



# LEICESTER RACECOURSE

A CLASSIC VENUE FOR RACING, DINING & EVENTS

## 28th December Menu

### Mulled wine on arrival

#### *Starters*

Soup of the day

Prawn cocktail, Baby gem, Granary bread crisps, Charred lemon



#### *Main Course*

Honey glazed duck breast, with a Confit duck leg bon bon, Garlic and chive mash, Baby carrots, Braised red cabbage, Cavallo Nero, Cherry jus

Pan seared salmon fillet, Crab and chilli potato cake, Buttered savoy, Crushed minted peas, Sun dried tomato, Chive cream sauce

Gnocchi, Forest mushrooms, Chesnuts, White wine cream sauce, Cavallo Nero, Parmesan and pumpkin seed crisp (V)



#### *Desserts*

Dark chocolate slice, with cherry textures, vanilla cream

Syrup sponge pudding, mulled wine poached fruits, Vanilla crème anglaise

### Served at last race



Selection of three Cheeses, Celery, Grapes and Crackers



### Half bottle of house wine

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