

Sample Lunch Menu

2 courses £13.50

3 courses £16.50

Introduction

Our Head Chef Phillip Sharpe and his team 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

pan fried scallops with pea and coconut sauce
sapphire and orange salad (£2.00 supplement)

terrine of gressingham duck and goose liver
crisp seasonal leaves, orange dressing

(v) beetroot, slow roasted tomato and goats cheese tart
pine nut and roquette salad

(v) asparagus, herb and mascarpone risotto
dressed watercress and a parmesan tuile

(v) roasted red pepper and vine tomato soup
with chilli infused oil

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

pan fried rib eye of Shire beef with a pink peppercorn jus
sauté new potatoes and roasted red onion (£1.50 supplement)

Moroccan spiced rump of british lamb
cherry tomato cous cous and buttered spinach

roasted breast of free range chicken with chorizo dauphinoise
creamed peppers and herb jus

slow roasted pork belly with whole grain mustard and herb mash
beluga lentil and pancetta jus

char grilled yellow fin tuna with shellfish essence
roasted and creamed vegetables, fresh basil linguine

(v) thai spiced vegetables with roasted paneer
saffron braised rice, lentil and herb sauce

Dessert

a collection of seasonal berries set in Moet & Chandon jelly
raspberry sorbet and a fresh fruit coulis (£1 supplement)

dark chocolate fondant with vanilla ice cream
seasonal berry compote (9 minutes cooking time)

lavender and white chocolate crème brûlée
blood orange sorbet and almond tuile

a collection of homemade ice creams and sorbets

a selection of fine cheese with apricot and walnut bread
grapes and celery



maiyingo 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