



LEICESTER RACECOURSE

A CLASSIC VENUE FOR RACING, DINING & EVENTS

28th December Race Day Menu 2026

Starters

Aromatic Carrot & Cumin Soup

A velvety smooth soup crafted from sweet roasted carrots and cumin. Served with a side of crispy, lightly spiced root vegetable crisps

Smoked Mackerel Pâté

A rich smoky pâté crafted from locally sourced mackerel, served with tangy, house-pickled cucumber slices. Accompanied by crisp curly endive and a slice of toasted brown sourdough



Main Courses

Roast Loin of Pork with Sage & Onion stuffing

A succulent slow-roasted loin of pork, generously stuffed with our homemade sage and onion sausage meat. Served with crispy fondant potato and a smooth braised red cabbage purée, our signature potted cauliflower cheese and a sweet roasted carrot. Finished with a savoury pork jus

Pan-Seared Atlantic Salmon

Seared crispy-skinned salmon fillet, served atop wilted spinach and charred asparagus spears. Accompanied by a light, buttery medley of new potatoes tossed with capers, parsley, fresh fennel, and lemon. Finished with a sweet and sharp red pepper coulis

Cauliflower Steak with Vintage Cheddar Sauce

A thick-cut cauliflower steak with a crisp garlic and thyme crumb. Served alongside golden Parmentier potatoes, a smooth caramelised cauliflower purée and a luxurious vintage cheddar cheese sauce



Desserts

Classic Orange Crème Brûlée

A rich velvety smooth custard infused with fragrant orange zest, beneath a sheet of caramelised sugar you can crack with your spoon. Served with a buttery orange zest shortbread biscuit for dipping

Mulled Wine Poached Pear Tart

Tender pears and mixed winter fruits gently poached in fragrant mulled wine, encased in a buttery tart shell and topped with a golden crumble. Served warm with a light, aromatic cinnamon cream

Cheese Board

Plus an additional Cheese Board at a cost of £12.00 per person

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