



Ascots is the proud recipient of the

"Longtail Merit Award" for the highest standard of Accommodation, Health and Safety.

Bermuda Gold Awards for: Best Ambience "6 times", Best Dessert, Best Wine List, Most Imaginative Menu, Most Attentive Staff and Best Venue for Private Party "Award of Excellence" In all aspect of Hospitality Service.

Medical Epicurean Review "Certificate of Excellence" For Service, Quality of Food and Presentation.

Wine Spectator "Award of Excellence" for having one of the most outstanding restaurant wine list in the world.

Wine Enthusiast: "Award of Distinction"

TripAdvisor "Certificate of Excellence"

Fodor's: Choice of Restaurant.

Yankee Magazine-USA-: Editors Choice.



Our unique set up is ideal for Christmas Events.

Ascots at Christmas time truly comes alive, from the moment you arrive the festive atmosphere will wrap around you so that you can relax and enjoy the company of your friends, colleagues and family.

We can cater to parties of any sizes up to 70 people for sit down lunch and dinner; our facility can also accommodate cocktail party up to 150 people.

The flexible lay out of the restaurant permit events to be uniquely arranged so that they can feel intimate and personal even when a number of people are in attendance.

- **The private Wine Dining Room connects to our Wine Cellar and can sit a minimum of 8 people up to 14 surrounded by bottle of wines from all over the world. Pre meal drinks can be enjoyed directly in the wine room and cellar if you wish. It also offers wireless internet and a pull down presentation screen.**
- **The Garden Room with big windows overlooks and connects to the garden patio where pre meal drinks can be enjoyed. It can accommodate 16 to 30 people. It also offers wireless internet and a pull down presentation screen.**
- **The Main Room can sit up to 70 people; with its big windows overlooks the pool, the ceiling is covered with Leonardo Da Vinci sketches and painting from local artist adorn the walls. Features a private bar and also connects with the main Lounge Bar for pre meal cocktails.**

The restaurant will be fully decorated for the Christmas feel but you are also welcomed to bring any personal decoration that you may wish to adorn your table with.

If you would like further assistance please do not hesitate to call me I will be very happy to meet with you and go over any details or questions that you may have.

Yours sincerely

Angelo Armano "Operations Manager"

IMPORTANT: \$30.00 per person will be charged for people not showing.

To avoid charge for people not showing, please confirm your final number two days before the event.

*****Ascots Restaurant will provide background music for everyone dining pleasure*****

****The following menu will be the selections that each guest will choose from on the day of the event****

Christmas Events Menu: Lunch \$55.00 - Dinner \$75.00 plus 17% gratuities.

Parma Ham and Mozzarella

Thinly sliced Parma Ham and mozzarella dressed with an extra virgin olive oil, sprinkled with smoked salt. Accompanied with a basil tomato toasted garlic bread

Or

Shrimp Vol -au-Vent

Served in a white wine citrus cream sauce with cherry tomato and wilted spinach

Or

Hot Mushroom and Chicken Salad

Portobello mushrooms and grilled chicken, sautéed in shallots, garlic and bacon butter, resting on a bed of mixed lettuces

Or

Bermuda Fish Cakes

Pan sautéed, complimented with a light citrus curry sauce and fruit chutney

Or

Roasted Apple and Pumpkin Salad

With baby watercress leafs, mixed with a honey balsamic dressing. sprinkled with toasted pecan nuts and cassava croutons

Or

Bermuda Fish Chowder

Laced with black rum and sherry peppers

Or

Lobster Bisque Soup

Served with a curried coconut cream and roasted almonds

Roast New England Turkey & Hickory Baked Ham

With cassava pie, chestnut stuffing and a fresh homemade Cranberry roasted pine nut relish

Or

Pan Seared Mahi Mahi

Brushed with a peach cajun glazed, nested on a shrimp and arugula salad with red onions and tomato seasoned with an orange flavored olive oil. Citrus beurre blanc

Or

Grilled Salmon Steak

Rested on a roasted red and yellow pepper, smoked bacon, spring onion, warm potato salad. Edged with a lime cream sauce

Or

Grilled Chicken Breast

Pan seared with lemon segments, shallots and capers in a beurre noisette butter sauce, sided with sauté spinach and garlic chips

Or

Grilled Sirloin Steak

Accompanied with an Irish whiskey cream sauce and straw potatoes

Or

Lamb Shank

Slow braised, served with onion, kale and potatoes mash, edged with a garlic rosemary lamb jus

Or

Chard Grilled "Smithfield" Pork Chop

Maple glazed, finished with a Calvados apricot, apple and ginger chutney, edged with a red wine jus

Christmas Pudding

With a hot Bourbon vanilla sauce

Or

Strawberry Mango Vanilla Cheese Cake

Topped with butterscotch toffee sauce, finished crème Chantilly.

