



LEICESTER RACECOURSE

A CLASSIC VENUE FOR RACING, DINING & EVENTS

Ladies Day Menu

Starters

Mushroom Bisque

Cream of mushroom soup. Accompanied by our signature Mushroom Bhaji, Crispy Fritters seasoned with cumin and coriander

Pancetta-Wrapped Chicken Terrine

Terrine of chicken, wrapped in crisp pancetta. Served with a tangy piccalilli purée, complemented by house-pickled cauliflower, carrots, and baby cornichons. Accompanied by a toasted Ciabatta Croute

Artisan Smoked Salmon Rillettes

A luxurious blend of flaked hot and cold smoked salmon folded with delicate herbs, served with a crisp salad of dressed leaves and dill-pickled cucumber ribbons. Accompanied by thinly sliced, infused radishes and a toasted sourdough croute



Main Courses

Duck Breast

Seared duck breast, dusted with Sumac. Served with a rich, slow-cooked fondant potato, delicate herb-infused baby carrots and tender asparagus. The dish is finished with charred shallots and a vibrant blackberry and balsamic reduction

Pan-Roasted Cornish Hake

Fillet of pan-roasted hake served atop a vibrant, silky pea purée. Accompanied by a rich Parmesan veloute studded with tender diced courgettes, fresh peas, and broad beans. The dish is finished with a sweet and tangy sundried tomato compote and a delicate swirl of chive oil, offering a luxurious and layered dining experience

Goat's Cheese & Basil Arancini

Crispy, golden-fried Arancini filled with creamy goat's cheese, fragrant basil, and sun-drenched tomatoes. Served with a vibrant tomato and basil sauce, a light, peppery rocket salad, and topped with a generous pile of freshly grated Parmesan



Desserts

Limoncello tiramisu served with a shot of Limoncello

Chocolate delice served with a coffee infused cream, Morello Cherries soaked in Brandy with a chocolate marble straw

Cheese Board