# Kilworth House Hotel
# Festive Seasonal Brasserie Lunch Menu
## 2 Courses £33.95
## 3 Courses £45.95

# APERITIFS

An aperitif (the word comes from the Latin *aperire*, "to open") is a light, most often dry, modestly alcoholic beverage meant to spark the appetite without overwhelming the senses.

**Negroni** £14.40
Gin, Campari, Sweet Vermouth, Orange Twist.

**Bellini** £13.95
*Peach, Champagne.*

Gin **(Botanist)** & Fever Tree Tonic £11.40

Glass of Prosecco £10.50
Glass of Prosecco Rose £10.75

Glass of Champagne £13.95
Glass of Champagne Rose £14.95

## Amuse-bouche

Goats Cheese Tartlet with Miso Beetroot and Cranberry Relish
*Dietaries: Soya, Dairy, Sulphites*

## Starters

**Roasted Parsnip Soup**
Spinach Cream, Crispy Onions
Served with Home Baked Roll and Butter
*Allergens: Celery, Sulphites, Soya*

**Scottish Smoked Salmon Terrine**
Crème Fraiche, Piccalilli
*Allergens: Fish, Molluscs, Sesame, Mustard*

**Wild Boar Pâté**
Fig Chutney, Plum Gel, Crostini
*Allergens: Gluten, Sulphites, Dairy, Soya*

**Plant Based Cream Cheese, Garlic and Garden Herbs Tart**
Cranberry and Beetroot Fricassée
*Allergens: Sulphites*

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## Main Course

**Essex Roasted Turkey and Bacon Roulade**
Sage and Garlic Stuffing, Pigs in Blankets, Roast Potatoes, Maple Glazed Parsnips and Carrots, Winter Greens and Home-Made Turkey Jus
*Allergens: Celery, Sulphites, Soya*

**Slow Roasted Stuffed Festive Porchetta**
Roasted Sage, Apricot and Onion Jus
Roast Potatoes, Maple Glazed Parsnips and Carrots, Winter Greens
*Allergens: Sulphites, Celery, Soya*

**Pan Fried Seabass**
Chive Pomme Purée, Winter Greens, White Wine and Saffron Beurre Blanc
*Allergens: Fish, Soya, Celery, Dairy, Sulphites*

**Plant Based Grilled Vegetable and Sun-Dried Tomato Tart**
Mashed Potato, Seasonal Vegetables, Roasted Root Vegetable Reduction
*Allergens: Sulphites, Soya*

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## Desserts

**Christmas Pudding**
Brandy Sauce
*Allergens: Sulphites, Dairy*

**Plant Based Cherry Chocolate Tart**
Cherry gel, Freeze-dried Cherries
*Allergens: Soya, Gluten*

**Selection of British Cheese**
Festive Chutney, Crackers
*Allergens: Sulphite, Celery, Sesame, Gluten, Dairy*

**Raspberry & White Chocolate Meringue Roulade**
*Raspberry Gel*
*Allergens: Egg, Milk, Soya*

## DIGESTIFS

A digestif is an alcoholic beverage served after a meal with the intention of aiding digestion.
Apéritifs, such as gin and dry vermouth, tend to be dry or bitter, designed to whet the palate and wake up the digestive system.
In contrast, digestifs are less acidic, contain more sugar and alcohol, and offer a more relaxing, richer flavour profile.

**Old Fashioned** £14.40
*Makers Mark Bourbon, Sugar Syrup, Angostura Bitters, Orange Twist, Maraschino Cherry*

**Martini Rosso** £5.40
**Taylors LBV Port** £9.20
**Benedictine** £6.20

**Brandy**
Courvoisier VSOP £8.50
Martell VS £6.50
Remy Martin VSOP £6.50

**Single Malt** £9.20
Glenfiddich
Glenmorangie 10yr
Laphroaig 10 yr
Highland Park 12 yr