



Hornbeam Members Restaurant

£79.25 per person, including a glass of wine and mineral water
Served from 11:45

Served Cold

Severn & Wye smoked salmon and beetroot gravadlax, sauce gribiche

Ash goat's cheese, minted garden bean tartlet, truffle aioli (V)

Highgrove marmalade-glazed gammon ham, mustard pickle

Vegetable pakora, mushroom rice, mint yoghurt (VE)

Thai beef salad, sesame and soy dressing

Prawn cocktail, Bloody Mary dressing

Coronation chicken, apricot and mango salsa

Poached Wye Valley asparagus, truffle aioli (VE)

Mizuna, lamb's lettuce and rocket salad, lemon vinaigrette

Heirloom tomato, compressed cucumber, olive crumble

Mint and lemon tabbouleh

Red cabbage slaw

Served Hot

Rare roasted dry-aged beef, béarnaise sauce

Thyme and garlic roasted potatoes

FINE DINING FROM 1711 BY ASCOT

FOOD ALLERGENS INFORMATION

If you have an allergy or intolerance, please speak to a member of our catering team before you order or purchase any food or drink. The written allergen information that we provide, details the 14 major allergens that are contained in the ingredients. If you require further information about the presence of unintentional allergens (may contains), please ask us so that we can help you with your choice. If you are a regular customer, please continue to ask a member of our team as recipes and ingredients may change.



Hot dish of the day

Thursday

Fish pie

king prawn, hot-smoked salmon, haddock, leek and dill cream
Charlotte potato

Confit king oyster mushroom
smoked paprika, butterbean and shallot cassoulet (VE)

Friday

Spring lamb hot pot

glazed heritage carrots, celery, rosemary and red currant jus, crisp Charlotte potatoes

Wild mushroom and courgette stroganoff (VE)

Saturday

Pan-roasted free-range Suffolk chicken
potato gnocchi, tomato, basil and parmesan cream

Caramelised leek and courgette mac 'n' cheese (VE)

Sunday

Roasted loin of old spot pork, apple and sage stuffing, pan jus

Butternut, haricot bean and beetroot Wellington, onion jus (VE)

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Selection of Desserts

Biscoff and miso cheesecake (VE)

Lemon and lime tart

English strawberries, pouring cream

Fresh fruit platter

Dessert of the day

Thursday

Raspberry and vanilla pebble

Friday

Summer pudding, clotted cream

Saturday

Bitter chocolate and orange parfait

Sunday

Mango and passion fruit mess

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