

Kilworth House Hotel

Mother's Day Sunday Lunch Menu

Homemade Artisan Bread and Butter

Starter

Leek & Potato Soup with Wild Garlic Oil

Crème Fraiche, Focaccia Croutons

Allergens: Dairy, Gluten, Soya

Duck & Orange Pâté

Fennel, Orange and Dill Salad

Allergens: Dairy, Soya, Sulphites

Asian Style Smoked Mackerel Salad

Chilli and Lime Dressing

Allergens: Fish, Soya, Sesame, Sulphites

Classic Gratin d'oeufs with Truffles

with Freshly Baked Focaccia

Allergens: Eggs, Dairy, Sulphites, Gluten

Main Course

Roast Beef

36 Days Salt Aged Aberdeen Angus Beef Striploin

Beef Fat Roasted Potatoes, Seasonal Selected Vegetables, Homemade Yorkshire Pudding

and Natural Jus Reduction

Allergens: Dairy, Sulphites, Gluten, Celery

Classic Spanish Roast Chicken

Supreme of Chicken with Andalusian Spices, Serve with Chicken Croquettes, Beef Fat

Roasted Potatoes, Seasonal Vegetables and Natural Jus

Allergens: Dairy, Sulphites, Gluten, Celery

Sautéed Bream Fillet

Herb Mash, Seasonal Vegetables, Caper, Dill, and Chervil Beurre Blanc

Allergens: Dairy, Fish, Sulphites, Celery

Roasted Vegetable Wellington

Confit Garlic Roasted Potatoes, Seasonal Vegetables, Plant Base Jus Reduction

Allergens: Sulphites, Celery, Gluten

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Dessert

Classic Bread and Butter Pudding

Crème Anglaise, Vanilla Ice Cream

Allergens: Sulphites, Gluten, Egg, Dairy

Classic Bitter Chocolate Tart

Mint and Chocolate Stracciatella Cream, Black Cherry Compote

Allergens: Gluten, Soya, Egg, Dairy

Selection of British Cheese

Chutney, Artisan Crackers and Grapes

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

Selection of Ice Creams

Allergens: TBC

Coffee & Petit Fours

For guests with special dietary requirements, a full list of allergens is available on request.