

THE KILPECK INN

SUNDAY LUNCH

6th JANUARY

Parsley Root & Celeriac Soup, Sourdough Toast

Duck Liver Parfait, Caramelised Red Onion Marmalade, Brioche Toast

Mussels, Bacon, Sage & Cider Cream Sauce

Wild Mushrooms, Garlic & Parsley Butter, Sourdough Toast (v)

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Roast Topside of Herefordshire Beef, Yorkshire Pudding, Red Wine Gravy, Horseradish Cream

Roast Loin of Forest Coalpit Farm Rare Breed Pork, Burnt Apple Sauce, Cider Gravy

Roast Haunch of Whitfield Estate Venison, Chestnut & Cranberry Stuffing, Red Wine Gravy

Beer Battered Fillet of Hake, Crushed Peas, Tartar Sauce, Hand Cut Chips (d)

Squash & Sage Risotto, Toasted Pine Nuts (g)(v)

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Espresso Crème Brulee, White Chocolate & Cardamom Shortbread

Tonka Bean Rice Pudding, Apricot, Fig & Apple Compote

Sticky Toffee Pudding, Butterscotch Sauce, Clotted Cream, Candied Walnuts

Chocolate Fudge Brownie, Chocolate Rocks, Vanilla Ice Cream

Panettone Bread & Butter Pudding

Affogato (Espresso, Vanilla Ice Cream, Chocolate Biscotti)

1 Course £14.50

2 Courses £19.50

3 Courses £24.50

Service is not included but is at your discretion

www.kilpeckinn.com