



*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 "5 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"*

*Fodor's: Choice of Restaurant.*

*Yankee Magazine-USA-: Editors Choice.*

## Dinner Special Events Menu

Ascots unique set up is ideal for personalized events from 8 people 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. This room is ideal for business lunches and dinners, it is internet ready and a pull down presentation screen is installed.
- 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 above facilities together with the printing and personalized of menus are offered to our guests at no extra charge.

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 "Director of Operations"*

24 Rosemont Avenue Pembroke HM 06 Bermuda – Tel: 441-295-9644 Fax: 441-292-4986

E-Mail: [ascotsrestaurant@northrock.bm](mailto:ascotsrestaurant@northrock.bm) Web: [www.ascotsrestaurant.bm](http://www.ascotsrestaurant.bm) .com

## Please feel free to make up your own menu, as you would like it.

If you would like us to personalize your menu for your function we will be very happy to do so.

Please e-mail us your Logo. E-mail: [ascotsrestaurant@northrock.bm](mailto:ascotsrestaurant@northrock.bm)

### STANDARD MENU "THREE COURSES":

- Choices from (3) Appetizers, (3) Entrée, (3) Desserts, Coffee or Tea   **\$80.00 per Person**  
Only for events up to 30 peoples, for larger events \$10.00 extra per person will be added and special arrangements will have to be confirmed prior to event.

A complimentary "Mini Sorbet" laced with citrus vodka will be served between appetizer and entrée with all the menus. "17% gratuities will be added to all the prices quoted"

### APPETIZERS

#### *Ascots Pâté*

Homemade from chicken livers, served with dark cherry roasted hazelnut and Port compote.  
Sided with frisée salad tossed with hazelnut oil and orange segments;  
accompanied with toasted onion brioche

#### *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

#### *Sautéed Snails*

Cooked with onions, button mushrooms, garlic and thyme; flamed with Pernod,  
finished with cream and served in a puff pastry case

#### *Hot Mushroom and Chicken Salad*

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

#### *Duck Confit Ravioli*

Served with a porcini mushrooms cream sauce and parmesan shavings

#### *Bermuda Fish Cakes*

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

#### *Pepper Crusted Beef Carpaccio*

Served with kale salad, sweet roasted peppers and kalamata olives drizzled with  
extra virgin olive oil. Sprinkled with sea salt

#### *Homemade Pappardelle Pasta*

Tossed with a lamb and pea ragout, sprinkled with fresh herbs and Parmesan shavings

#### *Smoked Salmon*

Complimented with a salad of avocado, red onion and chickpeas,  
dressed with a fresh chives citrus vinaigrette. Crisps of onion brioche

### *Feta and Fire Roasted Pepper Salad*

Toasted homemade onion bread rested on mixed greens topped with sautéed onions  
Greek olives and roasted peppers sprinkled with feta cheese; dressed with an  
extra virgin olive oil and aged balsamic

### *Iceberg Salad*

Crunchy leaves with blue cheese, crushed pecan nuts and smoked bacon,  
cranberry vinaigrette dressing

### *Tomato and Mozzarella Salad*

Centered with fresh European leaves drizzled with basil infused olive oil and balsamic syrup.  
Accompanied with a grilled rosemary bread

### *Caesar Salad*

Romaine lettuce tossed in Caesar dressing, topped with garlic and  
parmesan cheese crostino topped with anchovies

### *Spinach Salad*

Tossed with an apple smoked bacon balsamic dressing; mushrooms and sweet peppers.  
Sprinkled with garlic croutons

### *Bermuda Fish Chowder*

Laced with black rum and sherry peppers

### *Wild Mushrooms Soup*

Sprinkled with toasted onion bread croutons

### *Cauliflower and Smoked Cheddar Soup*

Sprinkled with fresh chives

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## **ENTRÉES**

## **VEGETARIAN DISHES**

### *Ravioli Ascots*

Homemade pasta, filled with butternut squash and arugula, sautéed with  
fresh sage butter, tomato concasse and green kalamata olives

### *Wild Mushrooms and Parmesan Cheese Risotto*

Slow cooked Arborio rice with onions, garlic white wine and vegetable stock.  
Finished with a touch of cream, topped with roasted asparagus

