



## Royal Ascot Menu 2018

### Starters

#### *Soup*

*Thai chicken soup*

#### *Prawn and crab cocktail*

*Served on a bed of mango, with marie rose sauce and watercress*

#### *Steak Tartare*

*Traditional steak tartare served with rustic bread*

#### *Bruschetta*

*Topped with goats cheese, basil and tomato*

#### *Proscuitto*

*Aubergines, feta cheese, olives, topped with parma ham and a balsamic reduction*

### Mains

#### *Sirloin/Fillet Steak*

*served with sauté potatoes, grilled cherry tomatoes and a choice of peppercorn or blue cheese sauce - Fillet Steak - £8 supplement*

#### *Lemon Sole and Smoked Salmon*

*Served with new potatoes and a meuniere sauce*

#### *Stuffed Chicken Breast*

*Stuffed with blue cheese, wrapped in parma ham, served with sweet potatoes and a cream & paprika sauce*

#### *Rack of Lamb*

*with a herb crust, roasted new potatoes, and a rosemary & red wine jus*

#### *Paella Verduras*

*Vegetarian paella served with seasonal vegetables*

*Sides: Seasonal vegetables £4.00*

*£29.95 per person*