LEICESTER RACECOURSE

A CLASSIC VENUE FOR RACING, DINING & EVENTS

17th November raceday

Carrot & Fresh Coriander Soup

Bright, slow-simmered garden carrots infused with fragrant coriander and earthy spices, topped with colourful, crisp root vegetable crisps for the perfect crunch.

Goat's Cheese Panna Cotta with Basil-Infused Confit Tomatoes

A velvety, rich goat's cheese panna cotta balanced by the sweetness of vine-ripened cherry tomatoes slow-cooked in basil oil, served alongside a crunchy artisan sourdough croute.

Apple & Thyme Pork Chop

An exceptional T-bone pork chop infused with sweet apple cider and aromatic thyme, paired with smooth roasted garlic mashed potatoes, tender green beans, and a melt-in-the-mouth braised carrot, finished with a glossy cider jus.

Pan-Fried Hake with Saffron Potatoes

A delicate, pan-fried hake fillet served alongside vibrant saffron parmentier potatoes, garlic-infused tender stem broccoli, salty samphire, and sweet confit cherry tomatoes, all dressed in a rich lemon and butter sauce.

Mediterranean Ratatouille Stuffed Pepper

A tender sweet pepper packed with slow-simmered ratatouille vegetables, presented on a rich tomato sauce with smoky charred courgettes and sweet, melting confit cherry tomatoes.

Apple 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.

Strawberry Eton Mess

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

Artisan cheese board

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