

Sample A La Carte Menu

Introduction

Our Head Chef Phillip Sharpe has seized upon this opportunity to bring you only the finest, seasonal and freshest in local produce and is looking forward to having you enjoy his team's culinary creations

Starters

(v) spiced carrot soup with tempura vegetables chilli and cardamom infused oil	£4.75
seared king scallops with pea and coconut foam cauliflower puree, seasonal leaves	£7.95
trio of organic reared salmon with dressed samphire ruby grapefruit dressing	£6.95
lobster and saffron tortellini with champagne and caviar cream with buttered courgette	£8.50
terrine of gressingham duck and goose liver artichoke, beans and figs with toasted brioche	£6.95
(v) roasted asparagus, herb and mascarpone risotto dressed watercress, crisp parmesan	£4.95
(v) Capricorn goats cheese, beetroot and vine tomato tart roquette and pine nut salad balsamic reduction	£5.95

Some of our food may contain traces of nuts.

We liaise closely with our local food suppliers to ensure our ingredients do not include genetically modified maize or Soya. For those with special dietary requirements or allergies who may wish to know certain ingredients, please ask a member of staff who will be happy to assist.

A 10% service charge will be added for tables of 6 and above.

Thank you for choosing maiyango we hope you thoroughly enjoy your experience.

Mains

yellow fin tuna with martini rosé and orange reduction warm salad of baby gem and violet potatoes	£16.50
a duo of sea bass and halibut with shellfish essence basil linguine, roasted and creamed vegetables	£15.95
roasted breast of gressingham duck with cafe au lait sauce confit potatoes and roasted peppers	£16.95
trio of lamb with Moroccan spices cherry tomato cous cous and buttered spinach	£16.95
corn fed chicken breast with confit king prawn chorizo dauphinoise and a lentil and pancetta jus	£14.95
char grilled fillet of shire beef with peppercorn jus roasted artichoke, shitake mushrooms and a wasabi rosti	£21.95
(v)cherry tomato, shallot and halloumi tarte tatin red onion mash , white bean and herb sauce	£12.75
(v) thai curry of selected seasonal vegetables with tandoori paneer saffron braised rice, sweet chilli and lentil cream	£12.75
(v) vegetarian inspiration an off the cuff creation by our head chef phillip sharpe	£13.75

Side Orders

panache of seasonal vegetables	£2.50
wholegrain mustard mash	£2.50
buttered new potatoes with roasted red onion	£2.50



Maiyango has received the **best** SmileSafe rating for food hygiene practice, structure and confidence in management

for more information please visit www.leicester.gov.uk/food

HOTEL MAIYANGO, Leicester's 1ST Boutique Hotel is now open!!!

Desserts

Phillip Sharpe's unique selection of desserts is a perfect blend of traditional recipes combined with contemporary twists using only the best seasonal ingredients. All desserts are made to order therefore will take longer to arrive at your table, however we are confident that these will be some of the best desserts you'll have ever tasted and well worth the wait!

selected seasonal berries and Möet & Chandon jelly mint ice cream, crisp tuile	£6.25
strawberry and chilli parfait with liquorice ice cream	£5.50
trio of dark chocolate chocolate and chilli sorbet, chocolate and orange sabayon, chocolate fondant	£6.50
collection of organic lemon lemon tarte, lemon curd ice cream, lemon jelly	£5.50
lavender and white chocolate crème brûlée with blood orange sorbet	£4.50
a selection of homemade ice creams and sorbets	£4.50
an assiette of desserts a selection of the above	£12.50
a selection of fine cheese with grapes, celery, homemade apricot and walnut bread	£5.95