



# Sunday Dining



Three Courses Menu \$55.00 plus 20% gratuities

Dear Friends and Supporters of Ascots We have changed the % of gratuity charged, to give extra financial help to our staff.

Gratuities accrued is shared equally among our staff "not owners". Thank You .....

## Appetizers

### Smoked Salmon

Served with a home-made onion and capers waffle. Sided with a lemon parsley cream cheese

or

### Duck Leg Confit Salad

Slow oven braised and served on a bed of salad leaves, apple, sweet onions and candid walnuts. Drizzled with an orange vinaigrette dressing

or

### Ascots Pâte

Edged with a pear apricot and port chutney, drizzled with a roasted almond berry coulis. Accompanied with melba toast

or

### Baby Arugula & Feta

With watermelon, red onions and tomato with a light chili dressing

or

### Chick Pea & Roasted Pepper

With sugar snap peas, confit garlic and cherry tomatoes and iceberg salad. Dressed with Kalamata infused lemon olive oil

or

### Spinach Salad

Candid pecan nut and spinach with tomato and mushrooms. Dressed with an aged balsamic vinegar. Topped with a bacon goat cheese beignée

or

### Caesar Salad

Romaine lettuce tossed in Caesar dressing, topped with garlic and parmesan cheese crostino topped with anchovies

or

### Bermuda Fish Chowder

Laced with black rum and sherry peppers

or

### Sunday Soup

Garnished accordingly

## Main Course

### Ravioli Ascots

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

or

### Sweet Potato Tuscan White Bean Cake "Vegan"

Flavored with porcini mushrooms and rested on a cassolet of carrots, onions, roasted garlic, tomato and frisée. Edged with a roasted cauliflower cream

or

### Fish Special Sunday

Garnished to compliment it's flavor and texture. Potatoes and Mixed Vegetable

or

### Bar-B-Q Roast Pork Belly

Bourbon chili garlic B-Q glazed. Roast Potatoes, Mixed Vegetable

or

### Louisiana Fried Chicken

Accompanied with a home-made roasted pepper chili onion ketchup. Roast Potatoes, Mixed Vegetable

or

### Seared Lamb Steak

With a rosemary garlic butter. Roast Potatoes, Mixed Vegetable

or

### Roast Sirloin of Beef

Traditional English roast with Yorkshire pudding and gravy. Roast Potatoes, Mixed Vegetable

Also

## For the Table

Truffle Mac & Cheese, Rainbow Coleslaw

## Desserts

Red Velvet Sherry Trifle - Rum Banana Cheese Cake - Homemade Apple Pie - Summer Pudding  
Chocolate Orange Mousse Cake - Choice of Ice Cream and Sorbets  
Raspberry Mousse Vacherin - Chocolate Brownie "Vegan"

**WHITE WINES \$ 65.00**

*St-Veran 2017, Joseph Drouhin, Burgundy, France*  
*Simi Sauvignon Blanc 2018, Sonoma County, California*  
*Devil's Lair Chardonnay 2012, Margaret River, Western Australia*  
*Mulderbosch Chardonnay 2015, South Africa*  
*Sancerre 2017 **Rosé** Les Romains, Gitton Pere & Fils France*  
*Pouilly Fume' 2016, Domaine Chatelain, Loire Valley, France*  
*Carmel Road Chardonnay 2016, Monterey, California*  
*Kim Crawford Sauvignon Blanc 2018, Marlborough, N. Zealand*  
*Il Borro 2018 **Rosé del Borro**, IGT Tuscany, Italy*

**WHITE WINES \$55.00**

*Bianco di Apollosa 2017 "Falanghina" Ctna Francesca, Campania, Italy*  
*Chateau St Jean Chardonnay 2016, North Coast, California*  
*Bonterra Vineyards Chardonnay 2017, Mendocino County, California*  
*Bourgogne Chardonnay 2018, Bouchard Pere et Fils, Burgundy, France*  
*Chateau Ste Michelle, S/Blanc 2017, Columbia Valley, Washington*  
*AIX 2019 **Rosé** Cotes de Provence, France*  
*Gavi de Gavi Principessa 2018, Banfi, Piedmont, Italy*  
*Capraia Rosato 2018 **Rosé**, Tenuta di Capraia, Tuscany, Italy*  
*Spioenkop Chenin Blanc 2016, Sarah Raal unoaked, Elgin, South Africa*

