



LEICESTER RACECOURSE

A CLASSIC VENUE FOR RACING, DINING & EVENTS

Carling Day Menu

Starters

Roasted Tomato & Red Pepper Soup with Red Leicester Scone

Slow-roasted tomato and red pepper soup, simmered with aromatic herbs. Served with a warm Red Leicester cheese scone

Smoked Mackerel Pâté with Pickled Red Onion

Smoked mackerel pâté, served alongside a pickled red onion with shaved cucumber ribbons, accompanied by sweet cherry tomatoes, thinly sliced radish and thick cuts of toasted artisan sourdough bread



Main Courses

Signature Bistro Sirloin Steak

Sirloin steak seared to your preference, promising a perfect char on the outside and juicy tenderness within. Served with a bed of creamy, rich Dauphinoise potatoes and is accompanied by zesty fresh Chimichurri dressing. It is garnished with sweet, charred cherry tomatoes, delicate charred baby leeks crowned with a final flourish of our homemade crispy potato cake crisps

Pan-Seared Hake with Lemon & Butter Sauce

A fillet of pan-seared hake, featuring a golden, crispy skin and a delicate, flaky white fillet within. Served atop a homemade, golden new potato cake with tender asparagus spears and sweet glazed baby beetroot. Finished with a classic, rich lemon and butter sauce

Golden Tomato & Basil Arancini with Fiery Chilli Sauce

Golden, crispy Arborio rice balls, each with a creamy, flavourful heart of slow-roasted tomato and fresh basil. Served atop a bed of peppery rocket and drizzled with a rich fiery tomato and chilli sauce, crisp sage leaf and shavings of premium Parmesan cheese



Desserts

Biscoff salted caramel meringue

Chocolate fondant served with forest berries and Vanilla Bean ice cream

Cheese & Biscuits

*Plus an additional Cheese Board this is subject to a cost of £25 (ideal for up to 4 people)
Must be pre-ordered*