

# Kilworth House Hotel

## Easter 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 Isle of White Tomatoes, Lemon Verbena Ricotta, Lemon Oil

### Main Course

#### Mint & Garlic Stuffed Rolled Lamb Breast

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

#### Roasted Sirloin of Beef

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

#### Pan Fried Cod Fillet

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

#### Hand Made Cacio e Pepe Tortelloni Pasta

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

### Dessert

#### Paris Breast

Chocolate Crèmeux, Frangelico Caramel, Pistachio Ice Cream  
DF\*

#### Mini Pavlova

Bourbon Vanilla Chantilly Cream, Clementines Compote, Chocolate Disc  
GF

#### Pink Grapefruit Posset

Grenadine Granita, Sable  
GF

#### Selection of British Cheeses

Fig, Rhubarb Chutney, Artisan Biscuits  
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.