

KILWORTH HOUSE

CHRISTMAS DAY LUNCH SAMPLE MENU

Canapés on Arrival



Bread

Homemade Seeded Sourdough,
Flavoured Butters. (V)



Starters

Balsamic Roasted Figs,
Whipped Goats' Cheese, Parsley Emulsion, Pickled Walnuts. (GF, V)



Fish

Dressed Crab Filo Tart, Miso Emulsion, Chilli, Coriander Oil.
Wild Mushroom Filo Tart, Miso Emulsion, Chive Oil. (V)



Mains

Rolled Norfolk Bronze Turkey, Cranberry Stuffing,
Crispy Pancetta, Duck Fat Potatoes, Pigs in Blankets, Yorkshire Pudding.

OR

Roast Fillet of Aged Beef with Roast Duck Fat Potatoes,
Yorkshire Pudding, Red Wine Jus.

Root Vegetable Wellington,
Roast Potatoes, Baby Carrots, Yorkshire Pudding. (V)

MAIN COURSES SERVED WITH GLAZED PARSNIPS, CHANTENAY CARROTS,
BRUSSELS SPROUTS WITH PANCETTA, WILTED SPINACH.



Pre Dessert

Lemon and Lime Parfait, Torched Italian Meringue. (GF)



Desserts

Classic Christmas Pudding, Brandy Sauce.



Warm Mince Pies

(V) Vegetarian, (VE) Vegan, (*VE) can be adapted to be Vegan, (GF) comes as Gluten Free, (DF) comes as Dairy Free,
(*GF) can be adapted to be Gluten Free, (*DF) can be adapted to be Dairy Free.

For guests with special dietary requirements, a full list of allergens is available on request.