



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 "6 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 2011

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.

Smoked Salmon and Potato Tian

Layered with capers and red onions, rested on arugula flavored with a lemon olive oil dressing. Topped with a parsley black pepper cream cheese. Garnished with a roasted sesame tulip

Or

Warm Asparagus and Parma Ham

Rested on a salsa of cannellini beans roasted pepper, spring onions and cherry tomato.

Edged with a parmesan mayonnaise, sprinkled with a garlic croutons

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

Roasted Vegetable Vol-au-Vent

Edged with Kalamata olives and roasted cherry tomatoes, flavored with oregano.

Topped with a fresh herb mascarpone mousse

Or

Bermuda Fish Chowder

Laced with black rum and sherry peppers

Or

Wild Porcini Mushrooms Soup

Fresh chives, drizzled with white truffle oil

Roast New England Turkey & Hickory Baked Ham

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

Or

Pan Seared Cajun Mahi-Mahi

Rested on a salad of shrimps, orange segments, red onions and cherry tomatoes with a lemon dressing.

Sided with a white wine velouté

Or

Baked Salmon Steak

With mustard, honey fresh herbs crust, oven baked and sided with a roasted pepper sauce

Or

Chicken Breast Calzone

Chicken breast filled with fresh mozzarella, caramelized onions, roasted garlic and sliced Parma Ham.

Coated with rosemary flavored bread crumbs and baked. Rested on a tomatoes basil risotto with jus

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

Duo of Lamb

Harissa crusted lamb roast served on a minted pea's fricassee and a roasted double chop edged with lamb jus

**1/2 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

Banana Crepe Garibaldi

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

Or

Baked Apple Pie

A la Mode, with almond cinnamon, vanilla custard

Or

Swiss Chocolate Cake

Rich dark chocolate mousse cake, with fresh berries and whipped cream

Or

Pear Tart

With rum raisin ice cream

Coffee and Tea

Ascot's Christmas Day Menu

Seafood Saffron Citrus Risotto

Edged with a lobster brandy velouté, garnished with a Parma Ham chip

Or

Duo of Duck Salad

Confit duck leg and duck spring roll rested on an orange cherry salad. Edged with a light chili jelly

Cream of Asparagus Soup

With a roasted pepper truffle crouton

Roast New England Turkey & Hickory Baked Ham

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

Or

Oven Baked North Atlantic Cod

Honey mustard glazed tranche of cod rested on a panache of sautéed spinach, cherry tomato, onions, olive and crispy bacon, surrounded by a roasted cauliflower and garlic emulsion

Or

Roast Rib-Eye of Beef

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

Or

Medallions of Veal

Accompanied with a fig tar-tain, edged with a morels cream sauce

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>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>Chablis Domaine William Fevre, Burgundy, France</i>	\$62.00
<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>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 Cab/Sauvignon Vintner's Reserve, California</i>	\$63.00
<i>Kendall-Jackson Merlot, Vintner's Reserve, California</i>	\$62.00
<i>Kaiken Ultra Malbec, Mendoza, Argentina</i>	\$60.00
<i>Salentein Pinot Noir Reserve, Mendoza, Argentina</i>	\$60.00
<i>Chianti Classico Montegiachi, Tuscany, Italy</i>	\$55.00
<i>Lapillusia Aglianico, Cantina Francesca, Campania, Italy</i>	\$53.00
<i>Montes Alpha 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.