

The 24 Hour Menu

Soups

Soup of the day, mini sub and farmhouse butter £7.50

Sandwiches

Club sandwich 'PHP' £13.95
Back bacon, hens' egg, chicken and plum tomato with lettuce and mayonnaise.

Open 'Angus' steak & dry cured bacon sandwich, £15.50
confit onion and free range hens' egg.

Cajun spiced chicken sandwich, avocado, tomato and lime £12.90
scented crème fraîche

Open 'Atlantic' prawn and avocado sandwich £13.50

'Croque Monsieur' £13.20
Toasted ham, cheese, tarragon mustard and red onion sandwich

Ham or 'Angus' beef, vine ripened tomato and whole £8.50
grain mustard

All sandwiches are available on either white, granary, ciabatta or foccacia bread

Grilled Pannini's

Chicken, bacon & brie £11.50

Roasted sweet pepper, field mushroom and pesto (v) £10.50

Scottish smoked salmon, gruyere cheese, confit onion £12.50
and horseradish

Pizza

Spicy beef, jalapeno peppers and gorgonzola £14.50

Jerk chicken, sweetcorn, spring onion and coriander £14.50

Roasted aubergine, courgette, sweet peppers and Gorgonzola (v) £14.50

Entrees

The 'PHP' Burger, chunky chips and coleslaw; Additional toppings; Swiss cheese, bacon, Field mushroom, blue cheese, fried egg £14.50

Side Orders £4.50

Chunky chips
Mixed salad or green salad

Desserts

White chocolate cheesecake with mango and banana £7.50

Fresh exotic fruit salad £7.50

Please be aware that some of our dishes may contain nuts. Vegetarians and special dietary requirements will be catered for on request.

The Menu Served 12.00pm – 10.00pm

Starters

Cream of 'brown cap' mushroom soup, confit Aylesbury duck and thyme £8.50

Banhams farm spicy chicken broth, sugar snap peas, spring onions and coriander £9.50

Cannelloni of Devon crab claw meat, sweet red pepper puree and shiso dressing £10.50

Beetroot marinated Scottish salmon, king scallop and crème fraiche £10.50

Salad of green asparagus, truffle dressing, quail egg and parmesan biscuit £9.00

Organic chicken liver parfait, pear chutney and onion bread £9.00

Main Courses

Wild mushroom dumplings, butternut squash, tarragon and a fresh girolle broth £15.50

Whole grilled lemon sole, morels, baby leeks, olive oil mash and lobster reduction	£22.50
Seared fillet of halibut, smoked clams, crushed new potatoes, dandelions and shellfish parsley vinaigrette	£19.00
Braised pork belly, tiger prawns, spiced white cabbage, sauce lie de vin	£18.00
Slow cooked rump of Sheepdrove organic lamb, cous cous, aubergine caviar and sauce black olive	£21.50
McDuff Estate Angus sirloin steak (250g), fine beans and almonds, plum tomato, field mushroom, Madagascar green peppercorn sauce	£22.50

Side Orders

Chunky chips, mashed potatoes or new potatoes, mixed salad or green salad	£4.50
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Desserts

White chocolate cheesecake with mango and banana	£7.50
Orange tart with milk ice cream	£7.50
Poached white peach, rosé Champagne sabayon and toasted almonds	£7.50
Tarte Bourdaloue - Pear tart, vanilla ice cream	£7.50
Selection of English and French cheeses Selected by our Maitre Fromager with Jellies and grapes	£9.50

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Afternoon Tea Served 2.00pm – 5.00pm

Afternoon Tea was not introduced in England until the 1840's. Anna, seventh Duchess of Bedford is given credit for beginning the tradition. During the long hours between English luncheons and the late English suppers she would get a sinking feeling. So she would send to the kitchen to have a pot of hot water, bread, butter and cakes sent to her boudoir where she would brew the tea and appease her appetite. She is said to have shared the idea with friends and by the mid 1840's afternoon tea had become a widespread social event in England.

The traditional time for afternoon tea was four or five o'clock but nowadays most establishments serve tea between two to five o'clock. The menu has also changed from bread, butter and cakes to include three specific courses;

Savouries – tiny sandwiches and crumpets

Scones – served with jam and Devonshire clotted cream

 Pastries – homemade traditional English cakes and French miniature pastries

Pennyhill Park Traditional Afternoon Tea £22.00

Scones, organic strawberry preserve and Devonshire clotted cream

Selection of finger sandwiches

Selection of finger pastries and desserts

Selection of traditional cakes

Tea of your choice

Cream Tea £15.00

Scones, organic strawberry preserve and Devonshire clotted cream

Selection of finger pastries and desserts

Tea of your choice

Royal Ascot Champagne Tea £34.00

Scones, organic strawberry preserve and Devonshire clotted cream

Selection of finger sandwiches

Selection of finger pastries and desserts

Selection of traditional cakes

Tea of your choice

Glass of Ruinart Brut Rosé NV Champagne

Scones with clotted cream and jam £6.50

Toasted tea cakes with butter and jam £6.50

Toasted crumpets, butter, celery and cheese £6.50

Afternoon Tea Sandwiches

Ham or 'Angus' beef, vine ripened tomatoes and whole grain mustard

Scottish smoked salmon, horseradish and cucumber

Hens' egg and mustard cress with mayonnaise

Cream cheese and chive £8.50

Picnic Hampers

Have a hamper created for you from a selection of freshly prepared cold meats, fish, salads and desserts to have in the grounds of Pennyhill or to take away.

