

Royal Ascot Menus

Hours of Operation

The Boxes Hospitality team are available from 9:00am to 5:00pm
Monday-Friday, to assist you with your food and beverage selections
to contact a member, call 01344 878 485 or email us on boxescatering@ascot.co.uk

Quick Reference List

Ascot Hospitality
01344 878 485

Ascot Hospitality Fax
01344 631 273

Email
boxescatering@ascot.co.uk

A Taste of Royal Ascot 2011

"This menu has been designed to complement your day at the world's most famous racecourse, featuring the finest locally sourced ingredients for your enjoyment."

Steve Golding, Executive Head Chef

To allow you to fully enjoy the tasting menu experience this menu can only be served as a sit-down meal

Freshly Brewed Fairtrade Medium Ground Coffee or Tea

Tercentenary Biscuit Selection
Celebrating 300 years of flavours brought to England from around the globe

Mature Cheese Palmiers and Olive Straws



St. George's Mushroom and Poivrade Artichoke Velouté

Severn and Wye Smoked Salmon and Free-range Scrambled Egg Canapé



Parmesan and Basil Popcorn
Crisp Cumbrian Ham and Basil Pesto



Summer Truffle Ravioli
Consommé of Label Anglais Chicken and Shaved Summer Truffles



Fricassée of Scottish Lobster and Black Pearl Scallops
Sea Fennel, Caviar and Shrimp Velouté



Roasted Fillet of Aged Kettle Beef
Wasabi Root, Morrells, Bone Marrow and Marsh Samphire
Celeriac Purée, Garlic Flowers, Red Spring Onions



Millefeuille of Raspberry
Vanilla Cream, Organic Petals and Jasmine Flowers



Appleby Smoked Cheshire and Simon Weaver Organic Blue
Redcurrant and Port Jelly

Rosemary Flatbreads and Carr's Water Biscuits



Freshly Brewed Fairtrade Medium Ground Coffee or Tea
Dark Chocolate and Salt Caramel Petit Fours



Tasting Afternoon Tea
Roast Beef, Rocket and Hot Horseradish on Brown Bread
Miniature Severn and Wye Smoked Salmon and Cream Cheese Bagel
Air-Dried Cumbrian Ham and Montgomery Cheddar Monsieur
Smoked Haddock Florentine

Scones with Cornish Cream and Blackcurrant Preserve
Old English Trifle
Chocolate Éclair
Mini Macarons

Strawberries and Cream
Selection of Infused Teas

Ex VAT

£157.50 per person

Inc VAT

£189.00 per person

Royal Ascot 2011 Tercentenary Buffet Menu

This menu is designed to be served as a buffet.

Freshly Brewed Fairtrade Medium Ground Coffee or Tea

Tercentenary Biscuit Selection
Celebrating 300 years of flavours brought to England from around the globe

Mature Cheese Palmiers and Olive Straws



Platter of Highland Smoked Salmon
Caper, Shallot, Mignonette Pepper and Sicilian Lemons

Traditional Coronation Chicken
Coriander, Pine Nut, Sultana and Coconut Salad

Poached English Asparagus and Artichoke Panzanella
Rose Harissa Pesto and Roasted Vine Tomatoes

Smoked Beef, Shaved Parmesan and Rocket Salad

Roulade of Scottish Salmon, Sole and Sea Fennel en Croûte
Potato, Prawn and Celeriac Rémoulade

Warm New Potatoes with Cornish Sea Salt and Cracked Pepper

Ascot Summer Salad
Crisp Romaine, Baby Gem and Rocket Leaves
Cherry Tomato, Peeled Cucumber and Roasted Corn Kernels

Pickled Red Cabbage, Beetroot and Carrot Slaw



Burnt Orange and Vanilla Bean Tart
Marbled Chocolate Turitella



Westcombe Mature Cheddar, Bath Soft, Aged Leicester and Cornish Blue
Redcurrant and Port Jelly
Rosemary Flatbreads and Carr's Water Biscuits



Freshly Brewed Fairtrade Medium Ground Coffee or Tea
Dark Chocolate and Salt Caramel Petit Fours



Traditional Afternoon Tea
Selection of Sandwiches
Smoked Salmon, Cream Cheese and Chive on Brown Bread
Free-range Egg and Cress on White Bread
Roast Beef, Rocket and Horseradish on Brown Bread
Cucumber and Mint on White Bread

Scones with Devonshire Cream and Strawberry Preserve
Selection of Cakes to include
Mini Victoria Sponge
Chocolate Brownie
Fresh Summer Fruit Tartlet
Mini Chocolate Éclair

Strawberries and Pouring Cream
Selection of Infused Teas

Ex VAT
£95.00 per person

Inc VAT
£114.00 per person

The Tercentenary menu is also available with a Light Tea option, please indicate your choice on the Order Form

Scones with Devonshire Cream and Strawberry Preserve

Ex VAT
£79.00 per person

Inc VAT
£94.80 per person

Royal Ascot 2011

Sapphire Menu

This menu is designed to be served as a sit-down meal,
but can be served as a buffet if requested.

