

# KILWORTH HOUSE

## FESTIVE SEASONAL MENU

### Amuse Bouche

Sun-dried tomato and Parmesan gougère.



### Starters

Cauliflower and chestnut soup. (V, VE, GF, DF)

Prawns dressed in Marie Rose sauce served with tomato jelly, avocado purée and fennel seed bread. (\*GF, DF)

Grilled halloumi with carrot, orange and pomegranate salad. (GF)

Mackerel pâté with pickled cucumber, toasted ciabatta and horseradish cream. (\*GF)

Chicken liver parfait with spiced winter chutney and toasted sourdough. (\*GF)

Ham hock and black pudding croquette with mushroom duxelle and tomato jam. (DF)



### Mains

Roast breast of Norfolk turkey with roast potatoes, cranberry stuffing and pigs in blanket. (\*GF, DF)

Roast striploin of beef with truffle mashed potato, Yorkshire pudding and port wine sauce. (\*GF,\*DF)

Pan-fried fillet of sea trout with pumpkin velouté, green beans and crab crushed potatoes. (GF)

Salmon and dill potato tart with butter baby potatoes and creamed leeks.

Chestnut bourguignon with truffled mashed potato. (V, VE, GF, DF)

Pithivier of potato and wild mushrooms with Gruyère cheese sauce. (V,\*VE,\*DF)



### Desserts

Millionaires shortbread tart with malt ice cream. (V,\*GF)

Espresso crème brûlée with biscotti biscuits. (V,\*VE,\*GF)

Traditional Christmas pudding with brandy custard, red currants and rum and raisin ice cream. (V,\*VE, GF, DF)

Chocolate Cremieux with clementine and mint salad topped with brandy snap crisp. (V, GF)

Winter berry and caramelised pear Pavlova. (V, GF)

Selection of cheese and biscuits. (\*GF)



### Coffee and Mince Pies

(V) Vegetarian, (VE) Vegan, (\*VE) can be adapted to be Vegan, (GF) comes as Gluten Free, (DF) comes as Dairy Free, (\*GF) can be adapted to be Gluten Free, (\*DF) can be adapted to be Dairy Free.

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