



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"

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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

STANDARD MENU "THREE COURSES":

- Choices from (3) Appetizers, (3) Entrée, (3) Desserts, Coffee or Tea \$60.00 per Person
Only for events up to 30 peoples, for larger events \$5.00 extra per person will be added and special arrangements will have to be confirmed prior to event.

Set up and Break down private service fees: Wine Cellar \$50.00 – Garden Room \$100.00 – Main Room \$200.00.

"17% gratuities will be added to all the prices quoted"

APPETIZERS

Pâté du Chef

Homemade from chicken livers, accompanied with roasted pear, centered with a blueberry pecan nut marmalade.
Arugula salad tossed with a sherry vinaigrette mustard seed dressing. Melba toast.

Cured Italian Prosciutto

Thinly sliced served with pecorino cheese, micro greens, roasted eggplant tempura. Sided with sundried tomato chutney, homemade fennel seeds bread. Sprinkled with kalamata olive dust.

Sautéed Snails

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

Porcini Mushroom Risotto

Complimented with grilled smoked pancetta topped with poached quail eggs, confit tomato.
Sided with a green pea coulis.

Duck Confit & Foie Gras

Foie Gras shavings, raspberries, orange segments, baby watercress with a roasted walnut Dejon vinaigrette dressing. Garnished with homemade avocado parmesan chip.

Bermuda Fish Cakes

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

Pepper Crusted Beef Carpaccio

Served with a selection of grilled vegetables, micro greens and sprinkled with capers and extra virgin olive oil. Stilton port mousse.

Homemade Basil Pasta

Fresh made tagliatelle tossed with fresh salmon, tomato, onions, garlic in a light white wine citrus cream.

Avocado & Roasted Pepper Salad

Rustic roasted cherry tomato onion fresh mint salsa.

Endive and Radicchio Salad

Centered with an apple goat cheese roasted almond and celery. Tossed with a tarragon vinaigrette.

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 roasted pumpkin, sliced pear, caramelized onions and dried cherries.
Dressed with an orange vinaigrette.

Bermuda Fish Chowder

Laced with black rum and sherry peppers.

Asparagus and Smoked Salmon Soup

Topped with a confit onion, lemon balm crème fresh.

Pumpkin Bisque

Served with a fresh roasted garlic olive oil salsa.

ENTRÉES

VEGETARIAN DISHES

Ravioli Ascots

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

Grilled Sweet Pumpkin

Accompanied with a garlic pea cherry tomato basil risotto.
Topped with brandy infused porcini mushrooms.

Fried Greek Feta

Served with an Israeli cous-cous with roasted eggplant, peppers, onions, green olives and chard tomatoes.

Spicy Black Bean Cake

Rested on a cauliflower cream, baby watercress, truffle flavored asparagus and roasted carrots.

Leek Pappardelle

Rested on a roasted pepper hummus, tossed with kale red onion peas and purple potatoes.
Tossed with olive oil and fresh herbs.

FISH

Grilled Branzino

Layered with a melody of roasted vegetables, fresh herbs, crusted with a homemade onion brioche.
Edged with an orange sundried tomato velouté.

Sautéed Red Snapper

Served on a chutney of avocado, spring onion and Jerusalem artichoke,
drizzled with saffron citrus vinaigrette.

Blackened Atlantic Salmon

Nested on a sautéed baby bok choy with red onion and confetti tomatoes.
Speckled with a citrus beurre blanc.

Crab Crusted Mahi- Mahi

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

MEAT AND POULTRY

Pistachio Crusted Frenched Chicken Breast

Oven roasted, rested on a sweet potato cream, with sauté baby bok choy, red onions
vine ripe tomato wrapped in prosciutto. Speckled with sage velouté.

Slow Cooked Berkshire Pork Belly

Braised and pan roasted, topped with a Bermuda rum onion marmalade.
Sided with a red wine reduction, game chips.

Beef Duo

Roasted torpedoes and oven braised beef cheek, rested on a thyme sweet potatoes purée with
foie-gras shavings. Edged with a red wine reduction sauce.

Grilled Lamb Chops

Accompanied with a roasted root vegetable tartlet flowered with rosemary, topped with a
roasted garlic pea quenelle. Speckled with a Malbec jus.