### *Moroccan Style Flat Bread*

Topped with an Harissa flavored roasted vegetable, dollops of cucumber  
tomato hummus and arugula leaves tossed with a lemon dressing

### *Home-Made Herb Pasta St. Tropez*

Tossed in a garlic chili extra virgin olive oil with grilled vegetables, cherry tomato, spinach,  
oyster mushrooms, and peas. Sprinkled with Parmesan cheese shaving

## FISH

### *Seared Branzino*

Mediterranean Sea Bass, served Thai style with mussels and octopus in a laksa sauce, with seaweed

### *Pan Seared Snapper*

With roasted cherry tomato tossed in a herb saffron vinaigrette dressing

### *Crab Crusted Mahi- Mahi*

Mahi-Mahi fillet crusted with crab meat and herb bread crumbs, crispy baked, accompanied with a citrus and roast corn veloutè

### *Chard Grilled Salmon Steak*

With poached asparagus wrapped with Parma ham. On a bresage of sweet roasted peppers, capers and lemon jus

## MEAT AND POULTRY

### *Pan Seared Chicken Breast*

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

### *Pan Roasted Veal Roulade*

Layered with Parma ham, sautéed onions, kale and olives. Baked in a veal jus and served with a Calvados Porcini mushrooms sauce

### *Slow Cooked Pork Belly*

Braised and roasted, glazed with mustard apple honey; served with a carrot, onion smash potatoes. Edged with a Port wine jus, garnished with sweet apple chips

### *Beef Tenderloin*

Pan seared accompanied with roasted asparagus and straw potatoes. Edged with a red wine reduction

### *Duo of Lamb*

Lamb Shank croquette and grilled Lamb Chops, served with a roasted garlic rosemary reduction jus

### *Barbury Duck*

Duck Breast oven roasted, Confit Duck Thigh panco crusted, rested on a slow braised sherry vinegar red cabbage with roasted pancetta. Edged with a rich cherry Port jus

### *Sirloin Steak*

Chard broiled, served with a peppercorn cream sauce



## ASCOTS DESSERTS

### *Duo of Pear and Amaretto Crumble*

With a mini meringue, chocolate sauce topped with raspberry sorbet.  
Accompanied with vanilla Chantilly cream

### *Baked Apple Pie*

A la Mode, with almond cinnamon, vanilla custard

### *White Chocolate Chip & Fresh Mint Crème Brûlée*

Crisp to order, sided with strawberry and whipped cream

### *Home Made Red Velvet Cake*

Centered with Grand Marnier chocolate ganash, complimented with an orange cream.  
Topped with a macadamia nougatine chip

### *Tiramisu Cake*

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

### *Meringue Praline*

Served with a praline cream and fresh raspberries; topped with  
Frangelico liqueur marinated cranberries

### *Fresh Strawberry Romanoff*

Marinated in Grand Marnier folded with sweet Chantilly cream,  
served in a pastry basket

### *Chocolate Panna Cotta*

Served with a duo of sauces “raspberry & vanilla” topped with a  
light citrus cream, garnished with fresh berries

### *Bermuda Rum and Banana Cheese Cake*

Topped with caramelized slice banana, edged with a butterscotch toffee sauce.  
Garnished with a pastry tuille

### *Ascots Summer Pudding*

Marinated berries served with a vanilla sauce incased with a liquor soaked sponge

### *Choice of Ice Cream and Sorbets*

### *Selection of Continental and European Cheese*

Presented with fresh fruit, nuts and crackers



Here are some selections of Canapés items for Pre-Dinner Cocktail Party, please note the recommended numbers are 3 of each hot and cold.

**COLD CANAPÉS:**

- **Grilled Scallops and Salmon roe**
- **Salmon and Avocado Strudel, wrapped with Nori, served with a lemon grass sauce**
- **Chicken pate in a savory cup and roasted walnut**
- **Poached Cod Fish, on endive leaf topped with a citrus garlic aioli**
- **Duck & Roast peppers on Endive**
- **White Anchovies Tartlet, filled with a tomato and olive salsa**
- **Crudite with dips**
- **Lobster salad on a sundried tomato bread**
- **Charred Beef, on toasted bread, accompanied with Guinness mushrooms confit**
- **Grilled Duck on arugola pesto crostini**
- **Chicken and Melon salad on endive**
- **Fresh tuna carpaccio on black olive crostini**
- **Onion and Fresh Herbs Omelette, rested on a Catalan bread**

