

The world on a plate, on your doorstep...

1 Loaf & Bloom

Ladysmith Rd,
South Wigston, LE18 4UZ

The Salvation Army's Loaf & Bloom coffee shop serves hot and cold drinks, sandwiches, cakes and daily specials.

leicestersouthsa.org.uk/cafe.html



5 Antalya

98 Leicester Rd, Wigston, LE18 1DR

An authentic taste of Turkey, with kebabs and other dishes made from family recipes. Meats are marinated, skewered and grilled over a mangal.

orders.antalyawigston.co.uk



2 Connor's Café

3 Spring Lane, Wigston,
LE18 1LW

Traditional British caff serving all-day breakfasts and home-cooked fare – family run, friendly and welcoming.

facebook.com/ConnorsCafeWigston



6 Indian Sweet Box

17 Stoughton Rd, Oadby, LE2 4DS

Here you can enjoy mithai (Indian sweets) with a modern twist, plus Asian savouries, and unique Indian-Chinese fusion dishes.

indiansweetbox.com

7 The Bay Leaf

53 Leicester Rd, Wigston, LE18 1NR

Modern Indian restaurant offering a wide range of dishes including Karahi chicken and Hyderabad lamb biryani.

thebay-leaf.co.uk



3 Cafe Bocca

3 Bell St, Wigston, LE18 1AD

Italian-style coffee bar with serious heritage. Before relocating to Wigston, Cafe Bocca was located in Leicester Market for 127 years!

instagram.com/cafeboccaleicester

4 Menphys Coffee Shop

Menphys Hub, Bassett St,
South Wigston, LE18 4PE

A social enterprise for a local charity that helps children and young people with disabilities. You'll find hot & cold drinks, locally made cakes and classic dishes.

menphys.org.uk/coffee-shop

8 HinGlish

7 Shire Court, Gloucester Crescent,
Wigston, LE18 4XJ

English breakfasts in the morning and classic Indian main courses in the evening. The perfect combination!

hinglish.uk

9 Stack

7 The Parade, Oadby, LE2 5BB

High-protein, low-calorie pancakes, burgers, brunches and sides, from 'Power Punch Pancakes' to 'Muscle Builder Beef Stacks'.

instagram.com/thestackuk

10 Mezze Mangal

60 Rosemead Dr, Oadby, LE2 5SF

Authentic Turkish restaurant. Popular options include mezze starters and classic Turkish kebabs like chicken shish.

facebook.com/mezzemangalUK

11 Hotville Wings

79 The Parade, Oadby, LE2 5BB

One-stop shop for Nashville-style fried chicken: burgers, tenders, wings, waffles, and more. The first Hotville Wings store was launched on Uppingham Road in Leicester.

hotville.co.uk

12 The Tea Room

26 The Parade, Oadby, LE2 5BF

If you love English afternoon tea (served on traditional china, naturally), and scones with jam and cream, The Tea Room is for you!

Facebook search: 'Tea Room Oadby'

13 The Two Steeples

51 Bell St, Wigston, LE18 1AD

British pub serving cask ales and classic UK dishes like beef & ale pie and fish & chips alongside world cuisine including Katsu curry, lamb kofta and nachos.

