

KILWORTH HOUSE CHRISTMAS SEASONAL MENU

Amuse Bouche

Sweet red onion and goat's cheese cone.



Starters

Soup of the day.

Traditional smoked salmon, blinis, caviar, capers.

Turkey and onion bhaji, mango mayonnaise, coriander.

Honey and mustard pork terrine, gherkin, sourdough crisps.

Celeriac and Stilton risotto, celery and fennel salad.

Smoked mackerel pâté, ciabatta toast, cucumber relish.

Confit beetroot, goat's cheese mousse, walnuts and orange.



Mains

Roast turkey,
bacon roll, cranberry stuffing, roast potatoes, baby parsnips.

Roast striploin of beef,
Yorkshire pudding, roast potatoes, baby parsnips.

Fillet of salmon
topped with a scallop crust, wilted spinach, sautéed new potatoes, beurre blanc.

Sea bass,
roasted cauliflower, King oyster mushroom, salsa verde.

Nut roast,
Yorkshire pudding, roast potatoes, onion gravy.

Confit duck leg,
chorizo bourguignon, grain mustard mash.

Wild mushroom Florentine, pappardelle.

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Desserts

Christmas pudding, brandy sauce, redcurrants.

Rum and raisin baked Alaska, anglaise sauce.

Farmhouse cheese selection, date chutney, grapes.

Mandarin delice, chocolate sorbet, hazelnut tuille.

Mulled wine poached pear,
chocolate sauce, shortbread biscuit.

Pineapple carpaccio, coconut panna cotta,
pink peppercorn and star anise syrup.

Warm banana bread, banana ice cream, walnuts and toffee.



Coffee and mini mince pie.

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.

