



LEICESTER RACECOURSE

A CLASSIC VENUE FOR RACING, DINING & EVENTS

Ladies Day Menu 2024

Ploughman's Platter

Selection of three cheeses and savoury biscuits along with, grapes, celery and chutney with pork pies, scotch eggs and sandwiches



Pre Starter

Plum tomato consommé with sundried tomato and olive



Starters

Crème dubarry soup, topped with poached smoked haddock and micro parsley
Chicken and smoked ham hock terrine with piccalilli and honey puree, pickled vegetables and toasted ciabatta

Mushroom parfait, with celeriac remoulade, sautéed wild mushrooms and toasted sour dough



Main Course

Pan seared lamb rump with peas a la francaise, black olive mash potatoes, carrot puree, purple sprouting broccoli and butter poached baby turnip, lamb jus

Pan seared stone bass with a lightly curried veloute with mussels, crayfish, clams and summer greens and confit potatoes

Handmade black truffle and parmesan potato gnocchi, gorgonzola cream sauce with home grown cauliflower beurre noisette puree and pan roasted cauliflower florets, dressed garden vegetables



Desserts

Strawberry daiquiri and white chocolate mousse

Amalfi lemon and poppy seed sponge filled with lemon curd and blueberries topped with champagne sorbet