greeneeking.co.uk

RECIPE ONE: MILK BARFI

To make 12 pieces

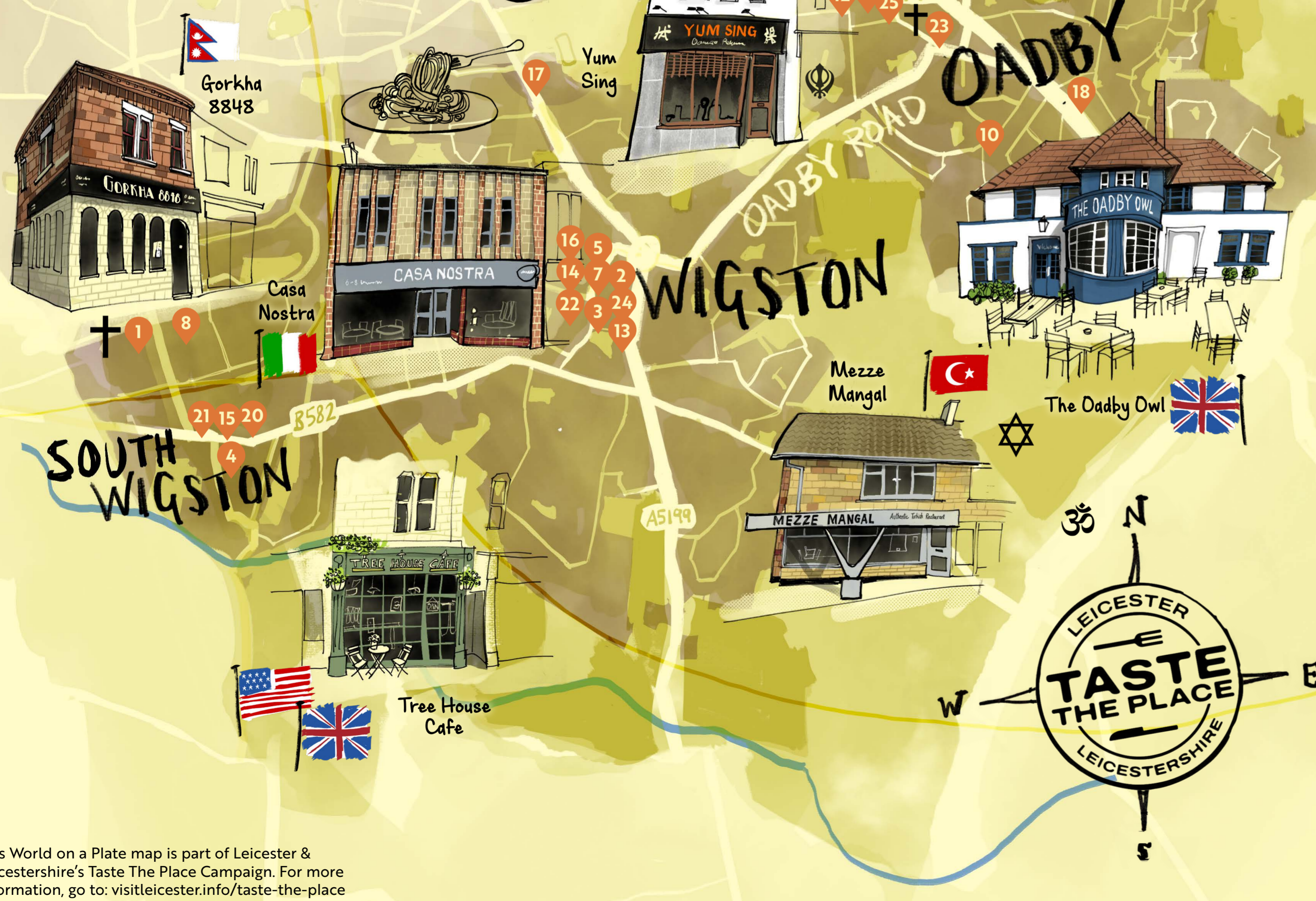
- * 300g full cream milk powder
- * 150g sugar
- * 250ml full cream milk
- * 60g ghee
- * 3 tbsp pistachios, chopped

1. Put milk powder, sugar and milk into a bowl. Whisk and mix well.
2. Transfer mixture into a large non-stick pan or wok.
3. Add ghee and stir continuously, heating gently until the mixture thickens.
4. After around 10 minutes of gentle stirring, the mixture will start to hold its shape.
5. At this point, transfer the thickened mixture into a tray lined with baking paper. Press down gently to level the dough and top with chopped pistachios.
6. Cover and refrigerate for one hour.
7. Remove from fridge and cut into 12 portions. The barfi can be stored in an airtight container for up to a week.



WORLD ON A PLATE

Restaurants, pubs, cafés and takeaways to give you a taste of global cuisine in Oadby & Wigston - turn the map over for more details!



