

## 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*

FINE DINING FROM 1711 BY ASCOT

If you have an allergy or intolerance, please speak to a member of our catering team before you order or purchase any food or drink. The written allergen information that we provide, details the 14 major allergens that are contained in the ingredients. If you require further information about the presence of unintentional allergens (may contain), please ask us so that we can help you with your choice.