

Michelin stars and new experiences: Sodexo Live! reveals its line-up for Royal Ascot 2025

2 months ago



With less than a week to go, [Sodexo Live!](#) the official catering supplier to Ascot Racecourse, has unveiled what racegoers can expect at Royal Ascot 2025 – an iconic week where world-class racing meets exceptional hospitality.

Sodexo Live! has proudly partnered with Ascot Racecourse since 1998, delivering culinary creativity and premium hospitality to hundreds of thousands of guests each year. Now in its 27th year, the team is once again set to raise the bar with innovative dining, world-renowned chefs, and a focus on talent development.

A team of more than 3,500 experience makers will deliver hospitality and retail across the five-day meeting – with many returning annually to be part of the magic. The commitment Sodexo Live! has to nurturing future culinary talent continues, offering career-shaping experiences for student chefs and early-career professionals.

Among the standout developments for 2025 is the arrival of acclaimed French chef Yannick Alléno, whose restaurant Bar Antoine will make its Royal Ascot debut. He joins the returning culinary stars Raymond Blanc, Lisa Goodwin-Allen, Tom Shepherd, Tom Booton and Simon Rogan – with an astonishing 29 Michelin stars between them. This marks one of the most decorated chef line-ups in the event's history.

Guests in the Royal Enclosure Gardens will enjoy an updated experience, while a host of new hospitality concepts are available across the site, including new partnerships and menus that reflect the very best of

British and international cuisine.

Exciting new retail and restaurant experiences in 2025 include:

- Sushi Kamon – Taking over the Seafood Terrace, this celebrated brand will serve exquisite sushi, sashimi and tempura.
- Fame and Glory – A fresh take on street food, offering shawarma wraps with a choice of marinated chicken, halloumi, or plant-based fillings.
- Wright Brothers – Bringing their famed seafood experience to The Smokehouse in the Royal Enclosure, Wright Brothers will offer luxurious lobster, oysters, a show-stopping fruits de mer, and more – all made with responsibly sourced seafood from their UK-based supply network.
- The Queen Anne Kitchen by 7 Bone – Serving up bold and indulgent smashed burgers in the Queen Anne Enclosure.
- 1768 Brasserie by James Tanner – An elevated dining experience curated by Ascot regular and much-loved TV chef James Tanner.
- Afternoon Tea by Benoit Blin – This year sees the debut of renowned pâtissier Benoit Blin, guests can enjoy his exquisite afternoon tea in the Bandstand Kitchen.

Elsewhere, the Lavender Courtyard will feature elegant Beaverbrook balloons, adding a whimsical and photogenic touch to the grounds.

Talent spotlight: chefs from across Sodexo Live! UK&I invited to join the Royal Ascot team

This year, Sodexo Live! is offering an exclusive opportunity for three of its in-house chefs to work alongside the elite at Royal Ascot 2025.

In a once-in-a-career placement, two chefs will join Raymond Blanc's team in the Royal Enclosure, crafting a five-course fine dining menu for up to 120 guests daily, including an elegant afternoon tea service.

One chef will join Tom Shepherd's brigade, delivering a dynamic grazing and plated menu in the Sandringham – a stunning venue in the Royal Enclosure Gardens.

As Sodexo Live! is dedicated to the career development of all its Experience Makers, these placements offer hands-on experience working with Michelin-starred chefs in an exhilarating, world-renowned setting – developing skills and confidence that will shape future careers.

Claire Morris, CEO, Sodexo Live! UK and Ireland, said:

"Royal Ascot is an unparalleled showcase of gastronomy, hospitality and team excellence. We are so proud to return for our 27th year with an offering that combines innovation, sustainability and talent development."

"With an incredible amount of Michelin stars at the event, exciting new culinary names, and immersive experiences for guests, 2025 is set to be our most memorable year yet. We can't wait to welcome more than 250,000 racegoers to experience it."

Jonathan Parker, Managing Director of 1711 by Ascot, added:

“Dining at Royal Ascot continues to evolve, and this year’s line-up reflects the very best of the UK’s culinary creativity. The calibre of chefs, coupled with a growing focus on sustainability and talent, ensures that every aspect of the guest experience is world-class.

“We’re proud of our continued partnership with Sodexo Live! and look forward to another exceptional year at this historic event.”

At Ascot Racecourse Sodexo Live! staff operate under the 1711 by Ascot partnership, which provides world-class catering and hospitality options across the racecourse in a range of enclosures including retail options, restaurants, fine dining and boxes. 1711 by Ascot also offers catering and hospitality off-site including support at the BMW PGA Championship at Wentworth and the Royal Windsor Horse Show.

Globally Sodexo Live! supports some of the most well-known and high-profile sports clubs, events, and stadia. In the UK it partners with Henley Royal Regatta, Fulham FC, Brighton & Hove Albion FC, Newcastle United FC, Nottingham Forest FC and the home of Scottish football, Hampden Park, to name a few. Internationally it delivers events such as Roland Garros, the Tour de France, the Miami Open and Grand Prix, the BNP Paribas Open at Indian Wells in California, plus stadiums in the USA including the Hard Rock Stadium (home to the Miami Dolphins) and T-Mobile Park, home to the Seattle Mariners.

For more information see www.sodexolive.co.uk