Freshly Brewed Fairtrade Medium Ground Coffee or Tea

Tercentenary Biscuit Selection
Celebrating 300 years of flavours brought to England from around the globe

Mature Cheese Palmiers and Olive Straws



Starter

Highland Smoked Tsar Salmon and Orange Blossom Cured Gravdax
Asparagus, Caper, Avocado Fromage Blanc and Ghooa Cress



Main Course

(Served Hot)

"Trio of Lamb"

Roasted Rump, Noisette and Confit Neck of British Lamb
Dauphinoise Potatoes, Glazed Wild Mushrooms
Lingonberry Jelly

Sautéed French Beans and Carrots



Dessert

Tiramisu "My Way"
with Biscotti Biscuit



Cheese

Westcombe Mature Cheddar, Bath Soft, Aged Leicester and Cornish Blue
Redcurrant and Port Jelly

Rosemary Flatbreads and Carr's Water Biscuits



Freshly Brewed Fairtrade Medium Ground Coffee or Tea
Dark Chocolate and Salt Caramel Petit Fours



Traditional Afternoon Tea

Selection of Sandwiches

Smoked Salmon, Cream Cheese and Chive on Brown Bread
Free-range Egg and Cress on White Bread
Roast Beef, Rocket and Horseradish on Brown Bread
Cucumber and Mint on White Bread

Scones with Devonshire Cream and Strawberry Preserve
Selection of Cakes to include

Mini Victoria Sponge

Chocolate Brownie

Fresh Summer Fruit Tartlet

Mini Chocolate Éclair

Strawberries and Pouring Cream

Selection of Infused Teas

Ex VAT
£115.00 per person

Inc VAT
£138.00 per person

Royal Ascot 2011 Diamond Buffet Menu

This menu is designed to be served as a buffet.

Freshly Brewed Fairtrade Medium Ground Coffee or Tea

Tercentenary Biscuit Selection
Celebrating 300 years of flavours brought to England from around the globe

Mature Cheese Palmiers and Olive Straws



Involtini of Lightly Smoked Speck Ham, Peppadew, Artichoke, Grelot Onions
Courgette Ribbons

Severn and Wye Smoked Platter
Smoked Trout Pâté, Smoked Salmon and Smoked Eel

Mediterranean King Prawns
Bloody Mary Aioli

Brixham Whole Dressed Crab

21 Day Aged Kettle Beef
Creamed Horseradish

Roulade of Scottish Salmon, Sole and Sea Fennel en Croûte
Potato, Prawn and Celeriac Rémoulade

Warm New Potatoes with Cornish Sea Salt and Cracked Pepper

Ascot Summer Salad
Crisp Romaine, Baby Gem and Rocket Leaves
Cherry Tomatoes, Peeled Cucumber and Roasted Corn Kernels

Pickled Red Cabbage, Beetroot and Carrot Slaw



Crème Caramel with Sauternes Jelly
Pistachio and Caramel Macaroons



Westcombe Mature Cheddar, Bath Soft, Aged Leicester and Cornish Blue
Redcurrant and Port Jelly
Rosemary Flatbreads and Carr's Water Biscuits



Freshly Brewed Fairtrade Medium Ground Coffee or Tea
Dark Chocolate and Salt Caramel Petit Fours



Traditional Afternoon Tea
Selection of Sandwiches
Smoked Salmon, Cream Cheese and Chive on Brown Bread
Free-range Egg and Cress on White Bread
Roast Beef, Rocket and Horseradish on Brown Bread
Cucumber and Mint on White Bread

Scones with Devonshire Cream and Strawberry Preserve
Selection of Cakes to include
Mini Victoria Sponge
Chocolate Brownie
Fresh Summer Fruit Tartlet
Mini Chocolate Éclair

Strawberries and Pouring Cream
Selection of Infused Teas

Ex VAT
£130.00 per person

Inc VAT
£156.00 per person

Royal Ascot 2011

Vegetarian Options

All vegetarian options will be substituted into the menu to replace the relevant course. Please order the full amount of covers on the main menu option including the vegetarians, then simply select from the vegetarian options below to replace the relevant courses.

