



Burghley Boutique Menu

All meals served with a range of freshly made summer salad starters and a selection of accompanying hot and cold desserts

WEDNESDAY

PAN SEARED DUCK BREAST(GF)

Served with a roasted plum sauce

PAN FRIED SEA BASS(GF)

Served with a cashew nut and herb blitz

MIXED VEGETABLE GNOCCHI BAKE(V)

Topped with peppery rocket salad with lemon vinaigrette

SIDES

Roasted hispi cabbage & kale, crispy smashed potatoes with rosemary & sea salt

FRIDAY

LAMB SHOULDER TAGINE(GF)

Slow roasted and served with flat breads & mint yogurt

BLACKENED MISO BUTTER COD(GF)

Served with a fresh spring onion, chilli and sesame salad

ROASTED VEGETABLE AND SWEET POTATO TAGINE(VG/GF)

Served with flatbread and mint yogurt

SIDES

Charred lemon wedges, toasted almond & herb cous cous, roasted tenderstem & steamed rice

THURSDAY

PAN FRIED CHICKEN BREAST(GF)

Served with a chorizo, shallot & red wine sauce

PRAWN & BABY TOMATO LINGUINE

Served with herby garlic butter flatbread and zesty rocket & fennel salad

FRAGRANT THAI GREEN VEGETABLE CURRY (VG,GF)

Topped with crushed cashew nuts and served with prawn crackers

SIDES

Creamy Parmesan & black pepper polenta, sauteed cavolo nero with garlic & lemon, steamed jasmine rice.

SATURDAY

BEEF BOURGUIGNON(GF)

Served with classic creamy mash

ROASTED TERIYAKI SALMON FILLET

Topped with soy roasted pumpkin seeds, chilli & spring onion

MUSHROOM STROGANOFF(V/GF)

Served with classic creamy mash

SIDES

Creamy mash, green beans, smoky garlic ginger noodles & pickled cucumber

SUNDAY

TRADITIONAL ROAST

ROASTED ROLLED PORK LOIN(GF)

- GARLIC & ROSEMARY POTATOES(VG/GF)
- HONEY ROAST PARSNIPS(V/GF)
- HERITAGE CARROTS(V/GF)
- CHEESY LEEK & BRIOCHE GRATIN(V)

VEGETABLE & SEED ROAST(VG)

- BRAISED SPICED RED CABBAGE(VG/GF)
- YORKSHIRE PUDDING(V)
- PEAS(V/GF)
- GRAVY(GF) (V/VG OPTION AVAILABLE)

TENDER BRITISH BEEF(GF)

KIDS MEALS AVAILABLE (PLEASE SPEAK TO A SERVER FOR MORE INFORMATION)
ADDITIONAL GUESTS ARE WELCOME