

Kilworth House Hotel

Festive Seasonal Dinner Menu

2 courses £38.00

3 courses £48.00

Amuse-bouche

Devils on Horseback

Allergens: Soya, Sulphites

Starters

Pumpkin Soup

Served with Home Baked Roll and Butter.

Allergens: Celery, Sulphites, Soya

Wild Mushroom and Tarragon Brioche Tartines

Baked with Goats Cheese, Red Onion and Marmite Marmalade

Allergens: Sulphites, Soya, Egg, Dairy

Scottish Smoked Salmon

Crème Fraiche and Polonaise Garnish

Allergens: Fish, Dairy, Soya, Sulphites

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

Baby Pear Stuffed with Roquefort Cheese

Served with Cured Ham and Winter Leaf Salad

Allergens: Dairy, Sulphites, Mustard



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 and Low Cooked Blade of Beef

Bourguignon Style Winter Vegetable Fricassee, Herb Mash, Home-Made Natural Jus

Allergens: Sulphites, Celery, Dairy, Soya

Roasted Loin of Cod

Vadouvan Spiced Parmentier, Winter Greens, Diana Sauce

Allergens: Fish, Soya, Mustard, Sulphites

Crispy Hake

Pomme Puree, Warm Tartar Sauce and Seasonal Vegetables

Allergens: Fish, Dairy, Sulphites, Soya

Carrot and Cumin Wellington

Mashed Potato, Seasonal Vegetables

Allergens: Gluten, Sulphites, Soya

Squash and Sage Tortelloni (Plant Base)

Confit Garlic Velouté, Tomato Pangratatto

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

Caramelized Biscuit Cheesecake

Toffee Sauce

Allergens: Soya, Wheat

Tiramisu Torte

Stracciatella Chantilly Cream

Allergens: Allergens: Milk, Egg, Wheat, Soya

Mince Pie Tart

Mince Meat and Torched Meringue

Allergens: Dairy, Wheat, Egg

For guests on inclusive terms, £38 per person allowance is given for food.