



LEICESTER RACECOURSE

A CLASSIC VENUE FOR RACING, DINING & EVENTS

Raceday Formal Menu

Starters

Ham hock terrine with piccalilli and sourdough croute

Whisky cured salmon with beetroot and dill crème fraîche

Hot and sour pickled prawns sun blush tomatoes and baby gem lettuce

Seasonal Lebanese salad, marinated feta watermelon, radish, cucumber fregola and mint (V)

Chicken liver parfait served with brioche bread and red onion chutney

Goat's cheese and beetroot salad (V)

Roasted red pepper and tomato soup (V)



Main Course

Chicken supreme wrapped in pancetta, dauphinoise potatoes, baby carrots, asparagus and tarragon red wine sauce

Belly pork with a mustard mash, braised red cabbage, chantenay carrots crispy kale and red wine Jus

Pan-fried salmon, with a pea risotto crispy capers and sauce vierge

Pumpkin parmesan arancini with roasted red pepper sauce (V)

Slow cooked feather Blade of Beef, served with mashed potato, roasted carrot, baby leeks and red wine jus

David Stow mature cheddar and caramelised onion tart, fondant potato, seasonal vegetables and rich cranberry jus (V)

Mushroom and Stilton Wellington, Pommes Anna, Crispy kale and Parsnip puree (V)



Desserts

Chocolate and Seville orange truffle torte

Classic lemon tart with lemon posset and raspberry

Vanilla bean cheesecake with honeycomb crumb

Passion fruit mousse with fruits of the forest

Chocolate and Salted caramel slice with chocolate soil vanilla bean ice cream

Tonka bean crème brulee with shortbread