



LEICESTER RACECOURSE

A CLASSIC VENUE FOR RACING, DINING & EVENTS

Wedding Menu

Starters

- Ham hock terrine with piccalilli and sourdough croute
Gin cured salmon with pickled cucumber crème fraîche and wasabi emulsion
Hot and sour pickled prawns, sun blush tomatoes and baby gem lettuce
Seasonal Lebanese salad, marinated feta watermelon, radish, cucumber fregola and mint (v)
Chicken liver parfait served with brioche bread
and red onion chutney
Sautéed woodland mushroom in a light pastry box, quail eggs
and a truffle butter (v)
Oak smoked duck and orange salad with honey and soy reduction
Slow roasted tomato and spinach soup (v)



Mains

- Chicken supreme wrapped in pancetta, dauphinoise potatoes, heritage carrots, asparagus
and tarragon red wine sauce
Belly pork with a mustard mash, braised red cabbage, chantenay carrots, crispy kale
and red wine jus
Pan-fried salmon, with a pea risotto, crispy capers and sauce vierge
Chicken with black garlic served with pommes anna, buttered asparagus
and charred leek puree
Pumpkin parmesan arancini with roasted red pepper sauce (v)
Slow cooked feather blade of beef, carrot puree, roast baby turnip, green beans
and red wine jus
David Stow mature cheddar and caramelised onion tart, fondant potato,
seasonal vegetables and rich cranberry jus (v)
Goat's cheese and beetroot soufflé with a parsley crumb, pommes anna,
crispy kale and parsnip puree (v)



Desserts

- Chocolate and Seville orange truffle torte
Raspberry and Pimm's mousse and strawberry gel
Classic lemon tart with lemon posset and raspberry
Vanilla bean cheese cake with honeycomb crumb
Passion fruit mousse with fruits of the forest
Chocolate and salted caramel slice with chocolate soil, vanilla bean ice cream
Trio of soft centred mousses, gin and tonic, strawberry daiquiri, peach bellini, quenelle



Coffee and mints

One starter, one main and one dessert for entire party

Menus are subject to change. Speak to a member of staff for allergen details.