Beef Short Rib Wellington

Rested on a wilted spinach, edged with a red wine reduction.
Topped with a roasted wine ripe tomatoes.

Roasted Barbury Duck Breast

Rested on a confit duck brandade centered with a slow braised orange picante red cabbage.
Edged with a raspberry 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>Pouilly-Fume de Ladoucette, Loire</i>	\$99.00
<i>Grgich Hills Fume-Blanc, Napa, California</i>	\$99.00
<i>La Crema Chardonnay, Russian River, California</i>	\$99.00
<i>Heitz Cellars Chardonnay, Napa Valley, California</i>	\$98.00
<i>Rully 1er Cru Les Cloux, Domaine Jaeger-Defaix, France</i>	\$97.00
<i>Duckhorn Vineyards Sauvignon Blanc, Napa, California</i>	\$95.00
<i>Pouilly-Fuisse, Bouchard Pere & Fils, France</i>	\$94.00
<i>Sancerre Comte Lafond, Loire Valley, France</i>	\$93.00
<i>Domaine de la Bongran Vire` Clesse`, Jean Thevenet, 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>Montagny 1er Cru la Grande Roche, Louis Latour, France</i>	\$84.00
<i>Sonoma-Cutrer Chardonnay "Russian River Ranches" California</i>	\$82.00
<i>Chablis, Domaine William Fevre, Burgundy, France</i>	\$80.00
<i>Simi Sauvignon Blanc, Sonoma County, California</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>Spioenkop Chenin Blanc, Sarah Raal unoaked, Elgin, South Africa</i>	\$73.00
<i>Franciscan Estate Chardonnay, Napa Valley, California</i>	\$73.00
<i>Terre di Tuft, Toscana IGT, Teruzzi & Puthod, Tuscany, Italy</i>	\$71.00
<i>Butterfield Chardonnay Bourgogne, David Butterfield, France</i>	\$70.00
<i>Kendall-Jackson Chardonnay Vintner's Reserve, California</i>	\$70.00
<i>Mulderbosch Chardonnay, Stellenbosch, South Africa</i>	\$69.00
<i>Pouilly Fume`, Domaine Chatelain, Loire Valley, France</i>	\$69.00
<i>Carmel Road Chardonnay, Monterey, California</i>	\$69.00
<i>Kim Crawford Sauvignon Blanc, Marlborough, N. Zealand</i>	\$69.00
<i>Rodney Strong Chardonnay Chalk Hill, Sonoma, California</i>	\$68.00
<i>Bianco di Apollosa "Falanghina" Ctna Francesca, Campania, Italy</i>	\$60.00
<i>Thelema Chardonnay, Stellenbosch, South Africa</i>	\$60.00
<i>Auntsfield Sauvignon Blanc "single vineyard", S. Valleys, Marlborough</i>	\$59.00
<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, Sauvignon Blanc France</i>	\$55.00
<i>Chalone Vineyards, Chardonnay, Monterey, California</i>	\$55.00
<i>La-Vis Tratta Sauvignon Blanc, Trentino, Italy</i>	\$55.00
<i>Steel Chardonnay, Louis Jadot, Burgundy, France</i>	\$55.00
<i>Pinot Grigio, Santa Margherita, Alto Adige, Italy</i>	\$54.00
<i>Chateau Ste Michelle, S/Blanc, Columbia Valley, Washington</i>	\$54.00
<i>Molino delle Balze Chardonnay, Tuscany, Italy</i>	\$53.00
<i>Brancott Sauvignon Blanc, Marlborough, New Zealand</i>	\$51.00
<i>Boschendal 1685 Grande Cuvee Sauvignon Blanc, South Africa</i>	\$49.00
<i>St. Urbans-Hof, Riesling Mosel, Germany</i>	\$45.00
<i>Lindemans Bin 65 Reserve Chardonnay, South Australia</i>	\$42.00
<i>Saint Clair 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>Dievole Novecento Chianti Classico Riserva "Sangiovese", Tuscany, Italy</i>	\$99.00
