



OLD PRESS ROOM

Tom Barnes, Executive Head Chef at three Michelin-starred L'Enclume and one Michelin-starred Rogan & Co. returns to Royal Ascot with his exceptional six-course tasting menu.



ROYAL  ASCOT

Tuesday 18th - Saturday 22nd June 2024

- An inviting restaurant full of charm and character in which to enjoy outstanding food for the ultimate Fine Dining experience.
- Prime elevated trackside position on Level 2 of the Grandstand offering incredible uninterrupted views of the Royal Procession and winning post from its own private viewing balcony.
- An open kitchen allowing guests to share the drama as chef, Tom Barnes, prepares and presents his specially designed six-course tasting menu.
- Excellent pairing of fine wines, carefully curated by our Master of Wine from Hallgarten & Novum Vintners, with guidance from the L'Enclume's sommelier team, to perfectly complement the flavours of each course throughout lunch.
- Easy access to the Winners' Enclosure, Parade Ring and Royal Enclosure Gardens to experience all the sights and sounds of Royal Ascot.

RESTAURANT PACKAGE

ENCLOSURE:	Royal Enclosure
LOCATION:	Elevated trackside position close to the winning post, Grandstand Level 2
CAPACITY:	40
TABLE:	Private tables for 2-10 people. Limited large tables
RECEPTION:	Moët & Chandon Vintage Champagne on arrival
FOOD:	Six-course tasting menu presented by Tom Barnes
DRINK:	Fine wine pairings to accompany lunch. Complimentary bar throughout the day including Moët & Chandon Grand Vintage Champagne and cocktails
AFTERNOON TEA:	Afternoon Tea served with Moët & Chandon Vintage Rosé Champagne
CAR PARKING:	One car park label per couple
RACECARD:	Yes
RACING PAPER:	Yes

DATE	TUES 18TH JUNE	WEDS 19TH JUNE	THURS 20TH JUNE	FRI 21ST JUNE	SAT 22ND JUNE
Price Per Person (Incl VAT)	£3,100	£3,100	£3,700	£3,700	£2,740