Or

Banana Crepe Garibaldi

Warm crepes filled with banana and hazelnut chocolate, topped with whipped cream and chocolate sauce

Or

Baked Apple Pie

A la Mode, with almond cinnamon, vanilla custard

Or

Chocolate Cake

Rich dark chocolate cake, with fresh berries and whipped cream

Or

Tiramisu Cake

Traditional recipe with coffee and vanilla cream cheese, layered with sponge cake, dusted with coco powder

Coffee and Tea

Ascot's Christmas Day Menu

Served only from 12pm. Last order 2pm. "Dinner Closed" \$ 78.00 plus 17% gratuities.

Ham Hog Risotto

With shallots, leek and roast pepper. Topped with smoked Trout edged with a pea coulis, roasted cauliflower and cherry tomato

Or

Maple Glazed Duck Breast Salad

Served with arugula, candied walnuts, roasted beets and rum marinated cherry. Dressed with a orange sherry vinaigrette dressing. Garnished with a foie-gras rosemary crostini

Or

Fire Roasted Tomato

Filled with a chicken Greek feta rattatuille, nested on a frisée salad with confit Kalamata olives, sundried tomato and fresh herbs wreath

White Tuscan Bean Soup

Topped with a porcini mushrooms truffle cream, sprinkled with fresh chives

Roast New England Turkey & Hickory Baked Ham

With cassava pie, chestnut stuffing and fresh homemade cranberry roasted pine nut relish

Or

Cannon of Lamb

Oven roasted accompanied with a Mediterranean Cous-Cous wrapped with grilled zucchini. Edged with a tarragon vinegar tomato concasse cream sauce

Or

Pan Seared Rock Fish

Pepper crusted and rested on a lobster parsnip gratin. Speckled with roasted red pepper velouté topped with micro greens

Or

Chard Tenderloin of Beef

Topped with a pancetta wrapped tempura tiger shrimp. Nested on a slow braised rudarbaker with wilted kale. Edged with a Malbec sauce

Or

Grilled Veal Chop

Rested on a cherry tomato English mustard fricassée, sprinkled with smoked sea salt and garnished with game chips

Christmas Pudding

With a hot Bourbon vanilla sauce

Or

Noel Winter Chocolate Log

Accompanied with an Amaretto Anglaise sauce

Coffee, Tea and Mince Pie

"New Year Eve" the regular A La Carte Menu will be served

To compliment the menu, we have selected some good value wines from around the world.

The white wines are of a fresh character, fruit driven but dry and clean, not too heavy on oak and their finish is of a medium body. "Appropriate for group dining"

The red wines are medium to full body with a hint of berry-like fruit and minerals, soft and not too complex.

