



THE GAMEKEEPER'S TABLE

20 NOVEMBER

An evening of Burghley game dining and countryside conversation with
Patrick Galbraith and Burghley's Gamekeeper, Ant McLearnon

Champagne and canapés

Glazed venison stuffed brioche, brown butter

Partridge and wild mushroom consommé

Pheasant and rabbit terrine, pickled carrot, sourdough

Venison three ways - roast loin, braised & faggot
served with red cabbage, cavolo nero, Boulangère potato

Chocolate mousse, brandy-soaked prunes, crème fraîche

Game may contain shot

All game kindly supplied by The Burghley Estate & wine pairings from Hallgarten & Novum