LEICESTER RACECOURSE

A CLASSIC VENUE FOR RACING, DINING & EVENTS

3rd December Christmas Menu

Curried Root Vegetable Soup with Onion Bhaji

A fragrant and velvety soup of curried carrots, parsnips, and apple is blended with hearty red lentils and served alongside a crisp, golden onion bhaji for dipping.

Classic Prawn Cocktail

Juicy, chilled prawns rest on a bed of fresh baby gem lettuce and creamy, whipped avocado, accented with sweet cherry tomatoes and finished with a crunchy ciabatta croute.

Festive Roast Turkey

Tender, succulent slices of roast turkey are paired with a rich pork, sage, and onion stuffing, surrounded by crispy roasted potatoes, buttered parsnips, glazed carrots, and creamy Brussels sprouts. The dish is finished with a deeply flavoured turkey jus.

Holiday Salmon with a Pomegranate Kiss

Succulent salmon is roasted to perfection and adorned with a festive pomegranate molasses glaze for a touch of sweet and tart. The dish is built upon a bed of golden-roasted Persian potatoes and tender stem broccoli, complemented by slow-braised, anise-infused fennel and a silky, rich hollandaise.

Vegetable Wellington

A stunning puff pastry parcel is filled with a savoury blend of mushrooms, herbs, and root vegetables, delivering a rich and “meaty” texture that will delight all diners. It is served with crispy roasted potatoes, buttered parsnips, glazed carrots, creamy Brussels sprouts, and a flavourful jus.

Traditional Christmas pudding

A rich and fruity Christmas pudding, packed with winter spices and dried fruits, is steamed to perfection. It is served warm and smothered in a classic brandy sauce and a vibrant berry compote.

Berry Pavlova

This meringue-based dessert features a crisp, delicate shell with a soft, marshmallow centre. It is piled high with fresh mixed berries and topped with a generous dollop of whipped cream.

Artisan cheese board

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