

KILWORTH HOUSE THE STAGING POST FESTIVE SAMPLE MENU

Starters

Seasonal Soup of the Day,
Warmed Sourdough. (*VE, V, *GF, DF)

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

Chicken Liver Parfait,
Red Onion Chutney, Toasted Brioche. (*GF)



Mains

Norfolk Bronze Turkey, Sage and Apricot Stuffing, Pigs in Blankets,
Roast Potatoes, Chantenay Carrots, Maple Glazed Parsnips.

Herb Crusted Hake Fillet, Capers and Dill Crushed Potatoes,
Tenderstem Broccoli, Herb Cream Sauce. (GF)

Butternut Squash and Sage Risotto,
Toasted Pine Nuts, Watercress. (*VE, V, *GF, DF)

MAIN COURSES SERVED WITH SEASONAL VEGETABLES.



Desserts

Classic Christmas Pudding, Brandy Sauce. (V, *GF)

Bitter Chocolate and Malt Tart, Pistachios, Vanilla Ice Cream. (V)

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



Warmed 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.