

# KILWORTH HOUSE BRASSERIE DINNER MENU

## Artisan Bread served with Flavoured Butter

*Allergens: Dairy, Sulphite, Sesame, Soya*

## Starters

### Soup of the Day

*Allergens: TBC*

£9.50

### Modern Ham and Egg Terrine

Pressed Ham Hock, Truffle Emulsion, Gently Fried Quails Egg, Potato Crisp and Watercress

*Allergens: Sulphites, Egg, Soya, Mustard*

£11.00

### Classic Salmon Rillettes

Caper Berries, Wild Salmon Roe, Lemon Infused Oil

*Allergens: Fish, Sulphites, Soya, Dairy*

£9.50

### Pomegranate Roasted Selection of Beetroot (Plant Based)

Homemade Baba Ganoush and Mini Flat Bread

*Allergens: Sulphites, Sesame, Soya, Gluten*

£8.50

### Brussels Pâté

Port-Soaked Prunes and Focaccia

*Allergens: Sulphites, Soya, Egg, Dairy, Gluten*

£9.00

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

# KILWORTH HOUSE BRASSERIE DINNER MENU

## Main Course

### Chicken Diane

Wild Mushroom Sauce, Truffle Potato Purée, Seasonal Vegetables

*Allergens: Sulphites, Celery, Soya, Dairy*

£19.50

### Pan Fried Hake

Lemon Beurre Blanc, Chive Mash, Seasonal Vegetables

*Allergens: Fish, Dairy, Celery, Sulphites*

£27.50

### Salt Aged Fillet A La Rossini

48-day salt aged fillet of beef served on Toasted Brioche, Sautéed Spinach, Pan-Seared Foie Gras, Truffled Mushroom Duxelles, Red Wine Reduction and Bone Marrow Jus

\*Foie Gras from UK sustainable sources and ethical feed

*Allergens: Sulphites, Celery, Soya, Dairy*

£53.00

### Handmade in house - Pasta of the Day

*Allergens: TBC*

£19.95

### Slow Baked White Cabbage (Plant Based)

Garden Herbs, Maple Syrup Beets, Carrots, Potato Ragout and Natural Jus Reduction

*Allergens: Sulphites, Celery, Soya*

£17.00

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# KILWORTH HOUSE BRASSERIE DINNER MENU

## From the Grill

*All grilled items are served with pan fried seasonal mushrooms and grilled tomatoes*

Allergens: Soya, Dairy

**48 Days Salt Aged Steaks**

**8 oz Fillet Steak (GF)**

£44.50

**8 oz Ribeye (GF)**

£37.50

### Sauces

Bordelaise Sauce

Green Peppercorn

£4.50

### Sides

£5.50

House Made Triple Cooked Chips

Selection of Seasonal Vegetables

Truffle Mash

Seasonal Mix Leaf Salad

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## Desserts

### **Buttermilk Panna Cotta**

Textures of Rhubarb

*Allergens: Dairy*

£8.50

### **Madagascar Vanilla and Ginger Crème Brûlée**

Confit Pineapple, Sable Biscuit

*Allergens: Dairy, Egg, Gluten*

£8.50

### **Selection of British Cheese**

Artisan Crackers, Plum Chutney

*Allergies: Sesame, Gluten, Dairy, Sulphites, Celery*

£12.95

### **Crème Caramel (Plant Based)**

Homemade Shortbread

*Allergens: None*

£8.00

### **White Chocolate Rice Pudding**

Candied Blood Orange, Caramelised White Chocolate

*Allergies: Dairy, Soya*

£8.50

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