LEICESTER RACECOURSE

A CLASSIC VENUE FOR RACING, DINING & EVENTS

29th November raceday

Hearty Roasted Tomato & Red Pepper Soup

A rich, velvety soup crafted from slow-roasted vine tomatoes and sweet red peppers, capturing deep, smoky notes. Served piping hot with a warm, flaky, house-baked Red Leicester cheese scone on the side, perfect for dipping.

Classic Prawn Cocktail with Whipped Avocado

A timeless starter featuring succulent, perfectly pink prawns in a zesty Marie Rose sauce, nestled on a bed of crisp, shredded Gem lettuce. Complemented by sweet baby tomatoes and a smooth, creamy whipped avocado purée for a modern, luxurious twist.

The Ultimate Roast Beef Dinner

Succulent slices of medium-rare roast beef served with a towering, golden Yorkshire pudding and potatoes roasted in flavourful beef dripping. Accompanied by sweet honey-roasted carrots, our signature creamy cauliflower cheese, and vibrant, sautéed buttery greens. Finished with a rich, house-made red wine jus.

Roast Chicken Dinner

A succulent, pan-roasted chicken breast served with a towering golden Yorkshire pudding and a sage and onion stuffing ball. This plate is piled high with potatoes roasted in flavourful beef dripping, a sweet honey-roasted carrot, our signature creamy cauliflower cheese, and vibrant sautéed buttery greens, all finished with a rich, house-made red wine jus.

Vegetable Wellington

A magnificent, golden-baked Wellington filled with a rich blend of roasted seasonal vegetables, lentils, and nuts, all wrapped in flaky puff pastry. Served with crispy, flavourful roast potatoes, sweet honey-roasted carrots, our signature creamy cauliflower cheese, and vibrant, sautéed buttery greens. Finished tableside with a rich red wine jus.

Warm Apple & Cinnamon Crumble Tart

Slow-baked bramley apples infused with cinnamon and nutmeg in a shortcrust pastry base, finished with a generous buttery oat crumble and hot vanilla custard.

The Traditional Sherry Trifle

Crisp, slow-baked vanilla meringue shards layered with macerated local strawberries, a vibrant wild strawberry coulis, and freshly whipped Chantilly cream.

Cheese and Biscuits

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