

CANAPÉS

MEAT SELECTION

Smoked duck roll Bishop's hat

Peppered beef with beetroot chutney and horseradish

Duck dome with orange confit

Spicy naan with smoked chicken mousse, coriander and mango

Émincé of beef with sesame seeds and fried sage tartlet

FISH SELECTION

Tuna mousseline, asparagus, mascarpone and fried leek tartlet

Caesar salad tartlet with quail egg and anchovy

Smoked salmon roll and micro leaves on pea blinis

Beetroot marinated smoked salmon roll with Avruga caviar

Smoked trout tower and lemon zest

VEGETARIAN SELECTION

Chargrilled carrot and courgette tower with tapenade and salsa

Chargrilled courgette with red peppers and goat's cheese

Baby artichoke heart, porcini mushroom mousse and peppers

Quails egg with spicy mayonnaise on focaccia bread

Stilton roll with chives and red peppers on shortbread

HOT NIBBLES

SERVED HOT

ASCOT SLIDERS

PLEASE CHOOSE ONE FILLING OPTION:

Beef burgers

Buttermilk chicken

Fish fingers

Halloumi

Mushroom with onion chutney*

SKEWERS

PLEASE CHOOSE ONE FILLING OPTION:

Korean beef

Katsu chicken

Cajun salmon

Marinated halloumi

Sticky BBQ jackfruit*

TARTLETS

PLEASE CHOOSE ONE FILLING OPTION:

Camembert and rosemary

Mediterranean vegetables and basil

Blue cheese and mushroom

Spinach and ricotta

Goat's cheese and hazelnut

**Plant-based*

FINE DINING FROM 1711 BY ASCOT

FINGER BUFFET

MENU

SELECTION OF SANDWICHES

Roast Free-range chicken salad sandwich
Mexican bean and crushed avocado sandwich
Prawn mayonnaise and rocket challah roll

SAVOURY PASTRIES

Pork and Caramelised Onion Sausage Roll
Mediterranean Roasted Vegetable and Basil Tart*

HOT BOWLS

Beef and Black Garlic Meatballs
Tagliatelle, puttanesca sauce and parmesan

Miso and Sesame Hake
Sticky rice and lemongrass vinaigrette

Sweet Potato and Squash Curry*
Coriander and mango rice

COLD BOWLS

Peking Duck
Rice noodles, cashew nut, soy and ginger

Kiln Roast Salmon
Pickled celeriac, saffron potato and fennel

Vegetable Patch*
Baby carrot, plum tomatoes, breakfast radish, cucumber, beetroot hummus and pumpernickel porcini mushrooms

Leaf Salad*
Wild rocket, ruby chard, baby spinach, lamb's lettuce and golden beetroot with balsamic and olive oil dressing

BEVERAGES

Lime and mint water, classic peach iced tea and bottled water

DESSERTS

Strawberry Ascot Mess and Vanilla Shortbread
Bitter Chocolate and Orange Pots*

**Plant-based*

FORK BUFFET MENU

1 - 60 ONE MAIN DISH | 60 - 100 TWO MAIN DISHES | 100 + THREE MAIN DISHES

MAIN COURSE

Shepherd's Pie

Pulled shoulder, shank and leg of English lamb braised with celery, heritage carrots and banana shallots. Served with Château potatoes and garden beans.

Braised Blade of Longhorn Beef

Slow cooked with baby onions, chestnut mushrooms and pancetta in a rich red wine and thyme sauce. Served with roasted new potatoes and seasonal vegetables.

Chicken Tikka Masala

Slow cooked chicken thighs in light spices and yoghurt. Served with braised rice, naan bread, poppadoms and pickle tray.

Thai Green Curry

Marinated chicken cooked with lemongrass, ginger and chilli in a coconut broth. Served with sticky jasmine rice, prawn crackers and Asian salad.

Seafood Paella

King prawns, mussels, clams, salmon and haddock, gently cooked with rice, Mediterranean herbs and tomatoes. Served with mixed garden salad and sourdough bread.

VEGETARIAN MAIN COURSE

Ascot Mac 'n' Cheese

Fresh macaroni, Sussex Charmer and parmesan sauce. Served with garlic ciabatta and dressed leaves

Roasted Squash, Tomato and White Bean Cassoulet*

Château potatoes and seasonal vegetables

Paneer and Spinach Masala

Indian cheese and spinach cooked alongside traditional herbs and spices. Served with braised rice, naan bread, poppadoms and pickle tray

Vegetables Thai Curry*

Sticky jasmine rice, prawn crackers and Asian salad

DESSERT

Lemon Meringue

Custard and Cherry Tart

Banoffee Torte

Dark Chocolate Tart*

**Plant-based*