WHITE

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| <i>Grgich Hills Fume-Blanc, Napa, California</i> | \$99.00 |
| <i>Stag's Leap Wine Cellars Chardonnay, Napa, California</i> | \$99.00 |
| <i>Domaine de la Bongran Vire` Clesse`, Jean Thevenet, France</i> | \$95.00 |
| <i>Jordan Chardonnay, Russian River Valley, California</i> | \$95.00 |
| <i>Rully 1er Cru Les Cloux, Domaine Jaeger-Defaix, France</i> | \$93.00 |
| <i>Cakebread Sauvignon Blanc, Napa, California</i> | \$92.00 |
| <i>Chalk Hill Sauvignon Blanc, Chalk Hill, Sonoma, California</i> | \$90.00 |
| <i>La Crema Chardonnay, Russian River, California</i> | \$89.00 |
| <i>Duckhorn Vineyards Sauvignon Blanc, Napa, California</i> | \$89.00 |
| <i>Pouilly-Fuisse, Bouchard Pere & Fils, France</i> | \$88.00 |
| <i>Sancerre Comte Lafond, Loire Valley, France</i> | \$86.00 |
| <i>Robert Mondavi Winery, Fume Blanc, Napa, California</i> | \$83.00 |
| <i>Heitz Cellars Chardonnay, Napa Valley, California</i> | \$82.00 |
| <i>Devil's Lair Chardonnay, Margaret River, Western Australia</i> | \$74.00 |
| <i>Conundrum "Chardonnay, S/Blanc, Semillion, Viognier and Muscat" California</i> | \$74.00 |
| <i>Sonoma-Cutrer Chardonnay "Russian River Ranches" California</i> | \$71.00 |
| <i>Montagny 1er Cru la Grande Roche, Louis Latour, France</i> | \$69.00 |
| <i>Pouilly Fume`, Domaine Chatelain, Loire Valley, France</i> | \$68.00 |
| <i>Thelema Chardonnay, Stellenbosch, South Africa</i> | \$67.00 |
| <i>Franciscan Estate Chardonnay, Napa Valley, California</i> | \$66.00 |
| <i>Terre di Tufi, Toscana IGT, Teruzzi & Puthod, Tuscany, Italy</i> | \$65.00 |
| <i>Rodney Strong Chardonnay Chalk Hill, Sonoma, California</i> | \$64.00 |
| <i>Carmel Road Chardonnay, Monterey, California</i> | \$63.00 |
| <i>Chablis, Domaine William Fevre, Burgundy, France</i> | \$62.00 |
| <i>Falanghina Cantina Francesca, Campania, Italy</i> | \$62.00 |
| <i>Kendall-Jackson Chardonnay Vintner's Reserve, California</i> | \$60.00 |
| <i>Kim Crawford Sauvignon Blanc, Marlborough, N. Zealand</i> | \$59.00 |
| <i>Coda di Volpe, Cantina Francesca, Campania, Italy</i> | \$55.00 |
| <i>Château Reynon, Bordeaux, France</i> | \$55.00 |
| <i>Steel Chardonnay, Louis Jadot, Burgundy, France</i> | \$52.00 |
| <i>Chalone Vineyards, Chardonnay, Monterey, California</i> | \$49.00 |
| <i>Chateau Ste Michelle, S/Blanc, Columbia Valley, Washington</i> | \$49.00 |
| <i>Butterfield Chardonnay Bourgogne, David Butterfield, France</i> | \$48.00 |
| <i>Pinot Grigio, Santa Margherita, Alto Adige, Italy</i> | \$48.00 |
| <i>Chateau St Jean Chardonnay, North Coast, California</i> | \$48.00 |
| <i>St. Urbans-Hof, Riesling Mosel, Germany</i> | \$45.00 |
| <i>Molino delle Balze Chardonnay, Tuscany, Italy</i> | \$45.00 |
| <i>Lindemans Bin 65 Reserve Chardonnay, South Australia</i> | \$42.00 |
| <i>Boschendal 1685 Grande Cuvee Sauvignon Blanc, South Africa</i> | \$42.00 |
| <i>Brancott Sauvignon Blanc, Marlborough, New Zealand</i> | \$38.00 |
| <i>Montes Chardonnay "Classic Series" D.O. Curico Valley, Chile</i> | \$38.00 |
| <i>Pinot Grigio Vallade, Veneto, Italy</i> | \$38.00 |

