

KILWORTH HOUSE

CHRISTMAS EVE DINNER MENU

Starters

Cauliflower and chestnut soup. (V, VE, GF, DF)

Prawns dressed in Marie Rose sauce served with tomato jelly avocado purée and fennel seed bread. (*GF, DF)

Grilled halloumi with carrot, orange and pomegranate salad. (GF)

Traditional smoked salmon with capers, shallots and brown bread and butter. (*GF,*DF)

Parma ham salad with celeriac remoulade, pickled onions and sour dough toast. (DF,*GF)



Mains

Grilled pork cutlet with dauphinoise potato, shallot, green beans and roasted apple purée. (GF)

Char-grilled sirloin steak with peppercorn sauce, thick cut chips, roast cherry tomatoes and flat field mushroom. (GF,*DF)

Pan-fried fillet of sea trout with pumpkin velouté, green beans and crab crushed potatoes. (GF)

Whole baked plaice with lemon and caper butter, mixed side salad and fries. (GF,*DF)

Pithivier of potato and wild mushrooms with Gruyère cheese sauce. (V,*VE,*DF)



Desserts

Sticky toffee pudding with clotted cream ice cream. (V)

Egg custard tart with fresh apple salad and vanilla ice cream. (V,*GF)

Chocolate Cremieux with clementine and mint salad topped with brandy snap crisp. (V, GF)

Winter berry and caramelised pear Pavlova. (V, GF)

Selection of cheese and biscuits. (*GF)



Coffee and Petit Fours

(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.