

# AUTUMN & WINTER MENU

## STARTER

Pulled Ham Hock and Garden Pea Terrine  
*Minted pea puree with pickled shallots*

Oak Smoked Salmon and Potted Crab Rillettes  
*Apple and beetroot salad with lemon gel*

Thai Spiced Haddock Bon Bon  
*Pickled carrot, radish and coriander salad with sweet chilli dressing*

Carrot and Pine Nut Parfait  
*Cauliflower and coronation aioli*

Peking Duck Tian  
*Cucumber, sesame and mooli salsa and black onion tuile*

## MAIN COURSE

Roast Loin of Cod  
*Wild mushroom and garden pea risotto and winter greens with dill cream*

Slow Cooked Shin of Beef  
*Celeriac, buttered savoy cabbage, confit carrot with merlot jus*

Butter Poached Chicken  
*Fondant potato, creamed leeks, grilled courgetti and confit tomato jus*

Roast Rump and Pressed Shoulder of Lamb  
*Sweet potato dauphinoise, caramelised cauliflower purée  
and buttered kale with redcurrant jus*

Butternut Squash, Wild Mushroom and Spinach Wellington  
*Glazed beets, whipped potato and tarragon sauce*

Roasted Fillet of Angus beef  
*Confit chips, portabella mushrooms and slow roasted baby plum tomatoes  
with peppercorn sauce  
(£10.00 supplement per person)*

## DESSERT

Hot Chocolate Fondant  
*Clotted cream and fudge sauce*

Custard Tart  
*Blackberry sorbet with cinnamon crumble*

Lemon Posset  
*Mulled fruit and gingerbread biscuits*

Bitter Chocolate and Orange Tort\*  
*Coconut cream*

Bread and Butter Pudding  
*Custard ice cream with orange syrup*

*\*Plant-based*

# SPRING/SUMMER MENU

## STARTER

Smoked Cornish Crab

*Cucumber, watermelon and confit lime fennel pollen tuile*

Beetroot Gravadlax

*Scorched orange dill infused egg yolk and caper berry*

Smoked Chicken and Tomato Terrine

*Pancetta butter basil gel and Nigella seed cracker*

Parma Ham

*Goat's curd, fig, walnut and oregano*

Layered Gazpacho Verrine

*Whipped garlic cheese and balsamic pearls with herbs de Provence focaccia*

## MAIN COURSE

Warm Chicken Supreme

*Parmentier potatoes, heirloom tomato salad balsamic crumb  
and rocket with salsa verde*

Marinated Lamb Rump

*Pearl barley croquette, goat's cheese and black garlic with sauce vierge*

Seared Pork Fillet

*Pressed belly, ginger and prune purée, croquette pak choi,  
pickled daikon and five spice jus*

Grilled Hake

*Parmesan and olive crumb, tomato gnocchi roasted bell pepper and pesto cream*

Carrot, Cauliflower and Lentil Arancini

*Dressed leaves, heritage carrot, chipotle chilli jam and herb oil*

Roasted Fillet of Angus Beef

*Crushed violet potato, confit shallot, beer braised carrot and Madeira jus  
(£8.00 supplement per person)*

## DESSERT

Fruit Cup Trifle

*Soused berries and almond brittle*

Honeycomb Cheesecake

*Dark chocolate mousse and strawberry gel passion fruit pearls*

Limoncello Tart

*Clotted cream and raspberries*

Chocolate and Lime Tart\*

*Lime brittle and vanilla sour cream*

*\*Plant-based*

# 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*

# 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*

# 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*

# 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, asparagus, artichoke and slow roasted tomato

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*

# 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

# CHRISTMAS DRINKS

## DRINKS VOUCHERS

Each individual voucher may be exchanged for either a glass of wine OR bottle of beer OR two soft drinks. £6.00 incl. VAT

## DRINKS PACKAGES

- A. Beer, wine and soft drinks £42 + VAT
- B. Beer, house wine, spirits and soft drinks £50 + VAT
- C. Sparkling wine, wine, beer, spirits and soft drinks £52 + VAT
- D. Champagne, wine, beer, spirits and soft drinks £65 + VAT

*Prices per person.*

*Wine and Champagne are house varieties.*

*Drinks vouchers available for all parties;  
drinks packages for exclusive parties only.*

