



LEICESTER RACECOURSE

A CLASSIC VENUE FOR RACING, DINING & EVENTS

May Saturday Evening

Starters

Creamy Leek & Potato Soup with Crispy Gnocchi

A classic leek and potato soup. Crowned with golden, pan-fried gnocchi with crispy leek threads. Finished with a drizzle of rich double cream and served alongside a warm artisan roll

Peach & Prosciutto Burrata Salad

Seasonal salad, slices of Prosciutto draped over a bed of crisp, crunchy greens and fragrant herbs. A ball of creamy Burrata, perfectly complemented by ripe peaches.

Finished with a drizzle of a rich tangy balsamic glaze



Main Courses

Crispy Pork Belly with Black Pudding & Celeriac Remoulade

A succulent square of slow-roasted pork belly with crispy panko. Layered with slices of traditional black pudding and a zesty celeriac remoulade. The dish is finished with a rich apple jus and dots of sweet apple purée

Pan-Seared Sea Bass with Mussels, Bombay Potatoes & White Wine Curry

A fillet of pan-seared sea bass nestled atop a bed of aromatic Bombay potatoes. Accompanied by a fragrant mussel and white wine curry sauce. Finished with a garnish of sweet, slow-roasted confit cherry tomatoes and freshly chopped coriander

Creamy Tomato & Mascarpone Risotto with Charred Courgette Pesto

A velvety Arborio risotto slow-cooked in a rich tomato broth with mascarpone cheese. Contrasted with a smoky charred courgette pesto dressing and garnished with fresh basil leaves



Desserts

Limoncello Tiramisu

Classic Apple & Cinnamon Crumble Tart

Cheese and 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**