



Ascots is the proud recipient of the

"Longtail Merit Award" for the highest standard of Accommodation, Health and Safety.

Bermuda Gold Awards for: Best Ambience "5 times", Best Dessert, Best Wine List, Most Imaginative Menu, Most Attentive Staff and Best Venue for Private Party

"Award of Excellence" In all aspect of Hospitality Service.

Medical Epicurean Review "Certificate of Excellence" For Service, Quality of Food and Presentation.

Wine Spectator "Award of Excellence" for having one of the most outstanding restaurant wine list in the world.

Wine Enthusiast: "Award of Distinction"

Fodor's: Choice of Restaurant.

Yankee Magazine-USA-: Editors Choice.



Christmas 2010

Our unique set up is ideal for Christmas Events.

Ascots at Christmas time truly comes alive, from the moment you arrive the festive atmosphere will wrap around you so that you can relax and enjoy the company of your friends, colleagues and family.

We can cater to parties of any sizes up to 70 people for sit down lunch and dinner; our facility can also accommodate cocktail party up to 150 people.

The flexible lay out of the restaurant permit events to be uniquely arranged so that they can feel intimate and personal even when a number of people are in attendance.

- **The private Wine Dining Room connects to our Wine Cellar and can sit a minimum of 8 people up to 14 surrounded by bottle of wines from all over the world. Pre meal drinks can be enjoyed directly in the wine room and cellar if you wish. It also offers wireless internet and a pull down presentation screen.**
- **The Garden Room with big windows overlooks and connects to the garden patio where pre meal drinks can be enjoyed. It can accommodate 16 to 30 people. It also offers wireless internet and a pull down presentation screen.**
- **The Main Room can sit up to 70 people; with its big windows overlooks the pool, the ceiling is covered with Leonardo Da Vinci sketches and painting from local artist adorn the walls. Features a private bar and also connects with the main Lounge Bar for pre meal cocktails.**

The restaurant will be fully decorated for the Christmas feel but you are also welcomed to bring any personal decoration that you may wish to adorn your table with.

If you would like further assistance please do not hesitate to call me I will be very happy to meet with you and go over any details or questions that you may have.

Yours sincerely

Angelo Armano "Operations Manager"

IMPORTANT: \$30.00 per person will be charged for people not showing.

To avoid charge for people not showing, please confirm your final number two days before the event.

*****Ascots Restaurant will provide background music for everyone dining pleasure*****

****The following menu will be the selections that each guest will choose from on the day of the event****

Christmas Events Menu: Lunch \$55.00 - Dinner \$75.00 plus 15% gratuities.

Feta and Roasted Beetroot Salad

Accompanied with endive leaves sprinkled with toasted walnuts dressed with extra virgin olive oil

Or

Parma Ham and Grilled Anjou Pear

Centered with frisée salad dressed with a roasted artichoke lemon dressing and Parmesan shavings.

Sided with a toasted tomato and black olive bruschetta

Or

Hot Mushroom and Chicken Salad

Portobello mushrooms and grilled chicken sautéed in shallots, garlic and bacon butter, resting on a bed of mixed lettuces

Or

Bermuda Fish Cakes

Pan sautéed, complimented with a light citrus curry sauce and fruit chutney

Or

Truffle Vegetable Vol-au-Vent

Filled with a melody of roasted vegetables, truffle cream cheese and oven baked, accompanied with an egg-plant cumin cream sauce

Or

Bermuda Fish Chowder

Laced with black rum and sherry peppers

Or

Curried Pumpkin and Lobster Soup

Topped with an onion, tomato, cucumber salsa, drizzled with a coconut cream

Roast New England Turkey & Hickory Baked Ham

With cassava pie, chestnut stuffing and a fresh homemade Cranberry roasted pine nut relish

Or

Pan Fried Snapper

Prepared with shrimps, bananas and toasted almonds in a lemon rum butter

Or

Oven Baked Salmon Steak

Served on wilted spinach and citrus fresh chive cream sauce

Or

Chicken Breast Paillard

Pan seared with lemon segments, shallots and capers in a beurre noisette butter sauce, sided with sauté spinach and garlic chips

Or

Grilled Sirloin Steak

Accompanied with a peppercorn cream sauce and straw potatoes

Or

Slow Roasted Barbury Duck

Glazed with a honey Whiskey Bar-B-Q home-made sauce, accompanied with a roasted parsnips mash

Or

Roasted Rack of Lamb

Served with black truffle roasted egg-plant risotto flavored with rosemary, sided with a reduction of red wine and lamb jus

½ Lobster available on pre-order
basis only \$ 15.00 extra.

Christmas Pudding

With a hot Bourbon vanilla sauce

Or

Cheese Cake

Served with fresh strawberry and homemade toffee sauce

Or

Baked Apple Pie

A la Mode, with almond cinnamon, vanilla custard

Or

Banana Crepe Garibaldi

Warm crepes filled with banana and hazelnut chocolate, topped with cream Chantilly and chocolate sauce

Or

Chocolate Mousse

In a honey roasted almond filo pastry basket, with fresh berries and whipped cream

Or

Pear Tart

With rum raisin ice cream

Coffee and Tea

Ascot's Christmas Day Menu

Grilled Scallops

Rested on a bed of roasted asparagus; accompanied with a crisp Parma Ham chip, edged with a yellow and red pepper, spring onion salsa. Drizzled with a lemon sherry vinegar dressing

Or

Oven Roasted Duck Breast Salad

Arugula, chestnuts, raspberry, cherry tomato and red onion; topped with slices of duck breast, sided with a warm juniper berry sauce

Green Pea and Ham Soup

With a ricotta and fresh thyme agnolotti

Roast New England Turkey & Hickory Baked Ham

With cassava pie, chestnut stuffing and fresh homemade cranberry roasted pine nut relish

Or

Sautéed Grouper Almandine

Fresh Grouper steak sautéed in a lemon rum butter sauce, topped with toasted almonds and served with parsley potatoes

Or

Roast Rib-Eye of Beef

Served with Yorkshire pudding, roast potatoes flavored with garlic and rosemary. Side with beef gravy

Or

Char-Grilled Lamb Chops

With a wild mushroom risotto, topped with fried goat cheese, edged with a lamb red wine jus reduction

Christmas Pudding

With a hot Bourbon vanilla sauce.

