



ROYAL ASCOT MENU 2022 £29.95

**STARTERS**

***Salmon Gravavlax***

Citrus cured salmon with avocado mouse served with beetroot carpaccio

***Chicken and Ham Terrine***

Served with pickled vegetables and tarragon mayonnaise

***Deep Fried King Prawns***

Wrapped in filo pastry with a cream of garlic and smoked paprika

***Goat's Cheese Souffle***

Twice baked with apples and toasted walnuts

***Baked Aubergine Timbale***

Layers of aubergine, mozzarella, tomato, parmesan and fresh basil

**MAIN COURSE**

***Lamb Cutlets***

Served with potato pave with a rosemary port wine reduction and seasonal vegetables

***Chicken Ballotine***

Breast of chicken stuffed with goat's cheese, roast peppers, served with cream peas seasonal vegetables and saute potatoes

***Cod Loin***

Oven baked loin of cod with saffron cream, asparagus, mussels and potatoes

***Gnocchi***

Homemade ricotta gnocchi with vegetable ragu

***Braised Beef***

Red wine sauce with fondant potatoes and green beans