

Kilworth House Hotel

Mother's Day Sunday Lunch Menu

Starter

Leek and Potato Soup

Four Cheese Ravioli, Chive Oil
GF* / DF*

'Bacalhau'

Salted Cod Croquettes, Wild Garlic Aioli
GF / DF

Mousse De Canard

Orange Chutney, Brioche, Fennel and Heritage Salad
GF*

Roasted Beetroot Tart Tatin

Dressed with Oak Smoked Ise of White Tomatoes, Lemon Verbena Ricotta, Lemon Oil

Main Course

Pan Fried Lemon Sole

Wilted Greens, Baby New Potatoes with watercress and Dill, Pea Velouté, Bisque Oil Reduction
GF

Roasted Sirloin of Beef

Duck Fat & Rosemary Roasted Potatoes, Seasonal Vegetables, Natural Jus
GF / DF

Roasted Leg of Lamb

Duck Fat & Rosemary Roasted Potatoes, Seasonal Vegetables, Natural Jus
GF / DF

Hand Made Cacio e Pepe Tortelloni Pasta

Pecorino Romano Cheese and Freshly Ground Pepper Filling, Spicy N'Duja Oil, Rocket

Dessert

Paris Breast,

Chocolate Cremieux, Frangelico Caramel, Pistachio Ice Cream
DF*

Mini Pavlova

Burbon Vanilla Chantilly Cream, Clementines Compote, Chocolate Disc
GF

Selection of British Cheeses

Fig, Rhubarb Chutney, Artisan Biscuits
GF*

Pink Grapefruit Posset

Grenadine Granita, Sable
GF

Coffee & Petit Fours

GF – Gluten Free / GF* - Can be adapted for a Gluten Free Diet

DF – Dairy Free / DF* - Can be adapted for a Dairy Free Diet

For guests with special dietary requirements, a full list of allergens is available on request.