RED WINES

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| <i>Dievole Novecento Chianti Classico Riserva "Sangiovese", Tuscany, Italy</i> | \$99.00 |
| <i>Chateau Montlbert, St. Emilion Grand Cru, France</i> | \$99.00 |
| <i>Pazzo Sangiovese/Cab. Sauv/Petit Syrah/Viogner, Bacio Divino Cellars, Napa Ca.</i> | \$99.00 |
| <i>Saintsbury Pinot Noir, Carneros, California</i> | \$95.00 |
| <i>Sterling Vineyards Cabernet Sauvignon, Napa, California</i> | \$92.00 |
| <i>Chateau Senejac, Haut Medoc, France</i> | \$90.00 |
| <i>Chateau Haut-Beausejour, St. Estephe, France</i> | \$88.00 |
| <i>Ferrari-Carano Siena "Sangiovese/Malbec/Petit Verdot/Cab. Sauv", Sonoma, Ca.</i> | \$87.00 |
| <i>Chateau D'Escurac, Medoc, France</i> | \$85.00 |
| <i>Devil's Lair (Cab. Sauvignon / Shiraz) Margaret River, Australia</i> | \$83.00 |
| <i>Gigondas La Gille Famille Perrin, Rhone Valley, France</i> | \$80.00 |
| <i>Meerlust Merlot, Stellenbosch, South Africa</i> | \$79.00 |
| <i>Rutherford Hill Merlot, Napa, California</i> | \$79.00 |
| <i>Chateau Fourcas Dupre, Lustrac, Bordeaux, France</i> | \$78.00 |
| <i>Kanonkop Pinotage Estate Wine, Stellenbosch, South Africa</i> | \$78.00 |
| <i>Penfolds 'Coonawarra' Bin 128 Shiraz, South Australia</i> | \$77.00 |
| <i>Campaccio "Sangiovese/Cabernet Sauvignon" Terrabianca, Tuscany, Italy</i> | \$76.00 |
| <i>Ferrari-Carano Merlot, Sonoma, California</i> | \$75.00 |
| <i>La Crema Pinot Noir, Sonoma Coast, California</i> | \$75.00 |
| <i>Ferraiolo "Sangiovese/Cabernet", Vigneti Del Geografico, Tuscany, Italy</i> | \$73.00 |
| <i>Cotes de Beaune-Villages, Louis Latour, France</i> | \$73.00 |
| <i>Felino Viña Cobos "Cabernet Sauvignon", Mendoza, Argentina</i> | \$69.00 |
| <i>Chianti Classico Riserva, Cinciano, Tuscany, Italy</i> | \$69.00 |
| <i>Crozes-Hermitage Les Meysonnier Chapoutier, Rhone Valley, France</i> | \$69.00 |
| <i>Avalon Cabernet Sauvignon, Napa Valley, California</i> | \$69.00 |
| <i>Rosso Di Montalcino "Sangiovese", La Gerla, Tuscany, Italy</i> | \$67.00 |
| <i>St. Francis Old Vines Zinfandel, Sonoma, California</i> | \$65.00 |
| <i>If You See Kay "Cabernet/Petit Verdot/Primitivo" IGT Lazio, Italy</i> | \$65.00 |
| <i>Kendall-Jackson Cab/Sauvignon Vintner's Reserve', Sonoma, California</i> | \$63.00 |
| <i>Barbera D'Asti Superiore, Tenimenti Ca'Bianca, Piedmont, Italy</i> | \$63.00 |
| <i>Kendall-Jackson Merlot, Vintner's Reserve, California</i> | \$62.00 |
| <i>Francis Coppola Merlot, California</i> | \$62.00 |
| <i>Montes Alpha Syrah, Colchagua Valley, Chile</i> | \$60.00 |
| <i>Kaiken Ultra Malbec, Mendoza, Argentina</i> | \$60.00 |
| <i>Peter Lehmann Portrait Barossa Shiraz, Australia</i> | \$59.00 |
| <i>Cotes Du Rhone Mon Coeur, J.L. Chave Rhone Valley, France</i> | \$57.00 |
| <i>Ascots Aglianico, Cantina Francesca, Campania, Italy</i> | \$53.00 |
| <i>Montes Alpha Cabernet Sauvignon, Colchagua Valley, Chile</i> | \$52.00 |
| <i>Penfolds 'Koonunga Hill' Shiraz, South Australia</i> | \$49.00 |
| <i>Cantodoro Nero D'Avola/Cabernet Stemmari Sicily, Italy</i> | \$47.00 |
| <i>Catena Malbec, Bodega Zapata, Mendoza, Argentina</i> | \$47.00 |
| <i>Columbia Crest Grand Estates Cabernet Sauvignon, Columbia Valley</i> | \$45.00 |
| <i>Wolf Blass Cabernet Sauvignon "Yellow Label", South Australia</i> | \$42.00 |
| <i>Montes Malbec Classic Series, Colchagua Valleys, Chile</i> | \$38.00 |
| <i>Kaiken Cabernet Sauvignon, Mendoza, Argentina</i> | \$38.00 |
| <i>Montes Pinot Noir "Limited Selection", Casablanca Valley, Chile</i> | \$38.00 |
| <i>Chianti Colli Senesi, Geografico, Tuscany, Italy</i> | \$38.00 |
| <i>Villa Pozzi Merlot, Sicily, Italy</i> | \$38.00 |
| <i>Argento Malbec Seleccion, Mendoza, Argentina</i> | \$38.00 |

Main wine list also available

Wine Prices may change without notice.