Kilworth House Hotel
Festive Seasonal A La Carte Dinner Menu
2 Courses £39.95
3 Courses £49.95

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

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

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

Plant Based Cream Cheese, Garlic and Garden Herbs Tart
Garlic and Herb Cream Cheese, Balsamic Reduction
Allergens: Sulphites, Soya, Gluten

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

Smoked Duck
Plum Gel, Fig Chutney, Toasted Brioche
Allergens: Gluten, Sulphites, Dairy, Egg, Soya

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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.

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

4oz Minute Steak
Shoestring Fries, Peppercorn Sauce, Watercress
Allergens: Dairy, Soya, Sulphites

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Dessert

Christmas Pudding
Brandy Sauce
Allergens: Sulphites, Dairy

Winter Berry Cheesecake
Cranberry Compote
Allergens: Milk, Gluten, Soya

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

Plant Based Cherry Chocolate Torte
Cherry Gel, Freeze-dried Cherries
Allergens: Soya, Gluten

Raspberry & White Chocolate Meringue Roulade
Cherry Gel, Freeze dry Cherries
Allergens: Soya, Gluten

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.

Brandy
Courvoisier VSOP
Martell VS
Remy Martin
Highland Park 12 yr

Martini Rosso £5.40
Taylors LBV Port £9.20

Single Malt £9.20
£8.50 Glenfiddich
£6.50 Glenmorangie 10yr
£6.50 Laphroaig 10 yr