



Ascot Racecourse Media Release

8-MICHELIN STAR CHEF LINE-UP COME TOGETHER FOR ROYAL ASCOT 2019 FOOD PREVIEW

Tuesday 18th – Saturday 22nd June



L-R: Executive Chef of Ascot Racecourse Gemma Amor, Eric Lanlard, Ollie Dabbous, Toby Burrowes, Head Chef at Ascot Racecourse Ben Dutson, Simon Rogan, Raymond Blanc OBE and James Tanner.

London, 6th February: Last night the Royal Ascot 2019 chefs came together to present their food concepts to one another in front of a select audience at the London Underground Cookery School. Each chef took to the stage to demonstrate a dish of choice from their new menus that will be served at the Royal Meeting, Tuesday 18th to Saturday 22nd June 2019. (See additional images below, and a full edit [here](#).)

To kick off, James Tanner served guests savoury canapés to illustrate his food concept that will be on offer at the Queen Anne Kitchen and Gourmet Burger Pod, before Raymond Blanc OBE took to the stage and prepared a delicious Scorched Mackerel, Horseradish Tartare and Pickled Vegetable dish.

Next up, Toby Burrowes, Head Chef of Elystan Street, marvelled the group presenting a Fillet of Cod with Garlic Leaf Pesto, Field Mushrooms, Parmesan Gnocchi & Parsley, on behalf of Phil Howard.

The next demonstration was with Simon Rogan who created a delicious Short Rib of Beef, Pickled Mushrooms, Confit Potatoes and Watercress ensemble. Presenting dessert was Ollie Dabbous, with Raymond Blanc OBE cheering him on from the side-lines as his former mentor, while he served Lemon Verbena Posset with Summer Fruits & Blossoms.

To close, Eric Lanlard talked through his Royal Ascot Afternoon Tea with guests enjoying a selection of mouth-watering sweet treats including British Strawberry Tart Royal, White Chocolate and Passion Fruit Éclair and Violet & Raspberry Macarons.



L-R: Raymond Blanc OBE, Simon Rogan and Eric Lanlard. Raymond Blanc OBE.

In Summary:

- Eight Michelin Stars collectively make 2019 the most illustrious Royal Ascot Fine Dining line-up ever
- HIDE's Ollie Dabbous to make his Royal Ascot debut in The Balmoral
- Raymond Blanc OBE returns to play pivotal role
- Simon Rogan returns to the Royal Enclosure Gardens for a second year
- Phil Howard headlines ON 5 once again
- Eric Lanlard makes his debut, presenting Afternoon Tea at Royal Ascot
- James Tanner returns to the Queen Anne Enclosure for a third year

Ascot Racecourse prides itself on tradition as well as innovation and the 'chefs in residence' confirmed for Royal Ascot 2019 perfectly illustrate this with a collective eight Michelin Stars.

As the founder of one of London's most talked about restaurants in recent years – HIDE in Mayfair – **Ollie Dabbous** will make his Royal Ascot debut in The Balmoral, the racecourse's latest restaurant concept. Having opened his first restaurant Dabbous in 2012 to unprecedented critical acclaim, Ollie opened his hotly-anticipated restaurant HIDE in 2018 and was soon awarded its first Michelin Star.

Ollie commented on his culinary debut at the world-famous racecourse: "Royal Ascot is one of the highlights of the British summer. Aside from the racing, the food offering there is gaining an amazing reputation in its own right. It's a stellar line-up this year so I'm very flattered to be asked and excited to be a part of it."

Returning for a second year, **Simon Rogan** will once again host his restaurant in the Royal Enclosure Gardens and curate the menu served in the Green Yard Restaurant, also in the Royal Enclosure. Following an incredibly successful Royal Ascot week in 2018, Simon went on to be awarded an impressive four stars across his dining portfolio in the 2019 Michelin Guide.

Royal Ascot will also welcome the return of Raymond Blanc OBE and Phil Howard.

Two Michelin-starred chef **Raymond Blanc OBE** will once again take up residence in the prestigious Panoramic Restaurant in the Royal Enclosure. Returning to the restaurant for a fourth year, he will be back with a tailored menu and a refined service which promises to be one of the finest gastronomic experiences found at the racecourse.

Having been praised for his previous stints at Royal Ascot, and winning a Michelin star for his Elystan Street restaurant in 2017, **Phil Howard** returns to ON 5 – the Queen Anne Enclosure’s award-winning restaurant on the fifth floor of the Grandstand. Phil will create a spectacular menu championing the best of British produce, providing a relaxed and contemporary dining experience for racegoers.

Finally, race-goers can pre-book or walk-up on the day to sample Afternoon Tea in the Windsor Greys and 1768 Grill and Tearooms at Royal Ascot by master Pâtissier **Eric Lanlard**, proprietor of London’s destination café and cake emporium – Cake Boy. Eric has an international reputation for creating truly stunning sweet treats, and his menu will include ‘British strawberry tart Royal’, ‘Valhrona Peruvian chocolate with yuzu’, ‘red velvet kiss with crème cheese frosting’ and ‘violet and raspberry macarons’.

Speaking about Fine Dining at Royal Ascot in 2019, Jonathan Parker, Director of Food & Beverage at Ascot Racecourse, said: *“We are excited to welcome four exceptionally talented and highly respected chef-restauranteurs to the Royal Meeting next year. Ascot is a leading light in racecourse gastronomy and we have an incredible platform to showcase some of the country’s top chefs, making a day at Royal Ascot like nowhere else.*

“Over the past 300 years, Ascot Racecourse has established itself as a national institution and food and drink plays a huge part. With a reputation of being the highlight summer event in society’s calendar, we are constantly evolving and enhancing the experience for racegoers and 2019’s Fine Dining really does set the bar high.”

Royal Ascot promises five days of world-class horse racing, high fashion, pageantry and Fine Dining as the racecourse opens its gates to more than 300,000 racegoers from across the globe. From the arrival of the Royal Procession at 2pm to communal singing around the Bandstand after the last race, each day of Royal Ascot is a truly remarkable and memorable occasion.

For further information and to book Fine Dining at Royal Ascot, please call 0844 346 3000.

www.ascot.co.uk #RoyalAscot

L-R: Ollie Dabbous, Raymond Blanc OBE and Eric Lanlard. Raymond Blanc OBE and Eric Lanlard



L-R: Simon Rogan. Raymond Blanc OBE.
Eric Lanlard. James Tanner. Ollie Dabbous.



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NOTES TO EDITOR

Ascot Racecourse was founded in 1711 by Queen Anne who saw the land had potential for horseracing. Royal Ascot in June is an occasion like no other in the sporting calendar. While its five days of Flat racing attracts entries from around the World and is demonstrably a celebration of horseracing at its very best, it is also a social occasion like no other, steeped in history and synonymous with pageantry and style.

On each of the five race days, The Queen arrives by Royal Procession along the racecourse with her guests, in full view of the 300,000 weekly spectators. At the heart of Royal Ascot is the Royal Enclosure which dates back to 1807 and the reign of George III. Within this area, a dress code of morning dress for men and formal day wear for ladies applies.

Outside of the Royal Meeting, Ascot Racecourse has a further 21 days of both Flat and Jumps racing which includes four dedicated family racedays, the King George Weekend at the end of July, the Dubai Duty Free Shergar Cup and Post-Racing Concert in August and QIPCO British Champions Day in October – the finale of the Flat season.

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