This World on a Plate map is part of Leicester & Leicestershire's Taste The Place Campaign. For more information, go to: visitleicester.info/taste-the-place

14 Spice Box
31 Leicester Rd, Wigston, LE18 1NR

Takeaway Indian offering set 'boxes' to go and traditional favourites like jalfrezi, bhuna and baltis.

spiceboxleicester.com

15 The Cue Club Kitchen
53 Blaby Rd, South Wigston, LE18 4PA

Modern and welcoming pool hall serving Indian food six days a week, 6-11pm. Members only but guests can join at the bar.

[instagram.com/thecueclubleicester](https://www.instagram.com/thecueclubleicester)

16 Tap and Barrel
58 Leicester Rd, Wigston, LE18 1DR

A micropub serving cask and keg ales and ciders, plus a small number of bar snacks like cheese and onion cobs and pork pies.

[facebook.com/tapandbarrelwigston](https://www.facebook.com/tapandbarrelwigston)

17 Dreams
289 Leicester Rd, Wigston, LE18 1JW

Vibrant, Instagrammable café serving burgers in pink, blue, black and yellow, plus homemade cakes and brunches.

[instagram.com/dreams.leicester](https://www.instagram.com/dreams.leicester)

18 The Oadby Owl
7 Glen Rd, Oadby, LE2 4PE

A large, modern and comfortable traditional English pub. It serves classics such as fish & chips, steaks, pies, burgers and all-day breakfasts.

greeneeking.co.uk

RECIPE TWO: LAMB SHANK ROGAN JOSH

Serves 4

- * 4 lamb shanks
- * 2 large onions, chopped
- * 8 cloves garlic, minced
- * 2-inch piece ginger, grated
- * 2 tomatoes, chopped
- * 2 tbsp tomato paste
- * 250ml plain yogurt
- * 4 tbsp veg oil or ghee
- * 2 tsp ground coriander
- * 2 tsp ground cumin
- * 1 tsp turmeric
- * 1 tsp paprika
- * 1 tsp ground cinnamon
- * 1 tsp ground cardamom
- * 1 tsp ground cloves
- * 1 tsp ground black pepper
- * Salt to taste
- * Fresh coriander for garnish

1. Heat oil or ghee in a large pot over medium heat. Add the onions and cook until they are soft and golden brown, stirring occasionally.
2. Add the garlic and ginger and cook for another 2-3 minutes until fragrant.
3. Add the chopped tomatoes and tomato paste, stirring well. Cook for five minutes until the tomatoes have softened.
4. In a separate bowl, mix the yogurt and all the ground spices.
5. Add the yogurt-spice mix to the pot and stir with the onion and tomato mixture.
6. Add shanks to pot, turning them to coat them in sauce.
7. Pour enough water into the pot to cover the lamb shanks. Bring mixture to a simmer, then reduce the heat to low and cover the pot with a lid.
8. Let the lamb cook for about 2-3 hours, or until the meat is tender and falling off the bone.

Stir occasionally and add more water if needed.

9. Once the lamb shanks are cooked, taste the sauce and adjust the seasoning if necessary.

10. Serve the lamb shank rogan josh hot, garnished with fresh coriander leaves, with rice or naan bread.

Recipe supplied by Pratik Master from Wigston Deli.



19 Tipu Sultan
18 The Parade, Oadby, LE2 5BF



This palatial Indian restaurant serves jalfrezi, biryani, tikkas and more, plus specialties like sultani chops – flavoursome mutton chops marinated in herbs and spices. The grand setting provides another reason to visit!

tipu-sultan.com

25 Yum Sing Cantonese Restaurant
11 Leicester Rd, Oadby, LE2 5BD

Authentic Cantonese cuisine with crowd-pleasing dishes and service. Highlights include sweet & sour chicken, crispy duck, and a superb four-course set menu to get your taste buds dancing.

