
THE WESTMINSTER AT ASTER

2017



ASTER



WELCOME TO ASTER'S WESTMINSTER WINE ROOM

Designed to be the centre piece of the entire first floor, the Westminster Wine Room boasts a real wow factor with polished metal surfaces contrasted by amber lighting. Your perfect choice for a business meeting, an intimate dinner with friends or a wine tasting experience second to none.

Capacities

8 guests

Seated breakfast, lunch and dinner



WINE EXPERIENCES

The Exact menus and wines offered will be confirmed upon enquiry depending on seasonality and client's requirements

Old World Vs New World Wine Dinner - £80 pp:

Welcome Drink

.....

Three course dinner

.....

Two flights of wine per course, to highlight the style differences of same grape variety from the Old and New World wine makers

.....

Expert explanation and description from the Sommelier

Champagne Tasting- £85 pp:

Welcome Drink, highlighting the difference between Chandon Brut and Prosecco

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Ten canapés – including two sweet ones

.....

Champagne portfolio showcased with one glass of:

Brut

Vintage

Rosé

.....

Expert explanation and description from the Sommelier

WINE EXPERIENCES

The Exact menus and wines offered will be confirmed upon enquiry depending on seasonality and client's requirements

Sherry Gourmet Dinner - £95 pp:

Welcome Drink

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Five course tapas- style dinner

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Fernando de Castilla fine wines comprising:

Dry fino

Amontillado

Oloroso

Palo Cortado

Pedro Ximenez/ Muscatel

.....
Expert explanation and description from the Sommelier

Fine Wine Préstige Dinner - £135 pp:

Welcome glass of Premium Champagne

.....
Five course dinner

.....
French préstige wines to include:

Two white varieties

Two red varieties

.....
Expert explanation and description from the Sommelier

GROUP SET MENUS

Parties can also opt for the Full A La Carte menu

Classic Menu £40 pp

Prawns soup, Skagen crostini

Alder wood smoked duck, preserved lemon hummus, crisp leaves

Aster cured salmon, pickled cucumber, crisp rye

Jerusalem artichoke barigoule, malt crisp, tarragon oil

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Potato blini, mushrooms, sour cream, hen egg

Ox cheeks, turnips, soft polenta

Skrei cod browns shrimps, chardonnay shallots, dill

Baltic fish pie

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Crème brûlée

Lingonberry consommé, amandine cake

Dark chocolate mousse, salted caramel

Caramelised apple tart, crème fraiche

Dishes may vary dependent on seasonal availability.

The menu does not list all ingredients, please inform us of any dietary requirements

GROUP SET MENUS

Parties can also opt for the Full A La Carte menu

Gourmet Menu £45 pp

Nordic fish roe, potato blini, sour cream

Scallop celeriac, sea buckthorn, liquorice

Jerusalem artichoke barigoule, malt crisp, tarragon oil

Quail, pumpkin, roast seeds, golden raisins

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Gnocchi celeriac, winter truffle, Swiss chard

Arctic char, hot smoked, Greenland prawns, aubergine, dill

Pyrenean lamb shoulder, braised January king cabbage, lingonberry

Burgeaud duck, salsify, spiced buckwheat, grapes

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Cloudberry parfait, rye brioche, salted liquorice

Dark chocolate fondant, beetroot sorbet, chocolate crumbs

Apple and semolina pudding orange caramel

Selection of seasonal cheese

Dishes may vary dependent on seasonal availability.

The menu does not list all ingredients, please inform us of any dietary requirements

A LITTLE EXTRA

Create your own bespoke menu and add:

Canapés on arrival (3 pp)* £10

Pre-starter of *Pumpkin soup* £5

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Middle course of *Seared sea bass, citrus roast fennel, lemon thyme* £10

Pre-dessert of *Rhubarb sorbet* £4

Extra side dishes £4.50**

Matching wines with group menus,
one for each course – 100 ml - £26***

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Cheese course £11 (three cheeses)

Port & cheese £15

Tea or coffee & petit fours £-

**Your choice between:

Truffle potato gratin

Roast butternut squash

January king cabbage, shaved chestnuts

Chips

The cherry on top:

Please choose one cake from the selection below, priced at £5 pp

Minimum of 6 guests | One weeks' notice is required

Polenta cake, blood orange curd, mascarpone

Dark chocolate délice

Almond, yogurt mousse, lemon meringue

Coffee, walnut, prune

*Your choice between:

Pork roll, aquavit mustard

Quail bon bon, fig and olive

Butternut squash, barrel aged feta, pine nuts

Potato truffle croquette

Smoked salmon rilette, potato blini, sour cream

Scallop, celeriac, liquorice

*****Starter wine:** 2014 Côtes du Rhône Villages Blanc

Main wine: 2014 Valdiguie, Wildflower

Dessert wine: 2015 Malagouzia, 'Melias' Papagiannakos

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 *

~

Tea or coffee

.....