FINE DINING FROM 1711 BY ASCOT





# CHRISTMAS MENU

## STARTER

Oak Smoked Salmon and Potted Crab Rillettes  
*Apple and beetroot salad with lemon gel*

## MAIN COURSE

Seared Breast of Chicken  
*Goose fat roast potatoes, braised carrot,  
cauliflower purée and sage jus*

## DESSERT

Hot Chocolate Fondant  
*Clotted cream and fudge sauce*

Coffee and Mince Pie Station

FINE DINING FROM 1711 BY ASCOT



# CHRISTMAS UPGRADES

**PIZZA £10.00PP**

Pepperoni  
Margarita  
BBQ chicken

Available to order on the night

**HOTDOG £5.50**

Loaded hotdog topped with cheese and bacon

**CANAPÉS**

Add a little extra elegance to your drinks reception with a selection of canapés from £6.00 + VAT (based on two per person).

Please contact us to discuss the various options available.

*Canapés only applicable for exclusive parties*

FINE DINING FROM 1711 BY ASCOT

## DAY DELEGATE MENU

### ARRIVAL REFRESHMENTS

Lavazza Brazilian blend coffee, Lavazza espresso, Cafe Latte and Cappuccino  
Fortum and Mason Tea: Royal Blend, Queen Annem and English Peppermint  
Homemade granola bars

### MID-MORNING REFRESHMENTS

Lavazza Brazilian blend coffee, Lavazza espresso, Cafe Latte and Cappuccino  
Fortum and Mason Tea: Royal Blend, Queen Anne and English Peppermint  
Chocolate orange biscuits and pecan shortbread  
Classic mints

### LUNCH MENU

#### SANDWICH SELECTION

Freshly made sandwich bloomers  
Chicken, bacon, baby gem, guacamole and tomato  
Prawn, salmon, crab, rocket and tomato aioli  
Marinated courgette, charred corn, sweetcorn hummus and rocket\*

#### SALAD BOWLS

Chicken and Bocconcini  
*Dressed rocket salad and sun-blushed pesto*

Caesar Salad  
*Baby gem, bacon, panko crumb, Caesar dressing and parmesan*

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*

#### TARTLETS

PLEASE CHOOSE ONE OPTION:  
Mediterranean vegetable and basil\*  
Blue cheese and mushroom

#### DESSERTS

Banoffee Pie  
Coconut Panna Cotta and Pineapple salsa\*

#### ICED DRINKS

Flavored mint water and classic peach iced tea

### AFTERNOON REFRESHMENTS

Lavazza Brazilian blend coffee, Lavazza espresso, Cafe Latte and Cappuccino  
Fortum and Mason Tea: Royal Blend, Queen Annem and English Peppermint  
Chocolate orange biscuits and pecan shortbread

*\*Plant-based*

# LIGHT DAY DELEGATE MENU

## ARRIVAL REFRESHMENTS

Lavazza Brazilian blend coffee and Lavazza espresso  
Fortum and Mason Tea: Royal Blend, Queen Anne and English Peppermint  
A choice of freshly baked pastries

## MID-MORNING REFRESHMENTS

Lavazza Brazilian blend coffee and Lavazza espresso  
Fortum and Mason Tea: Royal Blend, Queen Anne and English Peppermint  
Chocolate orange biscuits and pecan shortbread  
Classic mints

## LUNCH MENU

### SANDWICH SELECTION

Wiltshire ham and Barber's Cheddar sandwich  
Barber's Cheddar and pickle sandwich  
Roast chicken salad sandwich  
Tuna, cucumber and sweetcorn sandwich  
Hummus and falafel wrap\*

### PIPERS CRISPS

Salt and cider vinegar, Chorizo and Lightly salted

### PASTRIES

Traditional pork sausage rolls  
Sussex Charmer and caramelised onion sausage roll

### SALAD BOWLS\*

Potato Salad  
*Charlotte potato, asparagus and soya bean with Highgrove mustard dressing*

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

Ascot Slaw  
*Heritage carrot, broccoli, cabbage, spring onion and coriander with olive oil dressing*

