

Kilworth House Hotel

Boxing Day Lunch Menu

Homemade Bread and Butter

Allergens: Soya, Dairy, Wheat

Starters

Cream of Parsnip Soup

With Classic Bourgeon Garnish, Rustic Croutons

Allergens: Soya, Sulphites, Wheat

Ham Hock Terrine

Caramelised Apple with Calvados, Toasted Brioche, Infused Sage and Parsley Oil

Allergens: Soya, Sulphites, Egg, Dairy, Wheat

Prawn and Avocado Bloody Mary Cocktail

Baby Leaf Salad

Allergens: Crustaceans, Molluscs, Soya, Sulphites, Egg

Potted Beetroot & Miso Parfait

Pomegranate Gel, Crostini

Allergens: Wheat, Soya, Sulphites

Main Course

Salt Aged Roasted Sirloin of Beef

Yorkshire Pudding, Horseradish Cream

Allergens: Wheat, Soya, Celery, Sulphites, Dairy

Confit Duck a L'Orange

Confit Potatoes, Toulouse Sausage Bacon and Sauerkraut Cassoulet

Allergens: Soya, Celery, Sulphites, Dairy

Traditionally Roasted Supreme of Chicken

Sage and Onion Stuffing

Allergens: Soya, Celery, Sulphites

Poisson a La Bordelaise (Fish Gratin)

Chive Mash, Warm Tartare Sauce

Allergens: Fish, Soya, Celery, Sulphites, Dairy, Crustacean

Vegetable Wellington

Natural Roast Jus

Allergens: Soya, Celery, Sulphites, Wheat

All roasts are served with: Roast Potatoes, Braised Red Cabbage with Caramelized Apples, Seasonal Greens and Maple Syrup Roasted Root Vegetables

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Desserts

Classic Bread and Butter Pudding

Whiskey Crème Anglaise, Chocolate Ice Cream

Allergens: Soya, Sulphites, Wheat, Dairy

Trio of British Cheese

Artisan Biscuit, Grapes, Celery, Chutney

Allergens: Soya, Celery, Sesame, Sulphites, Wheat, Dairy

Chocolate Torte

Black Cherry Compote, Whipped Cinnamon & Cardamom Mascarpone

Allergens: Soya, Sulphites, Wheat, Dairy, Egg

Peach Melba Cheesecake

Exotic Fruit Compote

Allergens: Soya, Sulphites, Wheat, Dairy, Egg

Winter Fruit Salad

Champagne Sorbet

Allergens: None of the 14 Food Allergens