



Burghley by Twilight 2024
Dinner Menu 3rd – 5th October

Drink on arrival

Era Prosecco or Pear Bellini (*non-alcoholic*)

Appetizer

Fresh baked Askers Olive Focaccia, balsamic and extra virgin olive oil

Mains

Burghley Venison Meatballs, *with Swiss chard, sweet potato and parsnip puree and yoghurt sauce*
(contains; gluten, milk)

Smoked cheddar, leek and butternut squash wellington, *with lemon thyme potato fondant*
(contains; gluten, milk)

Desserts

Pear and chocolate frangipane tart, *with vanilla ice cream*
(contains; gluten, milk)

Passion fruit and white chocolate Brulé, *with coconut shortbread*
(contains; gluten, milk)

To Finish

Freshly brewed Twist Tea and Caveman Coffee

£36.50 per person

Served in The Orangery Restaurant
Thursday 3rd, Friday 4th and Saturday 6th October 6pm – 8pm
**advance booking and pre-order is required*