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

### DESSERT

Fresh berries  
Chosen seasonally with clotted cream

### ICED DRINKS

Flavoured mint water and large bottles of mineral water

### AFTERNOON REFRESHMENTS

Lavazza Brazilian blend coffee and Lavazza espresso  
Fortum and Mason Tea: Royal Blend, Queen Anne and English Peppermint  
Classic buttermilk scones, highgrove jam and clotted cream

*\*Plant-based*

## DAY DELEGATE MENU

### ARRIVAL REFRESHMENTS

Lavazza Brazilian blend coffee and Lavazza espresso  
Fortum and Mason Tea: Royal Blend, Queen Anne and English Peppermint  
Fresh fruit pots, natural yogurt, nuts, seeds and honey granola  
A choice of freshly baked muffins

### MID-MORNING REFRESHMENTS

Lavazza Brazilian blend coffee and Lavazza espresso  
Fortum and Mason Tea: Royal Blend, Queen Anne and English Peppermint  
Freshly baked chocolate biscuits  
Traditional sweetie mix

### LUNCH MENU

#### SANDWICH SELECTION

Freshly made sandwich bloomers  
Roast free-range chicken salad  
Mexican bean and crushed avocado\*  
Prawn mayonnaise and rocket

#### 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 Roasted 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*

#### DESSERTS

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

#### BEVERAGES

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

#### AFTERNOON REFRESHMENTS

Lavazza Brazilian blend coffee and Lavazza espresso  
Fortum and Mason Tea: Royal Blend, Queen Anne and English Peppermint  
Classic buttermilk scones, Highgrove jam and clotted cream

*\*Plant-based*

# 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*

## 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*



# WEDDING MENU

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## FOUR COURSES

### AMUSE BOUCHE

Whipped goat's cheese, balsamic beets and crisp bread  
Heritage tomato and basil velouté with cheddar cheese straw  
Curried cauliflower with Bombay seeds  
Salmon and prawn parfait with dill emulsion

### STARTERS

Ham Hock  
*Spilt pea and parsley terrine, pickled cucumber  
and puffed pork with piccalilli puree*  
Oak Smoked Salmon  
*Whipped avocado puree and lime and dill salsa*  
Chicken Liver Parfait  
*Plum and golden raisin relish and charcoal brioche*  
Watercress, Garden Pea and Rocket Soup\*  
*Toasted seeds*

### MAIN COURSE

Ballotine of Chicken  
*Tomato and mozzarella, pressed potato, garden beans and basil cream*  
Slow Cooked Feather Blade Steak  
*Buttered potato puree, braised carrots and shallots with pan jus*  
Confit Belly of Pork  
Fondant potato, sauté cabbage, grilled apple and calvados sauce  
Grilled Cauliflower Steak  
*Butternut puree, sauté spinach, beans and tomato dressing*

### DESSERTS

Lemon Panna Cotta  
*Raspberry crumble and shortbread biscuit*  
Strawberry Ascot Mess  
*Vanilla cream, poached berries and crisp meringues*  
Chocolate and Lime Tart\*  
*Lime dressing and clotted cream*  
Sticky Toffee Pudding  
*Toffee sauce and butter fudge*

*\*Plant-based*

## WEDDING MENU

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### STARTERS

Ham Hock

*Spilt pea and parsley terrine, pickled cucumber  
and puffed pork with piccalilli puree*

Oak Smoked Salmon

*Whipped avocado puree and lime and dill salsa*

Chicken Liver Parfait

*Plum and golden raisin relish and charcoal brioche*

Watercress, Garden Pea and Rocket Soup

*Toasted seeds*

### MAIN COURSE

Ballotine of Chicken

*Tomato and mozzarella, pressed potato, garden beans and basil cream*

Slow Cooked Feather Blade Steak

*Buttered potato puree, braised carrots and shallots with pan jus*

Confit Belly of Pork

*Fondant potato, sauté cabbage, grilled apple and calvados sauce*

Grilled Cauliflower Steak

*Butternut puree, sauté spinach, beans and tomato dressing*

### DESSERT

Lemon Panna Cotta

*Raspberry crumble and shortbread biscuit*

Strawberry Ascot Mess

*Vanilla cream, poached berries and crisp meringues*

Chocolate and Lime Tart

*Lime dressing and clotted cream*

Sticky Toffee Pudding

*Toffee sauce and butter fudge*