



# LEICESTER RACECOURSE

A CLASSIC VENUE FOR RACING, DINING & EVENTS

## Box Cold Fork 2026 Menu

### *The Centrepieces*

#### **Poached Salmon and Smoked Salmon Platter**

Succulent poached Atlantic salmon and slices of premium smoked salmon and served alongside plump, sweet king prawns.

#### **Broccoli and Stilton Tart (V)**

A rich, flaky pastry tart generously filled with tender florets of broccoli bound in a creamy, decadent sauce infused with the sharp, distinctive flavour of aged Stilton cheese.

#### **Classic Chicken Caesar Salad**

Crisp Cos lettuce tossed in a robust, creamy Caesar dressing topped with slices of perfectly grilled chicken breast, crunchy garlic croutons, and a dusting of shaved Parmesan cheese.



### *Fresh Salads*

#### **Bocconcini Mozzarella, Pesto and Beef Tomato Salad (V)**

A caprese delight featuring soft, delicate Bocconcini Mozzarella pearls layered with thick-cut, ripe beef tomatoes, all drizzled with aromatic basil pesto.

#### **Quinoa with Roasted Mediterranean Vegetables (V)**

A hearty quinoa base studded with a colourful medley of fire-roasted bell peppers, courgettes and red onions.

#### **Orzo Pasta Salad with Feta, Sun-Blushed Tomatoes, Olives, and Fire-Roasted Peppers (V)**

Tender Orzo pasta mixed with tangy crumbled feta cheese, sweet sun-blushed tomatoes, salty Kalamata olives, and smoky fire-roasted peppers in a light dressing.

#### **New Potato Salad with a Shallot and Parsley Vinaigrette (V)**

Baby new potatoes steamed until tender, tossed in a bright, zesty vinaigrette with finely chopped shallots and fresh parsley.

#### **Coleslaw with Cheese (V)**

A crunchy, creamy slaw mixing crisp shredded cabbage and carrots in a rich mayonnaise dressing, enhanced by the addition of mild grated cheese.

#### **Mixed Leaf Salad (V)**

A crisp, refreshing assortment of seasonal mixed leaves, providing the perfect light accompaniment to the richer dishes on offer.



### *Chef's Dessert Selection*

Cheese Board

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



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## Box Hot Fork Buffet 2026

### *Main Courses*

Please select your choice of **two** main courses to be included in your bespoke dining experience.



### *European & British Classics*

#### **Slow-Cooked Beef Bourguignon**

A rich, melt-in-the-mouth classic French stew featuring succulent cuts of beef, slow braised in a robust red wine sauce with pearl onions, mushrooms, and herbs. Served atop creamy, velvety mashed potatoes with a side of steamed seasonal vegetables.

#### **Pan-Seared Chicken Breast with Leek & Stilton Sauce**

Tender chicken breast served with a luxurious, tangy Stilton cheese and leek cream sauce. Accompanied by garlic and rosemary roasted new potatoes and fresh seasonal vegetables.

#### **Atlantic Salmon Fillets with Provençale Sauce**

Delicate, flaky salmon fillets lightly seared and topped with a vibrant sun-ripened tomato, olive and caper Provençale sauce. Served with fragrant minted new potatoes and seasonal vegetables.



### *A Taste of India*

#### **Creamy Butter Chicken Feast**

Tender chicken simmered in a mild, rich and velvety tomato and Makhani gravy. Served with aromatic basmati rice, freshly baked naan bread, crispy onion Bhaji, Pakora, and a traditional Samosa.

#### **Makhani Paneer Platter (V)**

Our signature vegetarian main: soft cubes of Indian cottage cheese (paneer) in a silky and mildly spiced tomato butter gravy. Accompanied by a fresh mint paratha, basmati rice, naan bread, crispy onion Bhaji, Pakora and a traditional Samosa.

#### **Garden Selections (Vegetarian V)**

Crispy Gnocchi with Roasted Pumpkin & Sage Cream (V) Delicate potato gnocchi pan-fried to crispy perfection, tossed in a luxurious roasted pumpkin and sage cream sauce.

#### **Quinoa-Stuffed Peppers with Roasted Tomatoes & Feta (V)**

Oven-roasted bell peppers generously stuffed with a hearty mixture of quinoa, Mediterranean vegetables, sweet roasted tomatoes, and crumbled Greek Feta cheese.

#### **Classic Vegetarian Lasagne (V)**

Layers of fresh pasta sheets intertwined with a rich tomato and vegetable Ragù, creamy béchamel sauce and topped with golden melted cheese.

### *Chef's Selection of Desserts*

Cheese Board

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