



TRACKSIDE RESTAURANT

Tuesday 16th - Saturday 20th June 2020

AMUSE BOUCHE

Summer pea and mint velouté, Serrano ham crisp

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STARTERS

Cured Chalk Stream trout
watermelon, tomato and caviar

Foie gras
chanterelle mushrooms, blueberry powder
Summer cucumber
sunflower, black garlic and smoked onion tofu

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MAIN COURSES

Roasted fillet of Angus beef
wild mushroom arancini, confit tomatoes, English asparagus, sauce choron

Poached salmon, crab cocktail
king prawns, gravadlax, smoked halibut
Jersey Royals and summer leaf salad, preserved lemon salsa

Potato gnocchi
spinach, summer squash, romanesco, toasted seeds, basil oil

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DESSERTS

Mango cheesecake
pawpaw salsa, passion fruit crémeux

Chocolate lime tart
lime curd, chocolate crumble

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CHEESE

Ascot signature Duttamor, Maida Vale, Pitch Fork cheddar and Buffalo Blue
rhubarb jelly and Peter's Yard mixed crispbreads

Lavazza coffee and Fortnum & Mason tea infusions
Charbonnel et Walker petits fours

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TRADITIONAL AFTERNOON TEA

Menu subject to change