Coffee, Tea and Mince Pie

\$ 69.00 plus 15% gratuities. Served only from 12pm. Last order 2pm. "Dinner Closed"

"New Year Eve" the regular Menu and Wine list will be served



To compliment the menu, we have selected some good value wines from around the world.

The white wines are of a fresh character, fruit driven but dry and clean, not too heavy on oak and their finish is of a medium body. "Appropriate for group dining"

The red wines are medium to full body with a hint of berry-like fruit and minerals, soft and not too complex.

WHITE

<i>Domaine de la Bongran Vire` Clesse`, Jean Thevenet, France</i>	\$95.00
<i>Cakebread Sauvignon Blanc, Napa, California</i>	\$92.00
<i>Duckhorn Vineyards Sauvignon Blanc, Napa, California</i>	\$89.00
<i>Pouilly-Fuisse, Bouchard Pere & Fils, France</i>	\$88.00
<i>Sancerre Comte Lafond, Loire Valley, France</i>	\$86.00
<i>Jordan Chardonnay, Russian River Valley, California</i>	\$85.00
<i>Feudi di San Gregorio Greco Di Tufo, Italy</i>	\$82.00
<i>Sonoma-Cutrer Chardonnay "Russian River Ranches" California</i>	\$71.00
<i>Pouilly Fume', Domaine Chatelain, Loire Valley, France</i>	\$68.00
<i>Casa Girelli Chardonnay "Virtuoso" Italy</i>	\$62.00
<i>Kendall-Jackson Chardonnay Vintner's Reserve, California</i>	\$60.00
<i>Kim Crawford Sauvignon Blanc, Marlborough, N. Zealand</i>	\$59.00
<i>Buitenverwachting Sauvignon Blanc, Costantia, South Africa</i>	\$58.00
<i>Sterling Vineyards Sauvignon Blanc, Napa Valley, California</i>	\$57.00
<i>Lapillusia Coda di Volpe, Cantina Francesca, Campania, Italy</i>	\$55.00
<i>Wolf-Blass Chardonnay "President's Selection" S. Australia</i>	\$53.00
<i>Pinot Grigio, Alois Lageder, Alto Adige, Italy</i>	\$52.00
<i>Carmel Road Chardonnay, Monterey, California</i>	\$52.00
<i>Lapillusia Falanghina, Cantina Francesca, Campania, Italy</i>	\$50.00
<i>Pietravalle "Vernaccia di SanGimignano" Tuscany, Italy</i>	\$48.00
<i>Vergelegen Sauvignon Blanc, Stellenbosch, South Africa</i>	\$47.00

RED

<i>Tancredi, Donnafugata "Nero D'Avola/Cabernet Sauvignon" Sicily, Italy</i>	\$93.00
<i>La Crema Pinot Noir, Russian River, California</i>	\$92.00
<i>Ferrari-Carano Siena "Sangiovese/Malbec/Petit Verdot/Cab. Sauv", Sonoma, Ca.</i>	\$87.00
<i>Chassagne-Montrachet, Louis Latour, France</i>	\$85.00
<i>Meerlust "Rubicon" Meritage, Stellenbosch, South Africa</i>	\$79.00
<i>Rocca "Primitivo/Negroamaro" Rosso Salento, Angelo Rocca, Puglia, Italy</i>	\$79.00
<i>Ferraiolo "Sangiovese/Cabernet", Vigneti Del Geografico, Tuscany Italy</i>	\$73.00
<i>Pulleraia "Merlot", Vigneti Del Geografico, Tuscany, Italy</i>	\$69.00
<i>Rosso Di Montalcino "Sangiovese", La Gerla, Tuscany, Italy</i>	\$67.00
<i>Wolf Blass President's Selection Shiraz, Australia</i>	\$65.00
<i>Kendall-Jackson Merlot, Vintner's Reserve, California</i>	\$62.00
<i>Kaiken Ultra Malbec, Mendoza, Argentina</i>	\$60.00
<i>Chianti Classico Montegiachi, Tuscany, Italy</i>	\$55.00
<i>Kononkop Pinotage Estate Wine, Stellenbosch, South Africa</i>	\$54.00
<i>Lapillusia Aglianico, Cantina Francesca, Campania, Italy</i>	\$53.00
<i>Montes Cabernet Sauvignon, Colchagua Valley, Chile</i>	\$52.00
<i>Penfolds 'Koonunga Hill' Shiraz/Cabernet Sauvignon, Australia</i>	\$49.00
<i>Columbia Crest Estate Merlot, Washington State</i>	\$48.00
<i>Vitiano, Falesco; Cab/Merlot/Sangiovese, Umbria, Italy</i>	\$47.00
<i>Montes Malbec Classic Series, Colchagua Valleys, Chile</i>	\$44.00
<i>Lindmans Merlot Reserve, South Australia</i>	\$42.00

Main wine list also available

Wine Prices may change without notice.