



# ROYAL ASCOT

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Ascot Racecourse Media Release  
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## **8 MICHELIN STAR CHEF LINE-UP FOR ROYAL ASCOT 2019**

*Tuesday 18<sup>th</sup> – Saturday 22<sup>nd</sup> June*



- 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

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.

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](http://www.ascot.co.uk) #RoyalAscot

**ENDS**

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