Tripadvisor: Search 'Yum Sing Oadby'



20 Gorkha 8848
67 Blaby Rd, South Wigston, LE18 4PA

Gorkha 8848 cooks up delicious Nepalese, Indian and Indo-Chinese cuisine, featuring dishes like guthra tandoori chicken and lamb momo.

gorkha8848.co.uk

21 Tree House Café
23 Blaby Rd, South Wigston, LE18 4PA

Expect an eclectic menu with global influences, including American and English breakfasts, nourishing Asian-style 'Buddha' bowls, and evening tapas at weekends.

[facebook.com/treehousecafesouthwigston](https://www.facebook.com/treehousecafesouthwigston)

22 Casa Nostra
6-8 Leicester Rd, Wigston, LE18 1DR

Passionate about Italian cuisine! Highlights include the formaggio di capri pizza, pollo picante and polpette fatte in casa.

casanostra.co.uk

23 Masala Mix
29 London Rd, Oadby, LE2 5DL

Offering an extensive Indo-Chinese menu, this small restaurant and takeaway serves dishes like chicken Szechuan fried rice, lamb bhuna and prawn curry.

masalamix.uk

24 The Joy of Chocolate
47 Bell St, Wigston, LE18 1AD

An intimate, family-run shop in Wigston Magna inspired by Belgian and Swiss chocolate connoisseurs.

thejoyofchocolate.co.uk

RECIPE THREE: MENEMEN – TURKISH SCRAMBLED EGGS WITH TOMATOES

Serves 4

- * 2 tbsp extra virgin olive oil
- * 1 medium yellow onion, chopped
- * 1 green pepper, seeded & chopped
- * 2 large tomatoes, chopped
- * 3 tbsp tomato paste
- * ½ tsp dried oregano
- * ½ tsp cayenne pepper
- * ½ tsp paprika
- * 4 large eggs, beaten

1. Heat oil in a large pan over medium heat. Add the onions and peppers, season and cook for five minutes, stirring regularly.
2. Add tomatoes, tomato paste, oregano, cayenne and paprika. Cook over medium heat, stirring occasionally, for five minutes.
3. Push the mixture to one side of the pan. Lower the heat, add eggs and cook briefly, stirring gently, until the eggs are just set. Fold tomato mixture into the eggs. Serve immediately with slices of crusty bread.



Local communities

Oadby & Wigston's faith communities play an important role, living and working together with mutual respect and harmony. Each community brings its own flavours and foods to give us the world on a plate!

✝ The Salvation Army
Ladysmith Rd, South Wigston, LE18 4UZ

Salvation Army's Community Hub runs an array of community projects, including a gardening club, an over 55s club, a bowls club and more. The Leicestershire South Hub provides assistance to those in need and has a dedicated on-site charity shop and the Loaf & Bloom café. Services are held every Sunday, and a typical congregation will consist of a diverse mix of people from all walks of life. Church families use Sunday worship to share in fellowship with one another and God in ways that express spiritual creativity, inclusivity and love.

✝ Oadby Baptist Church
Leicester Rd, Oadby, LE2 5BD

The Oasis Community Garden at the Baptist Church is an extension of the celebration of harvest. The space has been created to help those suffering from social isolation and loneliness. The garden is made up of several raised beds growing an assortment of fruit and vegetables, plus a large greenhouse. The groups decide which crops they want to grow and the harvest is shared between the helpers. Harvest is also an opportunity to give thanks to God for all that comes from the Earth.

ॐ Oadby and Wigston Hindu Community Group

The Oadby and Wigston Hindu Community Group runs a number of social and sporting activities across the borough. Food holds a sacred role in Hindu culture, deeply intertwined with religious rituals and festivals. Festivals are celebrated with specific foods that satisfy hunger and carry spiritual significance. During Diwali, for example, sweets like 'laddoos' and 'kaju katli' symbolise prosperity and joy. During Navratri, a focus on fasting and vegetarian foods reflects purity and devotion. Prasadam – food offered to deities and shared – underscores the belief that eating is an act of worship, connecting the physical body with spiritual well-being.

