



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 \$59.00 - Dinner \$79.00 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

Asparagus Sweet Potatoes Soup

With a goat cheese pecan nut crostini

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

With shrimps and bananas, in a lemon Bermuda rum butter sauce

Or

Grilled Salmon Steak

Rested on a roasted red and yellow pepper, spring onion, and tomato salsa. 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

With a mango, chilly red onion jam, sprinkled with smoked salt, 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" \$ 85.00 plus 17% gratuities.

Pan Seared Scallops

*Served with roasted pancetta, cauliflower pure, sweet peas, roasted shallots.
Topped with pepper jam, fresh herbs and micro greens*

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

Trilogy of Homemade Ravioli

*Truffle, wild mushrooms and goat cheese. Tomato crab and arugula. Spinach, Italian sausage and thyme cream.
Complimented with a sweet pepper Parmesan cream sauce*

Leek and Potato Soup

Topped with smoked salmon chips and drizzled with chives infused olive oil

Roast New England Turkey & Hickory Baked Ham

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

Or

Oven Roasted Rack of Lamb

*Crusted with sundried tomato black olive crumbs, rested on a Japanese eggplant ratatouille.
Wrapped in a potato nest, edged with a confit garlic rosemary jus*

Or

Pan Seared Snapper

*Served with an arugula salad, pumpkin cream, lump crab meat,
confetti cherry tomatoes with a citrus beurre blanc*

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 tomato peas and onion saffron risotto.
Edged with an orange sage reduction jus*

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

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

RED WINES

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

Main wine list also available

Wine Prices may change without notice.