

# Kilworth House Hotel

## Valentines Dinner Menu

£65 per person

### **Amuse Bouche**

#### **Deep Fried Porthilly Oysters**

Shellfish Homemade Mayonnaise, Espelette Pepper

GF / DF

Or

#### **Beef Tartare**

Truffle Mayonnaise, Shallots, Pickles Gherkins, Wild Mushrooms, Hen Egg Yolk

GF / DF

Or

#### **Jerusalem Artichokes,**

Wild Garlic Plant Base Mayonnaise, Crispy Onions, Roasted Almonds Pesto

Vegan / GF

### **Starter**

#### **Classic French Onion Soup**

Baked with Toast and Gruyere Cheese

GF\* / DF\*

#### **Selection of British Charcuterie**

Selection of Cured Meats, homemade chutney, pickles and baked in house

Focaccia

GF

#### **Smoked Tomatoes and Bouillabaisse Arancini**

Lemon & Basil Butter Sauce

GF / DF\*

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### **Main Course**

#### **Fillet of Beef Rossini**

Braised Beef Shin & Red Wine Tortelloni, Aged Parmesan Sauce, Nduja Oil

#### **Pan Fried Red Mullet**

Warm Fregola Salad, Monks Beard, Sauce Diane  
GF / DF\*

#### **Hand Made Pea and Shallot Ravioli**

Pea Puree, Crispy Tempeh, Wild Garlic and Preserved Lemon Pesto  
Vegan

### **Dessert**

#### **Pistachio & Caramel Opera Cake**

Pistachio Ice Cream,

#### **Pink Chocolate Heart**

Cremieux Velvet Cake, Raspberry Jelly  
Vegan / GF

#### **Delicate Tete De Moine Cheese**

Warm Brioche, Pickled Sourcroust with Fennel Salad and Artisan Crackers

### **To Finish**

Selection of Valentine 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.