



# 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

### Homemade 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

### 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

### 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

### 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

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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