



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 **\$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

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 velouté

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 \$8.00 and \$ 12.00 plus 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>	\$99.00
<i>Domaine de la Bongran Vire` Clesse`, Jean Thevenet, France</i>	\$95.00
<i>Stag's Leap Wine Cellars Chardonnay, Napa, California</i>	\$93.00
<i>Cakebread Sauvignon Blanc, Napa, California</i>	\$92.00
<i>La Crema Chardonnay, Russian River, California</i>	\$89.00
<i>Duckhorn Vineyards Sauvignon Blanc, Napa, California</i>	\$89.00
<i>Rully 1er Cru Les Cloux, Domaine Jaeger-Defaix, France</i>	\$89.00
<i>Pouilly-Fuisse, Bouchard Pere & Fils, France</i>	\$88.00
<i>Sancerre Comte Lafond, Loire Valley, France</i>	\$86.00
<i>Chalk Hill Sauvignon Blanc, Chalk Hill, Sonoma, California</i>	\$85.00
<i>Jordan Chardonnay, Russian River Valley, California</i>	\$85.00
<i>Robert Mondavi Winery, Fume Blanc, Napa, California</i>	\$83.00
<i>Heitz Cellars Chardonnay, Napa Valley, California</i>	\$75.00
<i>Devil's Lair Chardonnay, Margaret River, Western Australia</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>Te Kairanga Chardonnay, Martinborough, N. Island N. Zealand</i>	\$67.00
<i>Thelema Chardonnay, Stellenbosch, South Africa</i>	\$67.00
<i>Honig Vineyard Sauvignon Blanc, Napa Valley, California</i>	\$64.00
<i>Carmel Road Chardonnay, Monterey, California</i>	\$63.00
<i>Chablis, Domaine William Fevre, Burgundy, France</i>	\$62.00
<i>Kendall-Jackson Chardonnay Vintner`s Reserve, California</i>	\$60.00
<i>Clos Du Bois Chardonnay, North Coast, California</i>	\$59.00
<i>Kim Crawford Sauvignon Blanc, Marlborough, N. Zealand</i>	\$59.00
<i>Buitenverwachting Sauvignon Blanc, Costantia, South Africa</i>	\$58.00
<i>Sterling Vineyards Sauvignon Blanc, Napa Valley, California</i>	\$57.00
<i>Lapillusia Coda di Volpe, Cantina Francesca, Campania, Italy</i>	\$55.00
<i>Salentein Chardonnay Reserve, Mendoza, Argentina</i>	\$55.00
<i>Wolf-Blass Chardonnay "President's Selection" S. Australia</i>	\$53.00
<i>Lapillusia Falanghina, Cantina Francesca, Campania, Italy</i>	\$50.00
<i>Macon-Lugny, Louis Jadot, Burgundy, France</i>	\$50.00
<i>Chateau Ste Michelle, S/Blanc, Columbia Valley, California</i>	\$49.00
<i>Pinot Grigio, Santa Margherita, Alto Adige, Italy</i>	\$48.00
<i>Chardonnay de Bourgogne, David Butterfield, France</i>	\$48.00
<i>Vergelegen Sauvignon Blanc, Stellenbosch, South Africa</i>	\$47.00
<i>Riesling St. Urbans-Hof, Mosel, Germany</i>	\$45.00
<i>Lindemans Reserve Chardonnay, South Australia</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

<i>Dievole Novecento Chianti Classico Riserva "Sangiovese", Tuscany, Italy</i>	\$99.00
<i>Saintsbury Pinot Noir, Carneros, California</i>	\$95.00
<i>Chateau Haut-Beausejour, St. Estephe, France</i>	\$95.00
<i>Pazzo Sangiovese/Cab. Sauv/Petit Syrah/Viognier, Bacio Divino Cellars, Napa Ca.</i>	\$95.00
<i>Tancredi, Donnafugata "Nero D'Avola/Cabernet Sauvignon" Sicily, Italy</i>	\$93.00
<i>Chateau Senejac, Haut Medoc, France</i>	\$90.00
<i>Sterling Vineyards Cabernet Sauvignon, Napa, California</i>	\$90.00
<i>Ferrari-Carano Siena "Sangiovese/Malbec/Petit Verdot/Cab. Sauv", Sonoma, Ca.</i>	\$87.00
<i>Chassagne-Montrachet, Louis Latour, France</i>	\$85.00
<i>Devil's Lair (Cab. Sauvignon / Shiraz) Margaret River, Australia</i>	\$83.00
<i>Meerlust "Rubicon" Meritage, Stellenbosch, South Africa</i>	\$83.00
<i>Chateau Montlabert, St. Emilion, France</i>	\$78.00
<i>Heitz Zinfandel, Napa, California</i>	\$78.00
<i>Gigondas, E. Guigal, Rhone Valley, France</i>	\$76.00
<i>Ferrari-Carano Merlot, Sonoma, 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>	\$72.00
<i>Kanonkop Pinotage Estate Wine, Stellenbosch, South Africa</i>	\$70.00
<i>La Crema Pinot Noir, Sonoma Coast, California</i>	\$70.00
<i>Felino Viña Cobos "Cabernet Sauvignon", Mendoza, Argentina</i>	\$69.00
<i>Pulleraia "Merlot", Vigneti Del Geografico, Tuscany, Italy</i>	\$69.00
<i>Clos du Bois Merlot, Sonoma, California</i>	\$69.00
<i>Avalon Cabernet Sauvignon, Napa Valley, California</i>	\$69.00
<i>Rutherford Hill Merlot, Napa, California</i>	\$68.00
<i>Rosso Di Montalcino "Sangiovese", La Gerla, Tuscany, Italy</i>	\$67.00
<i>Mulderbosch "Faithful Hound" Meritage, Stellenbosch, S. Africa</i>	\$67.00
<i>Wolf Blass President's Selection Shiraz, Australia</i>	\$65.00
<i>Vergelegen Cabernet Sauvignon, Stellenbosch</i>	\$65.00
<i>Kendall-Jackson Cab/Sauvignon Vintner's Reserve', Sonoma, California</i>	\$63.00
<i>Kendall-Jackson Merlot, Vintner's Reserve, California</i>	\$62.00
<i>Francis Coppola Merlot, California</i>	\$62.00
<i>Salentein Pinot Noir Reserve, Mendoza, Argentina</i>	\$60.00
<i>Kaiken Ultra Malbec, Mendoza, Argentina</i>	\$60.00
<i>Côtes Du Rhône, Mon Coeur, J.L Chave, France</i>	\$57.00
<i>Plaisir de Merle, Cabernet Sauvignon, South Africa</i>	\$57.00
<i>Chianti Classico Riserva, Montegiachi, Tuscany, Italy</i>	\$55.00
<i>Lapillusia Aglianico, Cantina Francesca, Campania, Italy</i>	\$53.00
<i>Montes Cabernet Sauvignon, Colchagua Valley, Chile</i>	\$52.00
<i>Penfolds 'Koonunga Hill' Shiraz/Cabernet Sauvignon, Australia</i>	\$49.00
<i>Vitiano, Falesco; Cab/Merlot/Sangiovese, Umbria, Italy</i>	\$47.00
<i>Montes Malbec Classic Series, Colchagua Valleys, Chile</i>	\$44.00
<i>Lindemans Merlot Reserve, South Australia</i>	\$42.00
<i>Wolf Blass Cabernet Sauvignon "Yellow Label", South Australia</i>	\$38.00
<i>Lindemans Reserve Cabernet Sauvignon, Padthaway, South Australia</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 Reserva, Mendoza, Argentina</i>	\$38.00

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