

**Kilworth House Hotel & Theatre**  
**Grease and Live at Kilworth**  
**Pre Theatre Dining Menu**

**Starter**

**Tomato and Roasted Pepper Soup**

Preserved Lemon and Mint Gremolata

*Allergens: Sulphites*

**Quince, Braeburn Apple, Prawn and Crayfish Tossed Salad**

Crunchy Leaf Salad finished with a Lime, Honey and Fresh Chervil Dressing

*Allergens: Sulphites, Celery, Crustaceans, Fish, Mollusc, Mustard*

**Ham Hock and Pea Terrine**

Beetroot Kimchi, Pea and Wild Garlic Emulsion, Baby Watercress, Crostini

*Allergens: Sulphites, Mustard, Egg, Gluten*

**Jerk Spiced Jackfruit Tossed Salad**

Chilli Marinated Pineapple & Peach, Crunchy Leaf Salad finished with a Lime, Honey and Fresh Coriander Dressing

*Allergens: Sulphites, Mustard, Soya*

**Main Course**

**Italian Herb Grilled Chicken**

Nduja Spice and Garlic Potatoes, Summer Wilted Greens, Warm Tomato and Raspberry Vinaigrette

*Allergens: Sulphites, Celery, Soya*

**Mediterranean Herb Crusted Fillet of Sea Bass**

Potato Cake, Provencal and Mussel Sauce

*Allergens: Sulphites, Fish, Dairy, Mollusc, Crustaceans*

**Classic Roasted Loin of Pork Stuffed with Prunes, Sage and Garlic**

Summer Vegetables, Confit Garlic and Thyme Mash, Natural Thyme Jus

*Allergens: Sulphites, Soya, Dairy, Celery*

**Thyme Crusted Aubergine**

Spiced Cous-Cous with Roasted Vegetables, Sweet Tamarind Sauce

*Allergens: Sulphites, Soya, Celery, Gluten*

**Dessert**

**Key Lime Cheesecake**

Exotic Salsa

*Allergens: Sulphites, Dairy, Gluten*

**Classic Bitter Chocolate Tart**

British Strawberries and Cream

*Allergens: Dairy*

**Kilworth House Pavlova**

Orange Chantilly Cream

*Allergens: Egg, Dairy*

**Trio of British Cheese**

Artisan Crackers, Seasonal Fruit Chutney, Grapes

*Allergens: Sulphites, Gluten, Sesame, Soya, Celery, Dairy*