

Ascot

Banqueting Selector Pavilion

Starters

*Cured Salmon and Mediterranean Prawn Caesar, Slow-roast Tomato
Asparagus, Black Olive and Shaved Padano, Crab and Coriander Vichyssoise*
£10.00

*Marinated Beetroot Gravavlax, Pickled Cucumber Spaghetti
Cracked Black Pepper and Lemon Oil*
£9.50

*Seared Breast of Duck, Thai Vegetable Spaghetti, Peking Duck Wrap
Sesame and Mirin Dressing*
£11.50

*Roast Mediterranean Vegetable Escalivada, Baby Bocconini
Quail Eggs and Alfalfa Sprouts*
£9.00

*Parfit Foie Gras, Free-range Chicken and Shiitake Mushroom
Celeriac and Rhubarb Purée, Red Pepper Oil*
£15.00

*Ascot Fish and Chips, Tempura Haddock, Confit Potato, Pea Purée
Sweet Tomato Chutney, Rock Salt and Balsamic Vinegar*
£12.00

Main Courses

*Seared Rump of Lamb, Butter Celeriac Purée, Sauté Baby Vegetables
Redcurrant and Balsamic Relish, Port and Mint Jus*
£30.00

*Pan-fried Contra Fillet of Beef, Sweet Potato Anna, Sauté Shallots
Artichoke and Shiitake Mushroom, Béarnaise Relish*
£31.00

*Slow-roast Breast of Gressingham Duck, Vanilla Poached Pear
Fondant Potato, Morello Cherry Marmalade, Sauternes Jus*
£29.00

*Seared Fillet of Sea Bass, Lobster and Vanilla Potato Purée
Sauté Young Spinach, Wild Mushroom and Tortellini, Dill Foam*
£30.00

*Seared Supreme Corn-fed Chicken, Saffron Olivetti Potato, Sauté Haricot Vert
Caramelised Bell Peppers, Slow-roast Tomato and Black Olive Jus*
£25.00



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

Desserts

*Bitter Chocolate and Liquorice Tart, Raspberry and Vanilla Dressing
£9.00*

*Blackberry and Vanilla Eton Mess, Clotted Cream Ice Cream
£7.50*

*Cappuccino of Sweet Pineapple, Coconut Pancetta and Passion Fruit Consommé
£7.00*

*Raspberry Bread and Butter Pudding, White Chocolate Sauce
£5.50*

*Coffee and Popping Candy Truffles
£2.40*

Prices per person exclusive of VAT