

# KILWORTH HOUSE NEW YEAR'S EVE DINNER MENU

Smoked salmon canapés.



Sea bass ceviche  
dressed with chilli and lime, topped radish and red vein sorrel.



Duck liver parfait  
with pickled cherries and savory granola.



Fillet of turbot  
with fennel velouté, pommes dauphine and sea herbs.



Beef Wellington  
with dauphinoise potato, Madeira sauce and seasonal baby vegetables.



Chocolate and whiskey crèmeux  
with coffee ice cream and caramel.



Raspberry and elderflower soufflé  
with Champagne sorbet.



Handmade chocolate petit fours and coffee.