Pistonhead Amber Can (Finish)	4.50



ASTER

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

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