**HOT CANAPÉS:**

- **Smoked Salmon and Scallion Potatoes Cake, with Tartar sauce**
- **Vegetable Spicy Spring Roll, served with a sweet and sour sauce**
- **Breaded shrimps in a spicy cilantro tomato sauce**
- **Chicken drumette “mexicana”**
- **Vegetables quiches**
- **Beef teriyaki & peanut sauce**
- **Chicken brochette with sundried tomato and Portabella mushrooms**
- **Mini Fish Cakes curry sauce**
- **Hot Spanish Sausage, served on a sweet pepper bread**
- **Seared Scallops, finished with a lemon parsley mayonnaise**
- **Bacon, Cabbage and Fennel Slaw, served on a potato herbs bread**

**PRICE: per person according to your selection between \$10.00 and \$ 15.00 plus 17% gratuities.**

**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 WINES

<i>Grgich Hills Fume-Blanc, Napa, California</i>	<b>\$99.00</b>
<i>La Crema Chardonnay, Russian River, California</i>	<b>\$99.00</b>
<i>Duckhorn Vineyards Sauvignon Blanc, Napa, California</i>	<b>\$95.00</b>
<i>Heitz Cellars Chardonnay, Napa Valley, California</i>	<b>\$95.00</b>
<i>Rully 1er Cru Les Cloux, Domaine Jaeger-Defaix, France</i>	<b>\$93.00</b>
<i>Sancerre Comte Lafond, Loire Valley, France</i>	<b>\$93.00</b>
<i>Cakebread Sauvignon Blanc, Napa, California</i>	<b>\$92.00</b>
<i>Chalk Hill Sauvignon Blanc, Chalk Hill, Sonoma, California</i>	<b>\$90.00</b>
<i>Robert Mondavi Winery, Fume Blanc, Napa, California</i>	<b>\$88.00</b>
<i>Pouilly-Fuisse, Bouchard Pere &amp; Fils, France</i>	<b>\$88.00</b>
<i>Domaine de la Bongran Vire` Clesse`, Jean Thevenet, France</i>	<b>\$85.00</b>
<i>Sonoma-Cutrer Chardonnay "Russian River Ranches" California</i>	<b>\$77.00</b>
<i>Bayten Chardonnay, "Buitenverwachting" Constantia, South Africa</i>	<b>\$76.00</b>
<i>Cuvaison Sauvignon Blanc, Carneros, California</i>	<b>\$75.00</b>
<i>Tenuta Rapitalà Chardonnay Gran Cru, Sicily, Italy</i>	<b>\$75.00</b>
<i>Devil's Lair Chardonnay, Margaret River, Western Australia</i>	<b>\$74.00</b>
<i>Conundrum "Chardonnay, S/Blanc, Semillion, Viognier and Muscat" California</i>	<b>\$74.00</b>
<i>Montagny 1er Cru la Grande Roche, Louis Latour, France</i>	<b>\$74.00</b>
<i>Spioenkop Chenin Blanc, Sarah Raal unoaked, Elgin, South Africa</i>	<b>\$73.00</b>
<i>Franciscan Estate Chardonnay, Napa Valley, California</i>	<b>\$69.00</b>
