

# KILWORTH HOUSE

## NEW YEAR'S DAY LUNCH MENU

### Amuse Bouche

Saffron arancini with tomato jam.



### Starters

Roast tomato and garlic soup with Parmesan croutons. (V,\*VE,\*GF, DF)

Tempura prawns with miso mayonnaise and Thai salad. (DF)

Baked Camembert cheese studded with rosemary served with red onion jam and garlic toast. (V,\*GF)

Ham hock terrine with puffed pork skin cracker, fresh apple and mustard mayonnaise.

Beef bresaola with local Stilton, pear and radicchio salad.



### Mains

Roast breast of chicken, roast potatoes, Yorkshire pudding, sage and onion stuffing. (\*GF, DF)

Roast striploin of beef, roast potatoes, Yorkshire pudding red wine jus. (\*GF, DF)

Roast loin of pork, roast potatoes, Yorkshire pudding, Stilton sauce. (\*GF,\*DF)

Fillet of seabass with olive pomme purée, green beans and salsa verde. (GF)

Mushroom and spinach Wellington, roast potatoes, Yorkshire pudding, onion gravy. (V,\*VE)



### Desserts

Poached plums with pain perdu and Chantilly cream. (V,\*GF)

Banoffee pie with chocolate sorbet. (V,\*GF)

Apple tart with vanilla ice cream. (V,\*VE,\*GF,\*DF)

Bread and Butter pudding with custard. (V,\*VE, DF)

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.