**WHITE WINES \$ 45.00**

*Brancott Sauvignon Blanc 2018, Marlborough, New Zealand*  
*Torbreck, Woodcutters Semillon / Sauvignon 2014, Barossa Valley, Australia*  
*Banfi Pinot Grigio St Angelo 2018, Alto Adige, Italy*  
*Beringer Chardonnay 2016 Founders Estate, California*  
*St. Urbans-Hof, Riesling 2016 Mosel, Germany*  
*Boschendal 1685 Grande Cuvee Sauvignon Blanc 2018, South Africa*  
*Montes Cherub 2019 **Rosé**, Valle de Colchagua, Chile*

**WHITE WINES \$ 40.00**

*Molino delle Balze Chardonnay 2013, Tuscany, Italy*  
*Moscato D'Asti, Batasiolo 2018, Piedmont, Italy*  
*Canaletto Pinot Grigio 2018 **Rosé**, Veneto, Italy*  
*St Clair Sauvignon Blanc 2018, Marlborough, New Zealand*  
*Montes Chardonnay 2018 "Classic Series" D.O. Curico Valley, Chile*  
*Pinot Grigio Rocca 2017, Veneto, Italy*

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**RED WINES \$ 65.00**

*Chateau D'Escurac 2016 Medoc, Bordeaux, France*  
*Ferrari-Carano Siena 2015 "Sangiovese/Malbec/Petit Verdot/Cab. Sauv", Sonoma, California*  
*Meerlust Merlot 2014, Stellenbosch, South Africa*  
*Rosso Di Montalcino 2016 "Sangiovese", Casanova di Neri, Tuscany, Italy*  
*Napa Cellars Cabernet 2015, Napa Valley, California*  
*Ferraiolo 2013 "Sangiovese/Cabernet", Vigneti Del Geografico, Tuscany, Italy*  
*Francis Coppola Merlot 2016, California*  
*St. Francis Old Vines Zinfandel 2015, Sonoma, California*  
*Mulderbosch 2015 "Faithful Hound" Meritage, Stellenbosch, S. Africa*  
*PoggioàFrati 2015 Chianti Riserva "Sangiovese" Rocca di Castagnoli, Tuscany, Italy*

**RED WINES \$55.00**

*Domaine Carneros Pinot Noir 2014 "Estate Grown", Napa Valley, California*  
*Barbera D'Asti Superiore 2012, Tenimenti Ca'Bianca, Piedmont, Italy*  
*If You See Kay 2016 "Cabernet/Petit Verdot/Primitivo" IGT Lazio, Italy*  
*Fleurie 2015 Domaine de la Presle, Mommessin, Burgundy, France*  
*Kaiken Ultra Malbec 2017, Mendoza, Argentina*  
*Cloof Pinotage 2017, Winemakers Selection Darling, South Africa*  
*Doña Paula Estate Malbec 2018, Mendoza, Argentina*  
*Folie à Deux 2016 Cabernet Sauvignon, Alexander Valley, California*

**RED WINES \$ 45.00**

*Cantodoro 2015 Nero D'Avola/Cabernet Stemmari Sicily, Italy*  
*Montes Alpha 2016 Cabernet Sauvignon, Colchagua Valley, Chile*  
*Beringer Cabernet Sauvignon 2017 Founders Estate, California*  
*Columbia Crest 2015 Grand Estates Merlot, Washington Valley.*  
*Kaiken Ultra 2013 Cabernet Sauvignon, Mendoza, Argentina*  
*Col di Sasso Banfi 2016 Cabernet/Sangiovese, Italy*  
*Montes Alpha Syrah 2016, Colchagua Valley, Chile*  
*Beringer Merlot 2015 Founders Estate, California*

**RED WINES \$ 40.00**

*Montes Malbec 2017 Classic Series, Colchagua Valleys, Chile*  
*Kaiken 2017 Cabernet Sauvignon, Mendoza, Argentina*  
*Montes Pinot Noir 2017 "Limited Selection", Casablanca Valley, Chile*  
*Chianti Colli Senesi 2017, Geografico, Tuscany, Italy*  
*Wakefield Shiraz / Cabernet 2017, Taylors Wines, South Australia*  
*Villa Pozzi Merlot 2017, Sicily, Italy*