

ASCOT

Banqueting Selector Grandstand

Canapés

*Cieveche of Scallops, Quail Eggs and Pepper Confetti,
Mediterranean Prawns and Ki Cho Chives, Thai Asparagus and Serrano Ham
Tomato and Green Tabasco Consommé, Celery Salt Tuille*
£18.00

Bouche

Summer Pea Velouté, Ham Hock Tortellini, Deep Fried Basil Leaves
£6.00

Sauté Chillli King Prawns, Coriander Rosti, Bonnet Chillli Jus
£6.50

Seared Diver Scallops, Thai Vegetable Spaghetti, Thai Basil Tuille
£8.00

Carpaccio Beetrot Gravadlax Niçoise
£7.00

Starters

*Seared Breast of Pigeon, Bok Choy and Coriander Rosti
Passion Fruit Jus, Pancetta Tuille*
£15.50

*Chevre and Banana Pepper Ravioli
Marinated Tomato and Pickled Shallot Fondue, Basil Foam*
£9.00

*Seared Diver Scallops, Sauté Lobster Linguini
White Truffle and Lobster Velouté*
£16.00

*Parfait Foie Gras, Free-range Chicken, Shitake Mushroom,
Celeriac and Rhubarb Preserve, Red Pepper Oil*
£15.00

*Organic Smoked Salmon Presse, Brown Shrimp, Crab,
Tomato and Coriander Salsa, Lemon Rapeseed Oil*
£11.00

*Peppered Blue Fin Tuna, Quail Eggs and Haricot Vert Niçoise
Mirin and Herb Oil Vinaigrette*
£14.00

Main Courses

*Slow-roast Rump of Lamb, Flagoulet and Summer Pea Purée
Lingonberry Glaze
£29.50*

*Tornedos of Monkfish, seared Foie Gras, Asparagus and Spiced Lentils,
Apricot and White Balsamic Confit
£34.15*

*Rare Roast Fillet of Beef, Baby Leek, Turnip and Carrot
Horseradish, Confit Onions, Shallot Ice Cream
£35.00*

*Blackened Fillet of Sea Bass, Crab Beignet, Shitake Mushroom,
Baby Fennel and Capers, Langoustine and Vanilla Cream
£36.00*

*Seared Supreme of Guinea Fowl, Jasmine and Orzo Pasta Broth,
Broad Bean and Baby Carrot, Pistachio and Lemon Crumble
£28.75*

*Pan-fried Fillet of Beef Wellington, Sauté Salsify and Wild Spinach,
Gratin Dauphinoise, Sweet Potato Crisps
£36.00*

*Char-roast Artichoke and Goats Cheese Soufflé, Petit Ratatouille
Basil and Rapeseed Dressing
£21.00*

Desserts

*White Chocolate Parfait, Lemon Biscotti, Raspberry Milkshake and Raspberry Sorbet
£9.50*

*Burnt Honey and Blackberry Eton Mess, Cassis Sorbet and Macarons
£8.00*

*Carpaccio of Baby Pineapple, Coconut Panacotta, Mango and Cherry Bell Sorbet
£7.50*

*Bitter Chocolate and Clementine Tart, Hot Chocolate Ice Cream
£10.00*

*Fromage Frais and Wild Strawberry Daiquiri, Eton Mess Ice Cream
£12.00*

*Strawberry and Black Pepper Tuille
Coffee Espresso and Sugar Coated Doughnuts
£11.00*



*White Lavender, Saval, Crozier Blue and Wealdway Red Pepper
Whole Baby figs, Quince Paste, Sesame, Digestive and Multi Seed Crackers
£11.30*

*Coffee and Popping Candy Truffles
£4.00*

Prices per person exclusive of VAT