

Kilworth House Hotel

Boxing Day Lunch Menu

Homemade Bread and Butter

Allergens: Soya, Dairy, Wheat

Starters

Leek and Potato Soup

Crème Fraiche, Crispy Bacon

Allergens: Soya, Sulphites, Dairy

Ham Hock and Pea Terrine

Pea and Mint Puree, Crostini, Parsley Oil

Allergens: Soya, Sulphites, Gluten

Prawn and Crayfish Bloody Mary Cocktail

Baby Leaf Salad, Rye Bread Crostini

Allergens: Crustaceans, Molluscs, Soya, Sulphites

Cheese and Cranberry Tart

Winter Salad, Pomegranate

Allergens: Soya, Sulphites

Main Course

Salt Aged Roasted Sirloin of Beef

Yorkshire Pudding, Duck Fat Roast Potatoes, Seasonal Vegetables, Red Wine Jus

Allergens: Gluten, Soya, Celery, Sulphites

Pan Fried Pork Cutlet

Duck Fat Roast Potatoes, Seasonal Vegetables, Red Wine Jus

Allergens: Soya, Sulphites, Dairy

Dover Sole

Pomme Purée, Samphire, Warm Tartare Sauce

Allergens: Fish, Soya, Sulphites, Dairy

Vegetable Wellington

Plant Based Mash, Seasonal Vegetables, Natural Roast Jus

Allergens: Soya, Celery, Sulphites, Gluten

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Desserts

Chocolate Bread and Butter Pudding

Vanilla Crème Anglaise

Allergens: Soya, Egg, Wheat, Dairy

Trio of British Cheese

Artisan Biscuit, Grapes, Celery, Chutney

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

Winter Berry Cheesecake

Cranberry Compote

Allergens: Milk, Gluten, Soya

Raspberry and White Chocolate Meringue Roulade

Raspberry Gel

Allergens: Egg, Dairy, Soya

Food Allergy Notice

Your health and safety are very important to us. While we take great care in preparing our dishes, please be aware that our kitchen handles a variety of allergens, and we cannot guarantee the absence of airborne allergens. If you have a severe food allergy—especially one that may be triggered by airborne particles— please inform a member of our team before ordering. We will be happy to provide guidance and discuss options to help you make a safe and informed choice.