



ASCOT TERRACES COCKTAIL MENU

ON ARRIVAL

Chilled sushi, nigiri and nori roll and Japanese condiments (GF)

Pulled poached chicken, pepper cress, cucumber ribbon, buttermilk slider bun,
tomato marmalade

Crispy fried Thai vegetable and rice vermicelli spring rolls with palm sugar, chilli,
lime
and coriander dipping sauce (V, DF)

Green Thai prawn parcel, Asian petit salad (DF)

Twice baked ricotta, gorgonzola, pumpkin and chive Portuguese egg custard tart
(V)

Sicilian, hand rolled arancini with black garlic & truffle mayo Nonna's inspiration

Hoi sin glazed, sous vide duckling pancake, cucumber, red onion, picked coriander

SOAKERS

Pure beef cocktail sausage rolls, flaky pastry with smoky tomato

Jaffa, orange and chocolate custard filled bombolini rolled in cinnamon sugar