

Kilworth House Hotel

Festive Staging Post Menu

Starters

Pumpkin Soup

Served with Home Baked Roll and Butter.

Allergens: Celery, Sulphites, Soya

Chicken Liver Parfait

Fig Chutney, Toasted Brioche

Allergens: Gluten, Sulphites, Dairy

Spiced N'Duja Parfait (Plant Base)

Pickled Cucumber, Toast, Preserve Lemon Oil

Allergens: Soya, Sulphites, Gluten

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

Roasted Loin of Cod

Vadouvan Spiced Parmentier, Winter Greens, Diana Sauce

Allergens: Fish, Soya, Mustard, Sulphites

Carrot and Cumin Wellington

Mashed Potato, Seasonal Vegetables

Allergens: Gluten, Sulphites, Soya

Dessert

Christmas Pudding

Brandy Sauce

Allergens: Dairy, Sulphites

Kilworth Jaffa Cake

Clementine Gel, White Cardamon and Cinamon Chantilly

Allergens: Dairy, Egg, Soya, Sulphites. Wheat

Selection of British Cheese

Festive chutney, Crackers

Allergens: Sulphite, Soya, Sesame, Gluten, Dairy