



# People's Menu

*"Time to Be Strong Together"*

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

### **Cured Smoked Salmon**

Centered with a roasted onion basket filled with pepper, chick peas, lemon segments.  
Rested on a capers cream cheese, garnished with grilled crostini

or

### **Sautéed Snails**

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

or

### **Chicken Porcini Mushroom Crepe**

Homemade tarragon flavored crepe filled with a creamy porcini mushroom chicken and spinach filling. Sprinkled with parmesan cheese and gratinated

or

### **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

or

### **Cod Fish Cakes**

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

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

### **Pumpkin Bisque**

Served with a fresh roasted garlic olive oil salsa

## Main Course

### **Homemade Arugula Pasta "with or without crispy pancetta and shrimps"**

Tossed in an extra virgin olive oil with cherry tomatoes, shiitake mushrooms, roasted peppers, red onions and peas. Flavored with rosemary and garlic

or

### **Ravioli**

Fresh 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

### **Pepper Crusted Wahoo**

Pan seared, nested on a sautéed spinach with red onion and confetti tomatoes.  
Speckled with a citrus beurre blanc

or

### **Ascots Lamb Curry**

Lamb chunks slow braised with spices and curry stock, served with a citrus coriander rice.  
Accompanied with a riata, mango chutney and naan bread

or

### **Pan Seared Chicken Breast**

With lemon segments, shallots and capers in a beurre noisette butter sauce, sided with sauté spinach and garlic chips

or

### **Surf and Turf**

Slow braised short rib of beef rested on citrus pumpkin smash, topped with sautéed garlic shrimps, edged with a Bourbon cream

or

### **Slow Cooked Pork Belly**

Braised and roasted, glazed with mustard apple honey risotto. Edged with a Port wine jus, garnished with sweet apple chips

or

### **Duck Leg Confit**

Slow oven braised and served on a bed of spring onion ginger rice

or

### **Sirloin Steak**

Chard broiled, served with a peppercorn cream sauce

## Desserts

Chocolate Orange Mousse Cake - Homemade Apple Pie - Tiramisu

Rum Banana Cheese Cake - Choice of Ice Cream and Sorbets

Raspberry Mousse Vacherin - Chocolate Brownie "Vegan"

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