

WEDDING MENU

STARTER

Ham hock
split pea and parsley terrine, pickled cucumber
and puffed pork with piccalilli purée

Oak smoked salmon
whipped avocado purée 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 purée, braised carrots and shallots with pan jus

Confit belly of pork
fondant potato, sauté cabbage, grilled apple and Calvados sauce

Grilled cauliflower steak*
butternut purée, 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

**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 contains), please ask us so that we can help you with your choice.