



ROYAL ASCOT CÉLÉBRATION MENU

FOUR COURSE MENU EXPERIENCE

THIS BESPOKE MENU EMBRACES CHEF'S SELECTION OF THE FINEST SEASONAL INGREDIENTS,
OFTEN ONLY FLEETINGLY AVAILABLE

LUNCH ONLY FROM TUESDAY 17TH TO FRIDAY 20TH INCLUSIVE
BY PRE-ORDER ONLY

*** Sample Menu ***

Foie gras chaud, tomate Marmande caramélisée et jus aromatisé aux fleurs de sureau
Pan fried foie gras with caramelised Marmande tomato and elderflower scented jus

*Noix de Saint-Jacques des Orcades snackée,
méli-mélo de fenouil aux amandes fraîches et sauce beurre blanc*
Seared Orkney scallop, fennel medley with fresh almonds, beurre blanc sauce

*Suprême de caneton Merrifield rôti aux épices, croquette d'abbatis et
mouseline de betterave fumée, jus à la pêche blanche*
Merrifield farm duck supreme roasted with aromatic spices,
giblets fritter and smoked beetroot puree, white peach sauce

Soufflé chaud aux framboises
Warm raspberry soufflé

Café ou thé et mignardises
Coffee or tea and mignardises

£15.00

£150.00 per person inclusive of VAT, exclusive of a discretionary 12.5% service charge.

This menu must be taken by the whole table, only available to guests dining in our main restaurant.

This menu is not presented to restaurant guests on the day. By prior arrangement only.

An alternative vegetarian menu will be available on the day.

If you wish to swap a course for an a la carte dish there is a £35.00 supplement for each substitution.
(Excludes Lobster medallions, Angus beef tournedos, Veal chop for two and Pêché gourmand)

Gueridon Classic dishes cannot be added to this menu