

CLASSICALLY BRITISH GARDEN MENU

FRESHLY BAKED

Slow roasted tomato, basil and Sussex Charmer tart
Home-made sausage rolls and caramelised onion chutney
Hot smoked salmon and dill scotch eggs with salad cream

BRITISH CHEESE SECTION

Westcombe Cheddar
Somerset Brie
Oatmeal biscuits
Artisan baked bread
Chutney

SALADS

Coronation chicken, apricot and mango rice
Vegetable patch, hummus and edible soil*
Garden bean and tender stem broccoli salad*
Kale and spinach slaw*
Charlotte potato, mustard and honey salad*
Cauliflower, lentil and sweet pepper*

DESSERTS

Summer Berries and Clotted Cream
Mini Pâtisserie

**Plant-based*

FINE DINING FROM 1711 BY ASCOT

QUINTESSENTIALLY ASCOT GARDEN MENU

PLATTERS

Beetroot and Beefeater gin cured salmon with tonic jelly
Smoked garlic and thyme roasted sirloin of beef with beef fat emulsion
Ginger and soy roasted salmon with pineapple relish
Traditional coronation chicken, coconut and mango rice
Feta Cheese, grilled Mediterranean vegetables, artichoke tapenade
and slow roasted tomatoes*

PASTRY STATION

Goat's cheese, red onion and squash tart*
Large baked sausage rolls

DELI SALAD BAR*

Grilled aubergine and courgette with basil pesto
Warm Jersey Royal potatoes
Grilled squash, caramelised onion and broccoli
Tomato tartare, marinated tomatoes and baby mozzarella
Shredded summer salad with balsamic dressing

CHEESE PLATTER

Westcombe Cheddar
Somerset Brie
Oatmeal biscuits
Artisan baked bread
Chutney

DESSERTS

Mini Pâtisserie cakes
Summer Berries and Cream
Bitter Chocolate and Orange Pots*

**Plant-based*