

Burghley
THE ORANGERY

Join us for Mother's Day

Sparkling Afternoon Tea

Saturday 29th & Sunday 30th March 2025

Enjoy our delicious homemade Burghley scones, cakes and savoury treats served with a selection of teas and coffee.

£36 per person

Non sparkling available on request

Roast Lunch

Sunday 30th March 2025

3 Courses for £39.95 per person



Reserve a table online

(Advanced bookings only)

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Mother's Day Lunch

3 Courses - £39.95

TRIO OF PRE - STARTER

One of each item per person

Smoked salmon tart with celeriac remoulade, crème fraiche, caviar
(Fish, milk, mustard)

Asparagus & pea arancini with Burghley wild garlic mayo
(Gluten, milk, egg)

Smoked ham hock cube with rhubarb relish, brioche toast
(Gluten, milk, sulphites)

MAIN

Slow cooked lamb shoulder, marinated with sun blushed tomato and black olives

Roast pork belly, Lincolnshire honey & fennel
(Soya)

Moroccan stuffed butternut squash with feta cheese and almonds (V)(N)
Can be made vegan upon request (Milk, nut)

All served with smoked sea salt roasted potatoes, baked savoy cabbage with citrus dressing, Yorkshire pudding, thyme roasted carrots, seasonal greens and homemade gravy.

Pan fried cod fillet with crushed new potatoes, spring vegetables, caper butter
(Fish, milk)

DESSERTS

Warm apple tart with vanilla ice cream, toffee sauce
(Gluten, milk, egg)

Tiramichoux. Tiramisu and Choux buns and chocolate sauce.
(Gluten, milk, egg, nuts & contains alcohol)

Biscoff chocolate tart with fresh raspberries
(Milk, egg, gluten)

Followed by tea, coffee and petit fours



Our menu features specially sourced & sustainable ingredients from the local area

Our food is prepared in kitchens where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy please let our staff know before ordering. A full list of allergen information is available on request.

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Mother's Day Sparkling Afternoon Tea

Glass of sparkling Coates and Seely wine
or non-alcoholic sparkling pear and elderflower bellini

SWEET

Almond and hazelnut praline choux swan (V)(N)
(Gluten, milk, egg, nuts)

Passionfruit curd and coconut pavlova (V)
(Milk, egg)

Macarons (V)(N)
(Milk, nuts, egg)

SCONE

Scones with champagne strawberry jam & clotted cream (V)
(Gluten, milk, egg, sulphites)

SAVOURY

Asparagus and black garlic tartlet (V)
(Gluten, milk, egg)

Crawfish salad with dill and crispy capers
(Shellfish, gluten, egg, sulphites)

SANDWICHES

Chicken coronation, baby gem lettuce
(Gluten, milk, sulphites)

Smoked salmon and chive cream cheese
(Gluten, fish, soya, sulphites)

Spinach wrap, Grasmere Farm ham, Cheddar cheese, cherry tomatoes & mayo
(Gluten, milk, celery, egg, sulphites)

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Accompanied by your choice of
Twist Teas or freshly brewed coffee

Vegetarian, vegan and gluten free options available upon request.



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Vg - vegan | V - vegetarian | DF - dairy free | GF - gluten free | N - contains nuts

