

# Kilworth House Hotel

## Mother's Day Sunday Lunch Menu

### Starter

#### **Leek and Potato Soup**

Four Cheese Ravioli, Chive Oil  
GF\* / DF\*

#### **'Bacalhau'**

Salted Cod Croquettes, Wild Garlic Aioli  
GF / DF

#### **Mousse De Canard**

Orange Chutney, Brioche, Fennel and Heritage Salad  
GF\*

#### **Roasted Beetroot Tart Tatin**

Dressed with Oak Smoked Ise of White Tomatoes, Lemon Verbena Ricotta, Lemon Oil

### Main Course

#### **Pan Fried Lemon Sole**

Wilted Greens, Baby New Potatoes with watercress and Dill, Pea Velouté, Bisque Oil Reduction  
GF

#### **Roasted Sirloin of Beef**

Duck Fat & Rosemary Roasted Potatoes, Seasonal Vegetables, Natural Jus  
GF / DF

#### **Hand Made Cacio e Pepe Tortelloni Pasta**

Pecorino Romano Cheese and Freshly Ground Pepper Filling, Spicy N'Duja Oil, Rocket

#### **Juniper Berries, Orange and Thyme Confit Duck Leg**

Creamy Mash Potatoes, Trickle Roasted Carrots, Madeira Jus  
DF\*

### Dessert

#### **Paris Breast,**

Chocolate Cremieux, Frangelico Caramel, Pistachio Ice Cream  
DF\*

#### **Mini Pavlova**

Burbon Vanilla Chantilly Cream, Clementines Compote, Chocolate Disc  
GF

#### **Selection of British Cheeses**

Fig, Rhubarb Chutney, Artisan Biscuits  
GF\*

#### **Pink Grapefruit Posset**

Grenadine Granita, Sable  
GF

#### **Coffee & Petit Fours**

GF – Gluten Free / GF\* - Can be adapted for a Gluten Free Diet

DF – Dairy Free / DF\* - Can be adapted for a Dairy Free Diet

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