

**Kilworth House Hotel & Theatre**  
**42<sup>nd</sup> Street Pre Theatre Dining Menu**

**Starters**

**Spring Green Vegetable Soup**

Whipped Mascarpone, Croutons, Dill Infused Oil  
*Allergens: Dairy, Gluten, Soya*

**Chicken Liver Parfait with Brandy**

Spiced Gooseberry Chutney, Melba Toast  
*Allergens: Dairy, Sulphites, Celery, Gluten*

**French Style Brioche Toasted Tartines**

Smoked Isle of White Tomato and Kale Pesto, Smoked Goats Cheese  
*Allergens: Dairy, Sulphites, Gluten, Egg, Soya*

**Smoked Salmon and Nut Free Crunchy Waldorf Salad**

Homemade Masala Mayonnaise  
*Allergens: Fish, Sulphites, Egg, Soya*

**Main Course**

**Cod Aqua Pazza**

Pan Fried Cod Cooked with Mediterranean Vegetables, Saffron Aioli and Basil Oil  
*Allergens: Fish, Sulphites, Soya, Egg, Mustard*

**Pan Fried Chicken Supreme**

Confit Garlic Mash, Petit Pois à la Francaise, Grilled Baby Gem, Carrot, Thyme Jus  
*Allergens: Sulphites, Soya, Dairy, Celery*

**Crispy Tamworth Pork Milanese with a British Twist**

French Trimmed Crispy Pork Chop, Truffled Mash Potatoes, Spring Greens  
*Allergens: Sulphites, Gluten, Soya, Dairy, Celery, Egg*

**British Slow Baked Cauliflower**

Confit Beetroot and Bean Fricassée, Charred Leeks, Parsley Velouté, Toasted Seeds and Spices  
*Allergens: Sulphites, Soya, Sesame, Celery*

**Desserts**

**Strawberry Alaska**

Strawberry and Mint Compote, Clotted Ice Cream  
*Allergens: Egg, Gluten, Dairy*

**Mango and Coconut Cheesecake (Plant Based, Gluten Free)**

Mango Sorbet

**Peach Melba**

Mint Gel, Raspberry Dust  
*Allergens: Dairy*

**Trio of British Cheese**

Chutney, Grapes, Artisan Crackers  
*Allergens: Sulphites, Egg, Soya, Gluten, Dairy, Celery*

**Coffee and Petit Fours**