



THE PROPERTY RACE DAY



12 NOON · FRIDAY 8 JULY 2011
ASCOT RACECOURSE
WWW.THEPROPERTYRACEDAY.COM

WINES AND DRINKS

PRAMERICA CHAMPAGNE RECEPTION

CHAMPAGNE R DE RUINART NV

From one of Champagne's oldest Houses, this stunning blend of 40% Chardonnay and 60% Pinot Noir is then topped up with reserve wine, giving it an extra dimension and depth of flavour. Floral notes and honeyed fruit mingle on the palate.



Pramerica

Please note this Champagne is not available for purchase, but will be served at the Pramerica Champagne Reception at the start of The Property Race Day.

WHITE WINES

SANCERRE 2009, ANDRÉ DEZAT

Classic Sauvignon Blanc with a scent of flowers, freshly mown grass, gooseberries and delicious, zippy fruit from one of the Loire Valley's most famous and talented wine families, the Dezats.

CHABLIS 2008, DOMAINE POMMIER

Based just to the west of the town of Chablis, the Pommiers make a classic wine with a scent of white peaches and warm stones, minerals and ripe, lemony fruit.

A donation shared between The Property Race Day's nominated charities is included in the price of every bottle of wine ordered.

ROSÉ WINES AND CHAMPAGNES

CHAMPAGNE LAURENT PERRIER ROSÉ NV

Undoubtedly, the ultimate Rosé Champagne, with its generous scent of red berries and lingering ripe summer fruit flavours. Lovely with or without food and the ideal Champagne with which to celebrate a win!

CHÂTEAU DE SOURS ROSÉ 2010, BORDEAUX

The late, great Bron Waugh described this iconic wine as “possibly the best rosé in the world”. Floral-laced summer fruit but perfectly dry and so a superbly versatile food wine.

RED WINES

BEAUNE 1ER CRU LES SCEAUX 2007, ANNE SOPHIE DEBAVELAERE

An unbeatable summer red, this stunning Pinot Noir comes from the slopes just outside Beaune in the heart of Burgundy. Pure, crunchy red fruit and subtle spice – this is a winning wine for a July menu.

CHÂTEAU HAUT ROC BLANQUANT 2004, GRAND CRU ST EMILION

A very fine, rich Merlot-dominated wine from the famous 1er Grand Cru Classé, Château Belair, vineyards of St Emilion. Lovely, velvety damson fruit with a hint of spice which really shows its breeding.

CHÂTEAUNEUF DU PAPE DOMAINE DE LA SERRIÈRE 2005

A perennial favourite, this dense, concentrated, stylish wine is made from very old vines in the heart of the Southern Rhône. Spicy, darkly fruity, with a scent of warm stones and a long, lingering flavour.

HOW TO ORDER YOUR WINES AND DRINKS

Please complete the form overleaf and return it in the enclosed stamped addressed envelope to:

**Ascot Hospitality
Ascot Racecourse
Ascot High Street
Ascot
Berkshire SL5 7JX**

Alternatively, you may fax your order to **01344 631273**. Please also use the form to advise Ascot of any special dietary requirements in advance.

**Orders must be received not later than
five working days before the event.**

Payment may be made either by cheque, or by completing the credit card details on the order form. Liquor is supplied to order. Credit cannot be given for opened bottles which have not been consumed. Patrons are not permitted to bring their own drink onto the premises.

**Please consult the detailed event menu shown on the
back of this leaflet before selecting your wines and drinks.**

WINE AND DRINKS ORDER FORM

THE PROPERTY RACE DAY · FRIDAY 9 JULY 2011
THE PAVILION AT ASCOT RACECOURSE

Name _____

Company _____

Address _____

_____ Postcode _____

Tel (day) _____ Fax _____

Email _____

Special dietary requirements INCLUDING VEGETARIANS _____

Rosé Champagne and wine

Price Quantity Subtotal £

Champagne Laurent Perrier Rose NV £70 _____

Chateau de Sours Rose 2010, Bordeaux £35 _____

White wines

Sancerre 2009, Andre Dezat £40 _____

Chablis 2008, Domaine Pommier £40 _____

Red wines

Beaune 1er Cru les Sceaux 2007, Anne Sophie Debavelaere £40 _____

Chateau Haut Roc Blanquant 2004, Grand Cru St. Emilion £40 _____

Chateaufort du Pape, Domaine de la Serriere 2005 £40 _____

Other drinks

Sparkling mineral water £5 _____

Still mineral water £5 _____

Orange juice £5.40 _____

Total £ _____

I enclose my cheque payable to **Ascot Hospitality** or debit my **Mastercard** **Visa**

Card number

Start date / Expires / Security code

LAST THREE DIGITS ON CARD BACK

Name AS ON CARD _____

Card account address and postcode IF DIFFERENT FROM ABOVE _____

Signature x _____

Date _____

MENU

STARTER

Involtini of Lightly Smoked Speck Ham with Goat's Cheese
Peppadew, Artichoke and Grelot Onions
Courgette Ribbons, Beetroot and Balsamic Dressing

VEGETARIAN STARTER

Involtini of Aubergine and Tomato Tartar
Chargrilled Artichoke and Peppadew
Beetroot and Balsamic Dressing

MAIN COURSE

Slow-roasted Fillet of Guilt-head Bream, Lobster and Crayfish Mash
Sea Beets and Bisque Velouté

VEGETARIAN MAIN COURSE

Tortelloni of Violet Artichoke and Grelot Onions
on a Wild Nettle and Cep Risotto
with Spinach and Hollandaise Sauce

DESSERT

Marinated Pineapple and Fraise des Bois Jelly
Pimm's™ Gazpacho and Clotted Cream

CHEESEBOARD

Westcombe Mature Cheddar, Somerset Brie and Cornish Blue
Redcurrant and Port Jelly
Rosemary Flatbreads and Carr's Water Biscuits

PETIT FOURS

Served with freshly brewed
Fairtrade® medium ground coffee or tea