### **EVENTS AT**



# TRADITIONAL BBQ MENU

#### FROM THE BBQ

Pork and Leek Sausages

Hotdog

Caramelised onions, English mustard and tomato relish

Grilled Top Rump Beef Burger Brioche roll, Cheddar, tomato, pickle and burger sauce

> Lemon and Thyme Chicken Kebab Pitta and tomato salsa

> > Chargrilled Hake
> > Cajun butter

Smoked Frankfurter \*
Sauerkraut, sweet mustard and pickles

### SALAD BAR\*

Charlotte potatoes, tarragon and shallot

Kale slaw

Cherry tomato, cucumber and basil

Wild rocket, ruby chard, baby spinach, lamb's lettuce with balsamic dressing

### **DESSERTS**

Crème Brûlée Cheesecake

Bitter Chocolate and Orange Pots\*

\*Plant-based

FINE DINING FROM 1711 BY ASCOT

## ASCOT

### ULTIMATE BBQ MENU

### FROM THE BBQ

BBQ belly of pork Smoked garlic aioli

Grilled rib-eye steak sandwich

Brioche roll, garlic and peppercorn butter

Chimichurri Chicken Breast Pitta and paprika yoghurt

Roast Salmon

Dill and lemon dressing

Mushroom and Beetroot Patty\*

Brioche roll, tomato, pickles and crispy onions

### SALAD BAR\*

 $Grilled\ cauliflower, as paragus, artichoke\ and\ slow\ roasted\ to mato$ 

Garden beans, lentil, tarragon and shallot

Compressed watermelon, cucumber, feta and mint

Baby potatoes, horseradish and wholegrain mustard dressing

### DESSERT

Whipped Chocolate and Salted Caramel Parfait

Strawberry Ascot Mess Vanilla short bread

Coconut Panna Cotta Pineapple salsa\*

\*Plant-based

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