



LEICESTER RACECOURSE

A CLASSIC VENUE FOR RACING, DINING & EVENTS

Formal Menu 2025

Starters

- Ham Hock Terrine with Piccalilli & Sourdough Croute
- Gin-cured Salmon with a Cucumber and Wasabi
- Hot and Sour Pickled Prawn, sun blush tomatoes and baby gem lettuce
- Harissa baked carrot, radish, cucumber fregola and mint (V)
- Chicken liver parfait served with Brioche bread and red onion chutney
- Tomato, burrata and broad bean salad (V)
- Celeriac and blue cheese soup (V)



Main Course

- Chicken supreme wrapped in pancetta, pommes Anna, carrots, asparagus and tarragon red wine sauce
- Belly pork with a mustard mash, braised red cabbage, chantenay carrots, crispy kale and red wine Jus
- Grilled sea bass with herb risotto, roasted cherry tomatoes and pesto
- Wild mushroom arancini with roasted tomato sauce (V)
- Slow cooked feather blade of beef, served with mashed potato, roast, braised leeks with roasted carrot and red wine jus
- Mature red Leicester and caramelised onion tart, fondant potato, seasonal vegetables & rich red wine jus (V)
- Roasted butternut squash, mushroom and pearl barley strudel, pommes Anna, seasonal vegetables (V)



Desserts

- Chocolate and Seville orange truffle torte
- Classic lemon tart with macerated raspberry
- Vanilla bean cheese cake with honeycomb crumb
- Chocolate and cherry mousse
- Chocolate and salted caramel tart
- Tonka bean crème brûlée with shortbread

*Subject to change, for allergen information please speak to a member of staff