



CONFERENCE AND EVENTS

MENU SELECTOR

Spring and Summer 2019

Starter

Pressé belly pork and spiced apple
soused cauliflower, saffron emulsion, ginger crackling

Confit salmon and horseradish gremolata
beetroot mousse and baby candied beets

Smoked mackerel Niçoise
egg yolk emulsion, marinated toberries

Bresaola thyme and smoked garlic cannelloni
beer braised onions, stout froth, game chips

Creamed Camembert and wild mushroom mille feuille
honey roasted fig, walnut

Main Course

Marinated lamb rump
minted Jersey Royal potatoes, fine beans, aubergine purée
tapenade jus

Seared chicken supreme
Smoked pomme purée, braised carrot, sautéed greens
wild mushroom velouté

Roasted pavé of hake
braised chicory, saffron potatoes, orange and star anise

Pan seared sea bream
Lyonnais potatoes, creamed savoy cabbage and pancetta

Fresh pappardelle
Sun Blushed tomato, olive, chilli oil

Dessert

'Eton mess' cheesecake
strawberry gel, pistachio sponge, raspberry crumble

Bitter chocolate and toffee baton
chocolate coral, clotted cream, toffee crisp

Lemon cream, burnt meringue, lemon gel

Strawberry parfait, sweet caviar, clotted cream

Strawberry and elderflower cheesecake
elderflower foam, soused berries (Vegan, Gluten, Dairy and Nut Free)



FINE DINING FROM 1711 BY ASCOT