Starters

A

Goat's Cheese, Slow-roasted Tomato and Carrot Terrine
Tomato Tartar and English Asparagus

Or

B

Suitable for Gluten/Wheat/Dairy Free Diets

Involtini of Aubergine, Courgette and Tomato Tartar
Char-grilled Artichoke and Grelot Onions
Balsamic and Lemon Dressing

Main Courses

C

(Served Hot)

Summer Pea, Broad Bean and Mint Ravioli
Sautéed Baby Summer Vegetables, seasoned Wild Mushrooms and Nettle Risotto

Or

D

Suitable for Gluten/Wheat/Dairy Free Diets

Carpaccio of new season Beetroot, Roasted Piquillo Peppers
Beluga Lentils, Char-grilled White Asparagus
Beetroot and Tomberry Dressing

Dessert

E

Suitable for Gluten/Wheat/Dairy Free Diets

Marinated Pineapple, Fraise des Bois Jelly
Peppermint Spheres and Pimm's Gazpacho

Royal Ascot Enhancements

Hours of Operation

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Enhancements Menu

	Price Ex VAT	Inc VAT
Breakfast From 10.30am		
Bakers Basket (<i>Four of each of the following</i>) Danish Pastries, Pain au Chocolat and Croissants Butter and Jam	£31.50	£37.80
Pre Meal Treats		
50g of Sevruqa Caviar, Shallots, Sieved Egg, Melba Toast and Chopped Parsley	£232.58	£279.10
A Selection of Canapés (<i>Serves 10</i>)	£141.75	£170.10
Crispy Dim Sum Selection (<i>Serves 10</i>) To include Won Tons and Spring Rolls with a Plum Sauce and a Chilli Dipping Sauce	£73.50	£88.20
Crispy Prawn Appetisers (<i>Serves 10</i>) To include Thai Style, Western Style and Tempura King Prawns with Chilli Dipping Sauce	£73.50	£88.20
Bowl of 30 Fresh Peeled Quail Eggs served with Celery Salt	£31.50	£37.80
A Bowl of 30 Peeled Mediterranean King Prawns with Bloody Mary Aioli	£94.50	£113.40
Additions To Main Meal		
Oak Smoked Hand Carved Salmon (<i>Per Person</i>) Brown Bread and Butter	£13.50	£16.20
Fresh Asparagus - 8 Spear Portion	£15.75	£18.90
Severn and Wye Smoked Platter (<i>Average 10 Portions</i>) Smoked Trout Pâté, Smoked Salmon and Smoked Eel	£97.50	£117.00
Honey Glazed Half Gammon Ham	£84.00	£100.80
Half a Dressed Fresh Lobster "Cocktail" served in the shell	£30.45	£36.54
21 Day Aged Kettle Beef, with Creamed Horseradish (Served Cold) (<i>Average 12 Portions</i>)	£208.95	£250.74
Whole Decorated Salmon (<i>Average 10 Portions</i>)	£104.50	£125.40
Traditional Coronation Chicken (<i>Average 12 Portions</i>) Coriander, Pine Nut, Sultana and Coconut Salad	£97.50	£117.00
Brixham Whole Dressed Crab	(Each) £20.80 (Platter of 6) £115.00	£24.96 £138.00

Enhancements Menu

	Ex VAT	Inc VAT
To Follow.....		
Bowl of Strawberries (<i>Serves 10</i>)	£69.50	£83.40
Burnt Orange and Vanilla Bean Tart Marbled Chocolate Turitella (<i>Serves 10</i>)	£84.00	£100.80
Bowl of Fresh Mixed Berries (<i>Average 10 Portions</i>) including Strawberries, Raspberries, Blueberries and Blackberries with Cream	£69.50	£83.40
Ascot Luxury Cheese Board Chef's Selection of Six Local and National Cheeses Accompanied by Apple Chutney, Grapes, Celery Sticks and Walnuts Selection of Breads	£126.00	£151.20
Celebration Cakes (<i>Serves 16</i>) Select either a Chocolate or Sponge Cake with your iced message	£47.25	£56.70
Traditional Afternoon Tea (<i>Per Person</i>)	£26.00	£31.20
Selection of Sandwiches Smoked Salmon, Cream Cheese and Chive on Brown Bread Free-range Egg and Cress on White Bread Roast Beef, Rocket and Horseradish on Brown Bread Cucumber and Mint on White Bread Scones with Devonshire Cream and Strawberry Preserve A selection of Cakes to include Mini Victoria Sponge Fresh Summer Fruit Tartlet Chocolate Brownie Mini Chocolate Éclair Strawberries and Pouring Cream Selection of Infused Teas		
Ascot Colts and Fillies Children's Menu	£15.75	£18.90
Tomato Soup, Macaroni Cheese, Chocolate Fudge Cake Tomato Soup, Bangers 'N' Mash, Chocolate Fudge Cake Tomato Soup, Jacket Potato with Cheese and Beans, Chocolate Fudge Cake		