

KILWORTH HOUSE

NEW YEAR'S DAY LUNCH SAMPLE MENU

Starters

Prawn and Crayfish Cocktail,
Marie Rose Sauce, Brown Bread. (*GF)

Carrot, Honey and Ginger Soup,
Toasted Sourdough. (VG, V, *GF, DF)

Whipped Goats' Cheese,
Beetroot Gel, Baby Beetroot, Candied Walnuts. (GF, V)

Gin Cured Salmon,
Pickled Cucumber, Cucumber Gel. (GF, DF)

Pressed Ham Hock Terrine,
Piccalilli, Toasted Sourdough. (*GF)



Mains

Roast Sirloin of Beef,
Yorkshire Pudding, Red Wine Jus.

Roast Loin of Pork,
Yorkshire Pudding, Apple Sauce.

Roast Chicken Supreme,
Yorkshire Pudding, Sage and Onion Stuffing.

Vegetarian Nut Roast,
Yorkshire Pudding. (V, *VG)

ALL ROASTS ARE SERVED WITH ROAST POTATOES, SPICED RED CABBAGE,
CAULIFLOWER CHEESE, SEASONAL GREENS AND GRAVY.

Pan Fried Cod,
Tomato Ratatouille, Chive Mash, Lemon Beurre Blanc. (GF)



Desserts

Classic Christmas Pudding, Brandy Sauce. (*GF)
Blackberry Trifle, Pistachio Sponge, Praline Crumb.

Dark Chocolate Crèmeux,
Espresso Foam, Anise Meringue. (GF)

Pear and Almond Tart,
Malt Custard, Clotted Cream Ice Cream.

Selection of Cheese, Colston Bassett Stilton,
Black Bomber Cheddar, Somerset Brie, Apple and Sage Chutney, Crackers.

(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.