Menu

WEDNESDAY

MINTED LAMB BURGERS

Served in a Toasted Bun with Coriander Yogurt.

PAN FRIED SEA BREAM

Served with Cashew Nuts and a Herb Blitz.

SAAG PANEER ROTI

Served with an Indian Style Salad (GF without roti, vegan available).

SIDES

Wedges, Rice, Hispi Cabbage and Kale.

THURSDAY

PAN FRIED CHICKEN BREAST

Served with a Chestnut Mushroom and Brandy Sauce.

GRILLED TUNA STEAK

Served with Pico de Gallo and Lemon (GF).

THAI GREEN CURRY

Topped with Crushed Peanuts (GF, Vegan).

SIDES

Rice, Chive Mashed Potatoes, Braised Brown Sugar Carrots and Green Beans with Confit Garlic Shards.

Burghley Boutique 2023 Menu - Sample Menu only

Menu

FRIDAY

SHREDDED LAMB TACOS

Served with Chilli Jam, Soured Cream and Jalapeños.

ROASTED MISO BUTTER SEABASS

Served with a Fresh Chilli, Spring Onion and Sesame Salad.

BLACK TRUFFLE MAC 'N' CHEESE

Topped with a Fresh Herb, Cheese and Cajun Crumb (GF, Vegan available).

SIDES

Rice, Garlic Wedges, Tenderstem Broccoli and Lemon and Garlic Courgettes.

SATURDAY

JERK CHICKEN THIGHS

Served with Rice and Peas and a Jerk Gravy.

ROASTED TERIYAKI SALMON FILLET

(Plain GF available)

HALLOUMI JAMBALAYA

(Vegan option available)

SIDES

Rice, Jacket Potato, Sugar Snap Peas and Corn on the Cob.

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SUNDAY

PAN SEARED DUCK BREAST

Served with a Tamari and Ginger Glaze & Smoked Sea Salt.

CRAB LINGUINI

Served with Fresh Parsley and Baby Tomatoes (GF option available).

WILD MUSHROOM STROGANOF

(GF, Vegan)

SIDES

Rice, Parmentier Potatoes, Romanesco Cauliflower and Mange Tout.

Please advise the team of any dietary requirements before ordering. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. Our dishes are prepared in kitchens where nuts and gluten are present as well as other allergens; we cannot guarantee that any food item is completely free from traces of allergens, due to the risk of unexpected cross contamination.

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