



THE
Orangery
RESTAURANT

BY SEARCYS

Children's Three-Course Supper

18:30 - 20:15



BLENHEIM PALACE

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18.30 - 20.15

STARTERS

Pea soup, lemon (veg)

Feta cheese, heritage tomato, cucumber, salad (v)

Summer vegetable crudités with butter bean puree (veg)

MAIN COURSES

Salmon fish fingers, crushed peas, lemon, chipped potatoes

Oxfordshire Lamb, summer baby vegetables, new season early potatoes

Gnocchi, ricotta cheese, summer greens, mint oil (v)

PUDDINGS

Poached peach, grilled banana and mango, vanilla ice-cream (v)

Amedei dark chocolate and raspberry mousse, shortbread biscuit (v)

Rectory Farm strawberries, strawberry ice-cream (v)

DRINKS

Fresh summer berry lemonade, or any soft drink of their choice

16.00 per child

Children between 4 and 12 years of age

(v) = vegetarian

(veg) = vegan

This is an indicative menu and may be subject to change. Foods described within this menu may contain nuts and other allergens. Please inform us of any allergies or dietary requirements. We will be delighted to offer an alternative menu. Please ask a member of staff for our vegetarian, gluten-free (made with gluten free ingredients), or dairy-free alternatives.

Using seasonal produce, our chefs prepare the modern British dishes we all know and love. We buy the best ingredients available, working closely with British farmers and local producers. We only use UK-reared fresh meat, flour milled in England, free-range eggs and milk from Red Tractor-certified farms. Searcys signature smoked salmon is sourced from the family-run and Royal Warrant-holding John Ross Jr. The seafood on this menu is responsibly sourced. All our tea and coffee are Fairtrade or Direct Impact-sourced, with coffee beans coming from family-run farms in South America.