<i>Mulderbosch Chardonnay, Stellenbosch, South Africa</i>	<b>\$69.00</b>
<i>Pouilly Fume`, Domaine Chatelain, Loire Valley, France</i>	<b>\$68.00</b>
<i>Carmel Road Chardonnay, Monterey, California</i>	<b>\$67.00</b>
<i>Chablis, Domaine William Fevre, Burgundy, France</i>	<b>\$67.00</b>
<i>Kim Crawford Sauvignon Blanc, Marlborough, N. Zealand</i>	<b>\$66.00</b>
<i>Terre di Tufi, Toscana IGT, Teruzzi &amp; Puthod, Tuscany, Italy</i>	<b>\$66.00</b>
<i>Rodney Strong Chardonnay Chalk Hill, Sonoma, California</i>	<b>\$65.00</b>
<i>Butterfield Chardonnay Bourgogne, David Butterfield, France</i>	<b>\$65.00</b>
<i>Kendall-Jackson Chardonnay Vintner's Reserve, California</i>	<b>\$65.00</b>
<i>Bianco di Apollosa "Falanghina" Ctna Francesca, Campania, Italy</i>	<b>\$60.00</b>
<i>Thelema Chardonnay, Stellenbosch, South Africa</i>	<b>\$60.00</b>
<i>Chateau St Jean Chardonnay, North Coast, California</i>	<b>\$57.00</b>
<i>Ascots Coda di Volpe, Cantina Francesca, Campania, Italy</i>	<b>\$55.00</b>
<i>Château Reynon, Bordeaux, France</i>	<b>\$55.00</b>
<i>Auntsfield Sauvignon Blanc "single vineyard", S. Valleys, Marlborough N. Zealand</i>	<b>\$55.00</b>
<i>Chalone Vineyards, Chardonnay, Monterey, California</i>	<b>\$53.00</b>
<i>La-Vis Tratta Sauvignon Blanc, Trentino, Italy</i>	<b>\$53.00</b>
<i>Steel Chardonnay, Louis Jadot, Burgundy, France</i>	<b>\$52.00</b>
<i>Pinot Grigio, Santa Margherita, Alto Adige, Italy</i>	<b>\$50.00</b>
<i>Chateau Ste Michelle, S/Blanc, Columbia Valley, Washington</i>	<b>\$49.00</b>
<i>Brancott Sauvignon Blanc, Marlborough, New Zealand</i>	<b>\$48.00</b>
<i>Boschendal 1685 Grande Cuvee Sauvignon Blanc, South Africa</i>	<b>\$47.00</b>
<i>St. Urbans-Hof, Riesling Mosel, Germany</i>	<b>\$45.00</b>
<i>Molino delle Balze Chardonnay, Tuscany, Italy</i>	<b>\$45.00</b>
<i>Lindemans Bin 65 Reserve Chardonnay, South Australia</i>	<b>\$42.00</b>
<i>Nobilo Sauvignon Blanc, Marlborough, New Zealand</i>	<b>\$40.00</b>
<i>Moscato D'Asti, Batasiolo, Piedmont, Italy</i>	<b>\$40.00</b>
<i>Montes Chardonnay "Classic Series" D.O. Curico Valley, Chile</i>	<b>\$40.00</b>
<i>Torresella Pinot Grigio Venetia, Italy</i>	<b>\$40.00</b>
<i>Dr. Loosen Riesling Mosel, Germany</i>	<b>\$40.00</b>

