

KILWORTH HOUSE  
NEW YEAR'S EVE DINNER SAMPLE MENU

Selection of Canapés.



Selection of Homemade Breads and Flavoured Butters. (V)



Baked Potato and Truffle Velouté. (GF, V)



Pressed Lamb Belly,  
Mint Salsa Verde, Black Garlic Crumb.

OR

Barbecued King Oyster Mushroom,  
Salsa Verde, Black Garlic Crumb. (V)



Curried Monkfish Tail,  
Cracked Wheat, Squash Purée, Lightly Spiced Mussels. (GF)

OR

Curried Cauliflower,  
Cracked Wheat, Squash Purée, Curry Foam. (GF, V)



Classic Beef Wellington,  
Duck Fat Potatoes, Baby Carrots, Red Wine Sauce.

OR

Honey Baked Aubergine,  
White Bean Cassoulet, Almond Dressing. (GF, V)



Mascarpone Parfait, Orange Jelly, Honey Tuille.



Dark Chocolate Mousse Cake,  
Set Yoghurt Cream, Milk Ice Cream.

(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.