



# 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*

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