<i>Mt Difficulty Pinot Noir, Central Otago, New Zealand</i>	\$99.00
<i>Buriano IGT "Cabernet Sauvignon", Rocca di Castagnoli Tuscany, Italy</i>	\$97.00
<i>Chateau Senejac, Haut Medoc, France</i>	\$97.00
<i>Kanonkop Pinotage Estate Wine, Stellenbosch, South Africa</i>	\$96.00
<i>Cotes de Beaune-Villages, Louis Latour, France</i>	\$95.00
<i>Penfolds 'Coonawarra' Bin 128 Shiraz, South Australia</i>	\$94.00
<i>La Crema Pinot Noir, Sonoma Coast, California</i>	\$92.00
<i>Rutherford Hill Merlot, Napa, California</i>	\$90.00
<i>Meerlust "Rubicon" Meritage, Stellenbosch, South Africa</i>	\$89.00
<i>Chateau Haut-Beausejour, St. Estephe, France</i>	\$88.00
<i>Gigondas La Gille, E.Guigal, Rhone Valley, France</i>	\$87.00
<i>Chateau Fourcas Dupre, Lustrac, Bordeaux, France</i>	\$87.00
<i>Jermann Pinot Noir "Red Angel in the Moonlight" Friuli, Italy</i>	\$86.00
<i>Felino Viña Cobos "Cabernet Sauvignon", Mendoza, Argentina</i>	\$85.00
<i>Ferrari-Carano Merlot, Sonoma, California</i>	\$84.00
<i>Campaccio "Sangiovese/Cabernet Sauvignon" Terrabianca, Tuscany, Italy</i>	\$83.00
<i>Chateau D'Escurac, Medoc, France</i>	\$82.00
<i>Ferrari-Carano Siena "Sangiovese/Malbec/Petit Verdot/Cab. Sauv", Sonoma, Ca.</i>	\$82.00
<i>Mulderbosch "Faithful Hound" Meritage, Stellenbosch, S. Africa</i>	\$78.00
<i>Avalon Cabernet Sauvignon, Napa Valley, California</i>	\$78.00
<i>Rosso Di Montalcino "Sangiovese", La Gerla, Tuscany, Italy</i>	\$78.00
<i>Kendall-Jackson Cabernet Vintner's Reserve', Sonoma, California</i>	\$78.00
<i>Kendall-Jackson Merlot, Vintner's Reserve, California</i>	\$76.00
<i>Ferraiolo "Sangiovese/Cabernet", Vigneti Del Geografico, Tuscany, Italy</i>	\$76.00
<i>Crozes-Hermitage Les Meysonnier Chapoutier, Rhone Valley, France</i>	\$75.00
<i>Rocca "Primitivo/Negroamaro" Rosso Salento, Angelo Rocca, Puglia, Italy</i>	\$75.00
<i>St. Francis Old Vines Zinfandel, Sonoma, California</i>	\$73.00
<i>PoggioàFrati Chianti Riserva "Sangiovese" Rocca di Castagnoli, Tuscany, Italy</i>	\$72.00
<i>Yamhill Valley Vineyards Estate Pinot Noir, Oregon, California</i>	\$70.00
<i>Barbera D'Asti Superiore, Tenimenti Ca'Bianca, Piedmont, Italy</i>	\$69.00
<i>Fleurie Domaine de la Presle, Mommessin, Burgundy, France</i>	\$68.00
<i>Salentein Pinot Noir Reserve, Mendoza, Argentina</i>	\$67.00
<i>Kaiken Ultra Malbec, Mendoza, Argentina</i>	\$65.00
<i>Cotes Du Rhone Mon Coeur, J.L. Chave Rhone Valley, France</i>	\$64.00
<i>Catena Malbec, Bodeaga Zapata, Mendoza, Argentina</i>	\$60.00
<i>Folie à Deux Cabernet Sauvignon, Alexander Valley, California</i>	\$60.00
<i>Cantodoro Nero D'Avola/Cabernet Stemmari Sicily, Italy</i>	\$59.00
<i>Montes Alpha Cabernet Sauvignon, Colchagua Valley, Chile</i>	\$59.00
<i>Montes Alpha Syrah, Colchagua Valley, Chile</i>	\$58.00
<i>Aglianico Lapillusia, Cantina Francesca, Campania, Italy</i>	\$57.00
<i>Columbia Crest Grand Estates Merlot, Washington Valley.</i>	\$55.00
<i>Penfolds 'Koonunga Hill' Shiraz/Cabernet, South Australia</i>	\$54.00
<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.**