The Connoisseur £50 pp:

1 glass of Moët & Chandon Brut Imperial

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1 bottle of wine *

1 bottle of water

~

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	40
Nv	Cava, Maria del Mar Gran Reserva Pere Ventura, Spain	45
Nv	Prosecco Extra Dry, Fiol, Italy	52

CHAMPAGNE

Nv	Moët & Chandon Brut Imperial	63.5
Nv	Perrier Jouet Brut	75
Nv	Laurent-Perrier Ultra Brut	78
Nv	Drappier Brut Nature, 'Zero Sulphites'	85
Nv	Veuve Cliquot Brut, 'Yellow Label'	88
Nv	Ruinart Blanc de Blancs	94
2006	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

2015 Chenin Blanc, Babylon's Peak, Swartland	27
2015 Grüner Veltliner, Höppler, Burgenland	36
2015 Albarino, Bodegas Fillaboa, Rias Baixas	42
2015 Gavi di Gavi, Fontanafredda, Piedmont	45
2015 Sancerre, Pascal & Nicolas Reverdy	52

RED WINE

2014 Cabernet/Merlot, Quercus, Goriška Brda	25
2014 Pinot Noir, Humberto Canale, Patagonia	35
2012 Blaufränkisch, Höppler, Burgenland	37
2012 Bourgogne Côtes d'Auxerre, Domaine Goisot	45
2015 Pinotage, Spienkop, Elgin	57.5

IDEAL WITH: MEAT DISHES

RED WINE

2013 Rioja Crianza, Artesa	29.5
2014 Garnacha & Carinena & Syrah, El Senat de Montsant, Montsant	31
2015 Côte du Rhone Villages, D&D Sommeliers, Les Gamin	38
2013 Malbec 'Finca Notables', Bodega El Esteco, Salta	49
2012 Chianti Classico Riserva, Villa Antinori	60

WHITE WINE

2015 Vermentino Vieilles Vignes, IGP Pays d'Oc, Les Archeres	26
2015 Garnacha Blanca, Rebels de Batea Blanco, Terra Alta	30
2014 Côte du Rhone Villages, D&D Sommeliers, Les Trois Bises	38
2014 Chardonnay, Cannonball, Sonoma County	48
2015 Sauvignon Blanc, Spienkof, Elgin	52

AFTER DINNER TREATS

SHERRY

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

SWEET WINE

2011	Monbazillac, Domaine de Grange Neuve	5
2014	Côteaux du Layon Chaume, Domaine de Forges	7
2013	Sauternes, Clos Dady	8
2015	Malagouzia, 'Melias' Papagiannakos, Attica, Greece	8.5
2009	Tokaji Aszù 5 Puttonyos, Royal Tokaji	10.5

PORT

NV	Graham's Six Grapes Reserve	7
2002	Warre's, Quinta da Cavadinha	11

BAR SELECTION

COCKTAILS

Aster Girl (Perfect mixture of Parfait Amour, Eau de Vie , Grape Soda)	£9.50
Beetroot and Chocolate Royal (Beetroot, Chocolate, Champagne)	£9.50
Swiss Margarita (Butter washed tequila and Swiss chocolate liqueur)	£9.50
Royal Velvet (Calvados with hazelnut Syrup, citrus mixed, Sparling Wine)	£10.5

SOFT DRINKS

Still/Sparkling water	£4.00
Coke, Tonic, Bitter lemon, Ginger Ale, Ginger beer, Lemonade ...	£3.50
Juices (Orange, Apple, Cranberry, Pineapple)	£3.50

BEERS & CIDER

Peroni (lager, Italy)	£4.00
Nils Oscar Porter (IPA, Sweden)	£6.50
Einstoke (Pale Ale, Iceland)	£6.50
Aspalls (Cider, Suffolk)	£6.50



ASTER

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