



MENU SELECTOR

Day Delegate Menu 2019

Breakfast

A selection of fresh fruits, yoghurts and granola

Breakfast upgrade options

Honey cured bacon, Cumberland sausage or freerange egg rolls

Mid-Morning

Traditional baked biscuit selection, seeds and fruit

Finger Buffet Menu 2019

Lunch menu includes sandwiches, hot mini plate and finger items as well as cold salad pots

Selection of sandwiches Focaccia, Ciabatta, Rye Bread, Gluten Free wrap

*Please choose **four** from the list below:*

New York deli

Salt beef, gherkin, emmental and mustard

Beef, mushroom, onion

Rare strip loin, mustard, cep butter and onion chutney

Chicken and mango

Masala chicken, cos lettuce and mango salsa, raita

Chicken club

Chicken, bacon, baby gem, guacamole and tomato

Ham and tomato

Honey and mustard ham, sun blushed tomato tapenade and roasted sweet peppers

Parma ham and fig

Focaccia, Parma ham and fig chutney, rocket

Feta and olive (v)

Feta, smoked olive tapenade, aubergine and leaves

Coronation egg (v)

Spiced egg mayonnaise and endive

Avocado and slaw (vegan)

Smashed avocado, pickled slaw and sweet chilli

Chickpea and carrot (vegan)

Moroccan hummus, pickled carrot ribbons and rocket

Hot smoked salmon

dill pickle

Hot mini plates

*Please choose **one** from the list below:*

Jacobs's ladder croquette, pickled wild mushroom



Beef Wellington
Contré fillet, duxelle, pastry tuile, port jus

Pork and apple
Pressed belly, colcannon, apple shards, crackling, calvados sauce

Lamb Niçoise
Pulled shoulder, pomme Parisienne, fine beans, tomato emulsion, tapenade jus

Buffalo chicken
Crispy thigh, kimchi slaw, buffalo sauce, blue cheese emulsion, crispy shallot

Chicken tortellini
Sun blushed tomato, olive crumb, basil

Teriyaki salmon
Crunchy chow mein, soy reduction

Masala fish
Indian spiced monkfish, saag aloo, makhana sauce, poppadom

Buffalo halloumi crisp
Halloumi, buffalo sauce

Chipotle roasted squash (vegan)
lime, coriander, soy raita

Harissa carrot and fennel (vegan) carrot,
fennel, spinach, lentils

Wild mushroom Wellington (vegan)
duxelle, pastry tuile, charred shallot, herb oil

Hot finger items

Ascot sliders, please choose one filling option:

burgers, buttermilk chicken, salt beef bagel, fish fingers, portobello mushroom, onion and brie

Skewers, please choose one option:

beef, red pepper and onion, chicken satay, lamb shish, halloumi, teriyaki salmon, mediterranean vegetables

Tartlets, please choose one filling option:

egg and bacon, chicken and leek, mediterranean vegetables and pepper, hot smoked salmon and dill pulled pork and Applewood cheese, goat's cheese and hazelnut

Potato wedges please choose two toppings:

Chilli
Cheese and bacon
Sour cream and chive
Prawn Marie rose
Curried beans
Coleslaw



Cold Salad Pots

*Please choose **two** from the list below:*

Smoked duck
blueberry and ginger couscous, orange emulsion, crispy skin

Chicken parfait
parfait, pickled wild mushroom, onion jam, croute

Chicken and mushroom
cannelloni, chestnuts, thyme chicken split vinaigrette, crispy leeks

Asian beef fillet
Singapore noodles, toasted sesame, sesame oil

Ham hock and pea terrine
minted pea purée, fresh peas, pancetta crisp

Smoked trout pâté
trout, squid ink crisp, keta, fennel pollen

Scorched mackerel
pickled slaw, spiced cucumber consommé, crisp fennel shards

Caesar salad
baby gem, bacon and panko crumbs, Caesar dressing, parmesan shavings

Antipasti
charcuterie, tapenade, marinated feta, olives, flatbread

Charred squash and barley (vegan)
squash, barley, balsamic dressing

Salt baked celeriac (vegan)
baked, pickled, puréed, black onion seed praline

Vegetable garden (vegan)
hummus, baby veg, edible soil

Dessert

*Please choose **one** option from the list below:*

Trifle
Berry fool
Brownie sundae
Eton mess
Banoffie pie
Lemon posset
Rose water brûlée
Exotic panna cotta
Tiramisu
Chocolate and avocado mousse (vegan)
Strawberry cheesecake (vegan)



FINE DINING FROM 1711 BY ASCOT

Afternoon

Chef's selection of fine afternoon tea cakes

FINE DINING FROM 1711 BY ASCOT