



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.



Christmas 2016

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 \$55.00 - Dinner \$75.00 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

Lobster Bisque Soup

Served with a curried coconut cream and roasted almonds

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

Brushed with a peach cajun glazed, nested on a shrimp and arugula salad with red onions and tomato seasoned with an orange flavored olive oil. Citrus beurre blanc

Or

Grilled Salmon Steak

Rested on a roasted red and yellow pepper, smoked bacon, spring onion, warm potato salad. 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

Maple glazed, finished with a Calvados apricot, apple and ginger chutney, 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

\$ 75.00 plus 17% gratuities. Served only from 12pm. Last order 2pm. "Dinner Closed"

Smoked Salmon Beignet

Filled with an avocado, onion, capers, lemon cream mousse and deep-fried. Rested on a mixed salad with rainbow cherry tomato, red onion and cucumber, with a roasted pepper sherry vinaigrette dressing

Or

Chicken Vol-au-Vent

Freshly baked pastry vol-au-vent filled with wilted spinach and julienne of breast of chicken. finished with a porcini mushrooms sauce

Or

Ossobuco Ravioli

Homemade pasta ravioli filled with slow braised ossobuco flavored with orange tomato and basil, sprinkled with aged Parmesan cheese, reduction of ossobuco sauce

Butternut Squash Soup

Served with a roasted garlic cream

Roast New England Turkey & Hickory Baked Ham

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

Or

Roasted Rack of Lamb

With a fresh herbs garlic bread crust, rested on a vegetable ratatouille and edged with a rosemary jus.

Or

Pan Roasted Rock Fish

Served with a Bermuda lobster tartlet, edged with a lobster velouté sauce, topped with a lemon onion jam

Or

Chard Tenderloin of Beef

Topped with a foie gras wild mushrooms ravioli, rested on wilted spinach, edged with a red wine

Or

Grilled Veal Chop

Rested on a cherry tomato English mustard fricassée, sprinkled with smoked sea salt and garnished with game chips

Christmas Pudding

With a hot Bourbon vanilla sauce

Or

Noel Winter Chocolate Log

Accompanied with an Amaretto Anglaise sauce

Coffee, Tea and Mince Pie

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"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>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>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>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>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>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.