ੴ Oadby Gurdwara
48 Kenilworth Dr, Oadby, LE2 5LG

Shri Guru Harkrishan Sahib Ji hosts daily prayers and Guru Ka Langar at Oadby Gurdwara. The Gurdwara provides a daily 'langar', community events, a Punjabi school and celebrates the main Sikh festivals. 'Langar' is a communal meal shared by all who come to the Gurdwara, and it has been a part of the Sikh community since the time of Guru Nanak. Attendees sit at an equal level on the floor and eat the same food. Vaisakhi is a double celebration to mark the harvest festival and the founding of the Khalsa brotherhood. Guru Nanak taught that one must honour God by honouring others and the Earth, God's creation. Three key Sikh teachings are: work hard, share your earnings with others and meditate on one God.

RECIPE FOUR: MILANESE RISOTTO

Serves 4

- * 25g butter
- * 2 tbsp olive oil
- * 1 onion, finely chopped
- * 1 garlic clove, crushed
- * 0.4g saffron (a small pack)
- * 300g risotto rice
- * 100ml white wine
- * 1.2 litres chicken stock
- * 40g Parmesan, grated

1. Heat half the butter with the olive oil in a saucepan, add the onion and cook for a few minutes until it's beginning to soften. Add the garlic and cook for a minute longer.
2. Stir in the saffron and cook for a minute. Add the rice, mix well, and cook for around two minutes. Turn up the heat,

pour in the wine and allow to bubble rapidly until it has been absorbed – about two minutes.

3. Heat the stock in a separate saucepan. Gradually add the hot stock to the rice, a ladleful at a time, allowing each ladleful to be absorbed before adding the next. Keep adding, stirring frequently until the rice has absorbed all the liquid. This will take 16-18 minutes.

4. Stir through the Parmesan and remaining butter. Season well to taste and allow to sit covered for a few minutes. Ladle into bowls and serve, topped with extra Parmesan.



☾ Oadby and Wigston Muslim Association
Oadby Mosque, Sandhurst St, LE2 5AR


The Muslim Association hosts daily prayers, an evening school for children and a healthy lifestyle programme for women. To build a close relationship with the local community, it runs coffee mornings, art workshops and a youth club. The association also hosts regular interfaith activities and an annual Iftar, which brings faiths together to break the daily fast and share the blessings of Ramadhan. Ramadhan is the month of fasting and is one of the five pillars of Islam.

✡ Judaism in Oadby & Wigston

Friday evening is the beginning of the Jewish Sabbath and is marked by families and guests coming together to share food and rest to prepare for the upcoming working week. Food served during the Sabbath is usually golden in colour and presented on a white tablecloth. Yom Kippur is a day of fasting in the Jewish community, and Hanukkah is marked by lighting a candle for seven nights. Traditional food to celebrate Hanukkah tends to be deep-fried delicacies including doughnuts (sufganiyot) and potato pancakes (latkes).

WORLD ON A PLATE MAP

OADBY & WIGSTON



THE WORLD ON A PLATE

A MOUTHWATERING GLOBAL FOOD & DRINK ADVENTURE

RECIPE FIVE: POTATO LATKES

- * 6 large potatoes, peeled and shredded
- * 1 medium onion, finely chopped
- * 4 large eggs, beaten
- * ½ tablespoon salt
- * ¾ cup matzo meal (or potato starch)
- * Garlic and pepper to taste
- * Vegetable oil
- * Salt and pepper
- * Apple sauce and sour cream to serve

1. Peel and shred the potatoes.
2. Finely chop the onion.
3. Run cold water over the potato and onion mixture in a colander. Press out and drain the excess moisture.
4. Put the mixture into a large bowl and add eggs, salt and pepper, and matzo meal or potato starch.
5. Mix all the ingredients together well.
6. Scoop and fry in hot oil, flipping when the outer edge of the latkes begins to brown.
7. Serve with apple sauce and/or sour cream.




Brought to you by Oadby & Wigston Borough Council and Great Food Club



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