### RED WINES

<i>Plenum Quintus "Sangiovese/Aglianico" Atalanti, Grecia &amp; Dievole, Italy</i>	<b>\$99.00</b>
<i>Dievole Novecento Chianti Classico Riserva "Sangiovese", Tuscany, Italy</i>	<b>\$99.00</b>
<i>Sterling Vineyards Cabernet Sauvignon, Napa, California</i>	<b>\$99.00</b>
<i>Heitz Cellars Zinfandel, Inkgrade Vineyard Napa, California</i>	<b>\$99.00</b>
<i>Chateau Senejac, Haut Medoc, France</i>	<b>\$97.00</b>
<i>Mt Difficulty Pinot Noir, Central Otago, New Zealand</i>	<b>\$95.00</b>
<i>Kanonkop Pinotage Estate Wine, Stellenbosch, South Africa</i>	<b>\$91.00</b>
<i>Rutherford Hill Merlot, Napa, California</i>	<b>\$90.00</b>
<i>Chateau Haut-Beausejour, St. Estephe, France</i>	<b>\$88.00</b>
<i>Cotes de Beaune-Villages, Louis Latour, France</i>	<b>\$88.00</b>
<i>La Crema Pinot Noir, Sonoma Coast, California</i>	<b>\$88.00</b>
<i>Meerlust "Rubicon" Meritage, Stellenbosch, South Africa</i>	<b>\$85.00</b>
<i>Gigondas La Gille Famille Perrin, Rhone Valley, France</i>	<b>\$83.00</b>
<i>Penfolds 'Kalimna' Bin 28 Shiraz, South Australia</i>	<b>\$83.00</b>
<i>Chateau Fourcas Dupre, Listrac, Bordeaux, France</i>	<b>\$82.00</b>
<i>Felino Viña Cobos "Cabernet Sauvignon", Mendoza, Argentina</i>	<b>\$82.00</b>
<i>Ferrari-Carano Merlot, Sonoma, California</i>	<b>\$80.00</b>
<i>Chateau D'Escurac, Medoc, France</i>	<b>\$79.00</b>
<i>Meerlust Merlot, Stellenbosch, South Africa</i>	<b>\$79.00</b>
<i>Ferrari-Carano Siena "Sangiovese/Malbec/Petit Verdot/Cab. Sauv", Sonoma, Ca.</i>	<b>\$78.00</b>
<i>Campaccio "Sangiovese/Cabernet Sauvignon" Terrabianca, Tuscany, Italy</i>	<b>\$76.00</b>
<i>Mulderbosch "Faithful Hound" Meritage, Stellenbosch, S. Africa</i>	<b>\$76.00</b>
<i>Devil's Lair (Cabernet / Shiraz) Margaret River, Australia</i>	<b>\$76.00</b>
<i>Jermann Pinot Noir "Red Angel in the Moonlight" Friuli, Italy</i>	<b>\$75.00</b>
<i>Avalon Cabernet Sauvignon, Napa Valley, California</i>	<b>\$75.00</b>
<i>Kendall-Jackson Cabernet Vintner's Reserve', Sonoma, California</i>	<b>\$74.00</b>
<i>Kendall-Jackson Merlot, Vintner's Reserve, California</i>	<b>\$74.00</b>
<i>Ferraiolo "Sangiovese/Cabernet", Vigneti Del Geografico, Tuscany, Italy</i>	<b>\$73.00</b>
<i>Rosso Di Montalcino "Sangiovese", La Gerla, Tuscany, Italy</i>	<b>\$72.00</b>
<i>Barbera D'Asti Superiore, Tenimenti Ca'Bianca, Piedmont, Italy</i>	<b>\$69.00</b>
<i>Salentein Pinot Noir Reserve, Mendoza, Argentina</i>	<b>\$67.00</b>
<i>Chianti Classico Riserva, Cinciano, Tuscany, Italy</i>	<b>\$67.00</b>
<i>Fleurie Domaine de la Presle, Mommessin, Burgundy, France</i>	<b>\$63.00</b>
<i>Yamhill Valley Vineyards Estate Pinot Noir, Oregon, California</i>	<b>\$62.00</b>
<i>Kaiken Ultra Malbec, Mendoza, Argentina</i>	<b>\$60.00</b>
<i>Cotes Du Rhone Mon Coeur, J.L. Chave Rhone Valley, France</i>	<b>\$60.00</b>
<i>Peter Lehmann Portrait Barossa Shiraz, Australia</i>	<b>\$59.00</b>
<i>Cantodoro Nero D'Avola/Cabernet Stemmari Sicily, Italy</i>	<b>\$57.00</b>
<i>Montes Alpha Cabernet Sauvignon, Colchagua Valley, Chile</i>	<b>\$56.00</b>
<i>Catena Malbec, Bodeaga Zapata, Mendoza, Argentina</i>	<b>\$55.00</b>
<i>Montes Alpha Syrah, Colchagua Valley, Chile</i>	<b>\$54.00</b>
<i>Aglianico Lapillusia, Cantina Francesca, Campania, Italy</i>	<b>\$53.00</b>
<i>Wolf Blass Cabernet Sauvignon "Yellow Label", South Australia</i>	<b>\$50.00</b>
<i>Penfolds 'Koonunga Hill' Shiraz/Cabernet, South Australia</i>	<b>\$49.00</b>
<i>Montes Malbec Classic Series, Colchagua Valleys, Chile</i>	<b>\$42.00</b>
<i>Kaiken Cabernet Sauvignon, Mendoza, Argentina</i>	<b>\$40.00</b>
<i>Montes Pinot Noir "Limited Selection", Casablanca Valley, Chile</i>	<b>\$40.00</b>
<i>Chianti Colli Senesi, Geografico, Tuscany, Italy</i>	<b>\$40.00</b>
<i>Villa Pozzi Merlot, Sicily, Italy</i>	<b>\$40.00</b>
<i>Argento Malbec Seleccion, Mendoza, Argentina</i>	<b>\$40.00</b>

**Main wine list also available  
Wine Prices may change without notice.**