

KILWORTH HOUSE

FESTIVE SEASONAL MENU

2 courses £30 / 3 courses £38



Amuse Bouche

Tomato and Basil Arancini, Tomato Fondue. (VE, V, GF)



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)

Whipped Goats' Cheese, Chicory, Pear Gel, Candied Walnuts. (V, GF)

Sautéed Wild Mushrooms, Sourdough Toast, Almond Pesto. (VE, V, *GF, DF)

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



Mains

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

Slow Cooked Blade Beef,

Horseradish Mash, Crispy Pancetta, Baby Onions, Chestnut Mushrooms. (GF)

Herb Crusted Hake Fillet,

Caper and Dill Crushed Potatoes, Tenderstem Broccoli, Herb Cream Sauce. (GF)

Pan Fried Salmon, Colcannon Potatoes, Brunoise of Winter Vegetables, Caviar Sauce. (GF, DF)

Feta and Beetroot Pithivier, Tomato Sauce, New Potatoes. (V)

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



Desserts

Classic Christmas Pudding, Brandy Sauce.

Bitter Chocolate and Malt Tart, Pistachios, Vanilla Ice Cream.

Star Anise Poached Pears, Hazelnut Crumble, Pear Sorbet. (*VE, V, GF, DF)

Spiced Orange Cheesecake, Orange Gel, Chocolate Sorbet.

Fresh Fruit Salad, Raspberry Sorbet. (VE, V, GF, DF)

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.