'The Royal Ascot'

£65.00 (serves two)

Sweet and sour prawns
Oak smoked salmon 'old England'
Marinated vegetable 'antipasto'
Foie gras parfait with cherries
Grilled black leg chicken breast, bois boudran
Selection of market vegetables and salads
Seasonal cheeses with jellies and biscuits
Chocolate tart, orange and pistachio
Coffee and petits fours

'The Windsor Great Park'

£68.00 (serves two)

Oeuf Froid Albert
Smoked black leg chicken with Parma ham and chilli mint salsa
Black olive and feta cheese with sun dried tomatoes and puff pastry
Herb coated fillet of lamb, confit lemon and chutney
Selection of market vegetables and salads
Seasonal cheeses with jellies and biscuits
Strawberries and Loosely cream
Coffee and petits fours

'The Wentworth'

£76.00 (serves two)

Houmous with black olives, coriander, peppers and crispy fajitas
Rillettes of French duck with pistachio and sultana bread
Papiotte of oak smoked salmon with tamarind and cucumber pickle
Green asparagus and York ham with piccalilli
Native lobster salad
Selection of market vegetables and salads
Seasonal cheeses with jellies and biscuits
Afternoon tea pastries 'PHP'
Coffee and petits fours

Bento Box

£35.00

The concept of Bento is the Japanese version of a packed lunch. Have this delivered to your room, a complete meal in one stylish box ready to eat.

Sample menu

Ratte potato, red onion and fresh horseradish salad
Thai vegetable slaw

Basil mayonnaise
Clafoutis of baby spinach, goats' cheese and black olive
Chicken bois boudran
Pennyhill Park cheese selected by our Maître Fromager
Lemon tart and curd with hazelnut cream and orangettes
Mini sub and farmhouse butter

'Campbells Takeaways'

£45.00

In a rush, need to get to the airport, no time to eat? Then let us take this worry away. We can have the Bento Box listed above ready and waiting for you to take on your journey with a refreshing smoothie and the minimum of fuss.

For picnic hampers, bento boxes and turners takeaways we would kindly request a 24 hour notice period

Vegetarians and fish eaters can be catered for on request

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Children's Menu Available 12.00pm – 8.00pm

Starters

Mini Scottish fishcakes, tartare sauce and lemon	£7.20
Chicken satay with peanut sauce	£8.00
Cream of mushroom soup	£7.50
Garlic bread with mozzarella cheese and salad	£6.50

Main Courses

Pizza margarita (tomato and cheese) with chunky chips and salad	£10.50
Cumberland sausage and mash	£11.50
Spaghetti Bolognese	£10.50
Breaded fish and chips, tartare sauce and lemon	£11.50

Desserts

Banana split	£5.50
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Chocolate layer cake with chocolate sauce £5.00

Fresh exotic fruit salad £4.50

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Wine List

Champagne

		Vintage	Bottle	Glass
100	Ruinart	N.V	£45.00	£9.00
136	Ruinart Rosé	N.V	£60.00	£12.00

Half Bottles

135	Ruinart	N.V	£30.00
138	Ruinart Rose	N.V	£30.00

White Wine

		Vintage	Bottle	Glass
			750ml	175ml
200	Mango Bay Semillon/Chardonnay, Australia	2005	£20.00	£5.00
293	Julio Bouchon Sauvignon Blanc, Chile	2005	£22.00	£5.50
288	Pinot Grigio, San Stefano, Italy	2005	£25.00	£6.50
238	Chardonnay, La Playa Reserve, Chile	2005	£26.00	£6.50
281	Sancerre Domaine de la Villaudiere	2004	£45.00	£11.00
229	Egon Muller QVA Riesling, Germany	2004	£40.00	£10.00

Red Wine

300	Mango Bay Shiraz/Cabernet, Australia	2005	£20.00	£5.00
514	Las Mercedes Cabernet Sauvignon, Chile	2004	£22.00	£5.50
395	Rioja 'Capitosa', Bodega Lealtanza, Spain	2003	£32.00	£8.50
531	Chianti, Colli Senesi, Poggio Salvi, Italy	2000	£40.00	£10.00
520	Fleurie, Domaine Lardy, Beaujolais	2004	£41.00	£10.50
333	Chateauneuf du Pape, Domaine de Christa	2001	£52.00	£12.50

This list represents a small selection from our extensive wine cellar; should you wish to view the entire collection please ask

Where a vintage is exhausted the next available will be offered with the utmost confidence

Drinks List

The following is a small selection from our more extensive list available in The Ascot Bar.

Spirits (50ml)

Gin

Richmond	£5.00
Gordon's	£6.00
Bombay Sapphire	£7.00
Tanqueray	£7.00
Tanqueray 10	£9.00

Vodka

Romonoff	£5.00
Smirnoff Red	£6.50
Stolichnaya	£7.50
Absolut	£7.50
Grey Goose	£7.50

Whisky

Highland Poacher	£5.00
Bells	£6.50
J&B	£6.50
Johnnie Walker Red Label	£6.50

Malt Whisky

The Ascot Bar has one of the finest collections of Malt Whiskies in the UK. As a result they are too numerous to list. To really appreciate the quality of the collection we suggest you pay them a visit.

Ports (50ml)

Fonseca Late Bottled Vintage	£6.50
Taylors 10 Year Old Tawny	£8.00

Cognacs (50ml)

Meukow VSOP	£12.00
Meukow XO	£28.00
Hennessy Paradis	£45.00

Beers & Lagers

	Bottle
Budweiser - Budvar	£4.00
Becks	£3.00
Stella Artois	£4.00