Kilworth House Hotel Sample Orangery Menu

Starters

Soup of the Day £7.00

Served with Bread and Butter

Salmon Gravlax £13.00

Beetroot Chutney, Cucumber, Dill and Infused Lemon Dressing Salad (Gluten Free)

Whipped Chicken Liver Parfait £9.95

Pan Fried Brioche with Clarified Butter and Tarragon, Honey and Truffle Dressing, Crispy Artichokes

Cauliflower Panna Cotta (Vegan) £8.50

Pickled Golden Raisins, Walnuts, Spiced Beet Gel, Crispy Tempeh, Lemon Infused Oil (Gluten Free)

Baked Decia Pumpkin (Vegan) £9.50

Dressed with Chilli Jam, Preserved Lemons and Winter Salad, Tasted Pumpkin Seeds and Confit Garlic and Rosemary Bread

Main Courses

Mash Topped Pie of The Day £18.00

Served with Winter Vegetables (Gluten Free)

Classic French Chicken Cassoulet £19.50

With Braised Brunoises of Winter Vegetables, Pancetta, Sweet Tomatoes, Cannellini
Beans and Bouquet Garni
(Gluten Free)

Classic Fish & Chips £19.00

Chunky Tartare, Minted Mushy Peas

Handmade in House - Gnocchi £19.95

Ricotta, Preserved Lemon and Smoked Isle of White Tomatoes, Homemade Pesto,
Pecorino Romano
(Plant based option available)

Kilworth House Hotel Sample Orangery Menu

Handmade in House - Pasta of the Day £24.50

(Plant based option available)

8oz Ribeye Steak £36.00

Skin on Fries, Slow Cooked Tomatoes and Sauté Mushrooms (Gluten Free)

Steak Sauces £3.95

Bordelaise or Peppercorn

Sides

All £4.95

Seasonal Winter Vegetables
Skin on Fries

New Potatoes with Clarified Butter and Chives Oven Roasted Beets, Warm Truffle Dressing

Desserts

Lemon Posset £9.00

Winter Berries and Shortbread

Bakewell Tart with Salted Caramel £9.00

Pistachio Ice Cream (Contains Nuts)

Baked Selection of Winter Fruit with Spices £8.50

Served with Warm Chocolate Ganache (Gluten Free)

Custard Tart £9.00

Clotted Cream

Cheese Board £14.95

Selection of British & Continental Cheese, Homemade Chutney and Crackers

Selection of Homemade Ice Cream £7.50

3 scoops per serving Vanilla, Chocolate, Pistachio, Banana, Strawberry

Selection of Homemade Sorbets £7.50

3 scoops per serving Apple, Mango, Raspberry, Lemon, Pear