



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



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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

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



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