



ASCOT TERRACES MENU

ON ARRIVAL

Artisan salumeria, air dried, hot smoked, salted and cured meats, duckling, pork belly and truffle pate, vintage cheddar with English style brown pickled onions, dill cucumbers, mustard pickles, relishes, chutneys assorted stone baked breads (GFO)

Swiss, belly bacon, wagyu beef, buttermilk slider bun, homemade tomato ketchup

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

Japanese tempura dipped, filled zucchini flowers, Moroccan spices, pomegranate syrup (V)

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

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

Our 'signature' baby, deep pot peppered beef n' shiraz pies with homemade ketchup

Potato strung black tiger prawn tail, sriracha aioli (GF)

SOAKERS

Pure beef cocktail sausage rolls, flaky pastry with smoky tomato

Warm, baby New York vanilla bean custard filled doughnut holes, cinnamon sugar

GF = Gluten Free GFO = Gluten Free Option DF = Dairy Free V = Vegetarian

NOTE: Dietary Requirements can be accommodated if advised no later than one week prior to event. Changes are not permitted on the day. This Menu is applicable from 1st March 2021 – 31st August 2021. Prices and menu inclusions may be subject to change.