

KILWORTH HOUSE CHRISTMAS SEASONAL MENU

Amuse Bouche

Chestnut and Stilton tartlet.



Starters

Mushroom and tarragon soup.

Smoked salmon and dill mousse, cucumber and horseradish cream.

Beetroot risotto, shaved fennel and goats' cheese.

Smoked haddock bon bons, curried mayonnaise, watercress salad.

Chicken liver parfait, spiced apricot chutney, toasted ciabatta.

Grilled sweet potato, ricotta, pomegranate and glazed figs.

Pressed ham hock, quail Scotch egg, gherkin, mustard emulsion.



Mains

Roast Norfolk turkey,
roast potatoes, baby parsnip, sage and onion stuffing, pig in blanket.

Roast 28-day aged striploin of beef,
roast potatoes, baby parsnip, Yorkshire pudding.

Coq au vin, garlic mash,
sautéed baby onion, pancetta and mushrooms.

Nut roast pithivier,
roast potatoes, tender stem broccoli, carrot purée.

Salmon en croûte,
grain mustard, pomme purée, green beans, chive butter sauce.

Roasted cauliflower with lentils,
pine nuts, lemon and capers, truffle cheese sauce.

Fillet of bream,
creamed spinach, brown shrimp chowder sauce.

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Desserts

Christmas pudding,
brandy sauce, redcurrants.

Potted Stilton,
toasted walnut bread, celery and grapes.

Chocolate and chestnut roulade,
cherry ice cream.

Ginger sponge,
poached winter fruits, glazed sabayon.

Clementine cheesecake, chocolate sorbet.

Blackberry and apple Pavlova,
cinnamon mascarpone cream.

Coconut rice pudding,
mango sorbet, shaved coconut and pistachio crumb.



Coffee and mini mince pies.

For guests with special dietary requirements, a full list of allergens is available on request.



Should you have forgotten yours, reading glasses are available from the lounge bar along with reading lamps.

