



BANQUETING MENUS



SPECIAL NOTICE

Kilworth House Hotel is extremely proud of the dining experiences offered to its guests. Whether you are dining in the ornate Wordsworth Restaurant, the glorious star listed Orangery, or one of our 3 superb staterooms, all rooms offer your guests the style enjoyed by an earlier generation.

Our Head Chef is extremely proud of the 2 AA Rosettes that have been accredited to the Hotel. In order to maintain the high standards of cuisine, along with the efficient and professional service you would expect from Kilworth House Hotel, we do ask guests to dine from a set menu when dining as a group in our Private Rooms.

This would mean choosing the same starter, main course and dessert for ALL members of your group. (In addition, the Chef will naturally cater for any dietary requirements there may be in your party).

With this in mind, we are confident you will leave Kilworth House with expectations exceeded and memories of a true quality establishment, for you to tell your friends and family alike.

If you have any queries regarding the above, please do not hesitate to speak to us.

Stuart Maun
Sales & Marketing Manager

Carl Dovey
Head Chef



BANQUETING & WEDDING MENUS

STARTERS

Ribbons of sweet melon

with blueberry and mint syrup



Home smoked salmon

with potato salad, tomato and saffron salsa



Chicken & bacon terrine

studded with pistachio nuts and mango with a whole grain mustard vinaigrette



Baby gem salad

with sun-dried tomato, olive and feta



Chicken liver pâté

with pear and apple chutney, toasted brioche



Duck confit spring roll

with oriental vegetables and sweet plum sauce



Stilton & red onion tart

with roquette salad, balsamic vinaigrette



Deep fried fish cake

with marinated spaghetti vegetables and sweet chilli sauce



Leek & potato soup



Tomato & roast pepper soup



Cream of mushroom soup



MAIN COURSES

Rump of lamb

with an apricot and prune sauce infused with mint, with royal potato



Breast of chicken wrapped in smoked bacon

with fondant potato, sun-blushed tomato and basil cream



Suprême of guinea fowl

with fondant potato, lentil and olive tomato jus



Fillet of beef

with dauphinoise potato, mushroom and pink peppercorn sauce
(£3.00 supplement per person)



Breast of duck

with fondant potato, orange and brandy jus



Pork cutlet

with stilton and apple cream, roast potatoes



Sirloin steak

with a wild mushroom and bacon fricassée,
baby onions and fondant potato



Suprême of salmon

with scallop crust on a new potato cake
with chive and tomato butter sauce



Suprême of cod

with watercress and tomato cream with a spring onion potato cake



Fillet of seabass

with a caper, onion and parsley sauce and new potato cake

Please Note:

All dishes are served with a vegetable parcel



DESSERTS

Blueberry brûlée
with shortbread biscuits



Chocolate and orange mousse
with caramelised oranges



Sticky toffee pudding
with toffee sauce



Pear and berry crumble
with vanilla ice cream



Strawberry & Baileys cheesecake
with berry coulis



Lemon & lime meringue tart
with sauce Anglaise



Chocolate tart
with pistachio cream



Banoffee pie
with banana ice cream



Cheese board
(£2.00 supplement per person)

Please Note:

Please only make one menu selection for all of your guests
All guests are required to dine from the same set menu



VEGETARIAN MENU

STARTERS

Salad of baby spinach

with wild mushrooms and artichoke, balsamic dressing



Char-grilled asparagus

with pepper and feta salsa



Tomato & mozzarella salad

with red onion and roquette



Ribbons of sweet melon

with blueberry and mint syrup

MAIN COURSES

Risotto of wild mushrooms

with parmesan and crispy roquette



Vegetable spring roll

with oriental vegetables and sweet chilli sauce



Tomato, basil & mozzarella quiche

with buttered new potatoes



Spinach and ricotta tortellini

with a choice of the following sauces:

Tomato

Pesto cream



SUNDAY LUNCH BANQUETING MENU

STARTERS

Smoked salmon parfait
with cucumber relish and horseradish cream

Cream of mushroom soup

Ribbons of sweet melon
with blueberry and mint syrup

Stilton & red onion tart
with roquette salad and balsamic dressing

MAIN COURSES

Roast beef
with Yorkshire pudding, roast potatoes
and red wine jus

Breast of chicken wrapped in bacon
with fondant potatoes, lentil and olive jus

Fillet of seabass
with prawn risotto and sauce vierge

Tomato, basil & mozzarella quiche
with buttered new potatoes

DESSERTS

Pear & berry crumble
with vanilla ice cream

Chocolate tart
with pistachio cream

Lemon & lime meringue tart
with sauce Anglaise

Farmhouse cheese selection

COFFEE & PETIT FOURS

£28.95 Per Person



CHILDREN'S MENU

STARTERS

Soup of the day

Melon

Garlic bread

Glass of fruit juice

MAIN COURSES

All Children's food is homemade and comes with a choice of new potatoes, chips, creamed potatoes or rice and a choice of peas, baked beans, mixed vegetables or sweetcorn

Sausages

with homemade gravy

Chicken goujons

Goujons of fresh fish

Chicken breast

Minute steak

Salmon suprême

Tomato pasta

DESSERTS

Ice cream

Jelly and ice cream

Chocolate mousse

£12.50 per child
(12 years and under)



CANAPÉS

Canapé selection (5 canapés per person)

COLD

Mini potato rosti with smoked salmon and crème fraîche

Tomato, basil and pesto tartlet

Cucumber with soft cheese

Parma ham and asparagus tips

Carpaccio of beef on parmesan tuille with creamed horseradish

Chicken pâté with sweet shallot jam

Peppered goats cheese with red pepper coulis



HOT

Vegetable spring roll

Coconut tempura prawn with chilli sauce

Sesame chicken goujon with plum sauce

Filo wrapped prawn

Duck spring roll

Prawn toast

£9.95 Per Person
(5 Canapés)



BBQ MENU

MAIN COURSE

Beef burger

Sausages

Prawn kebabs

Cajun chicken

Vegetable kebabs

Jacket potatoes and fillings

Selection of rolls

Selection of salads



DESSERT

Selection of desserts

£25.00 Per Person



FINGER BUFFETS

FINGER BUFFET 1

£15.00 Per Person

A selection of sandwiches

Mixed salad

Plus a choice of 3 from the list below:

- Chicken kebabs with a sweet chilli sauce
- Deep fried fish goujons with tartar sauce
- Grilled olive flatbread with vegetables and parmesan
- Duck and vegetable spring rolls
- Blackened shrimp with a citrus sour cream
- Salmon and crab cakes
- Spinach and parmesan tarts
- Pecan nut, brie, bacon and pickled pear bruschetta
- Twice baked goats cheese soufflés
- Parma ham with melon

FINGER BUFFET 2

£19.00 Per Person

A selection of sandwiches

Mixed salad

Plus a choice of 6 from the list below:

- Chicken kebabs with a sweet chilli sauce
- Deep fried fish goujons with tartar sauce
- Grilled olive flatbread with vegetables and parmesan
- Duck and vegetable spring rolls
- Blackened shrimp with a citrus sour cream
- Salmon and crab cakes
- Spinach and parmesan tarts
- Pecan nut, brie, bacon and pickled pear bruschetta
- Twice baked goats cheese soufflés
- Parma ham with melon

