



LEICESTER RACECOURSE

A CLASSIC VENUE FOR RACING, DINING & EVENTS

Ladies' Day Menu 2023

Selection of Canapes



Starters

Cauliflower velouté, with a cauliflower bhaji, and micro coriander

Goats cheese bavaois, beetroot and balsamic jelly with pickled heritage beetroot, black olive crumb and a beetroot tuille

Scorched fennel cured mackerel, mackerel tartar with citrus cured fennel slaw, tomato consommé, charred langoustine



Main Course

Roast rump of lamb, with a ricotta and lamb breast ravioli, sundried tomatoes, sautéed spring greens with mint and a rich lamb reduction

Butter poached cod, truffle pomme puree, braised baby leeks, asparagus spears, finished with a champagne and brown shrimp sauce

Courgette flowers stuffed with a tomato basil and olive mousse, sweetcorn and spring onion fritter, charred baby corn, and a tomato and pesto dressing



Desserts

Pistachio cake with raspberry textures, and whipped white chocolate mascarpone

Toffee panna cotta, with honeycomb and a sea salt and milk chocolate ganache



Ploughman's Platter

Selection of cheeses, pork pie, scotch eggs with chutney, grapes and celery