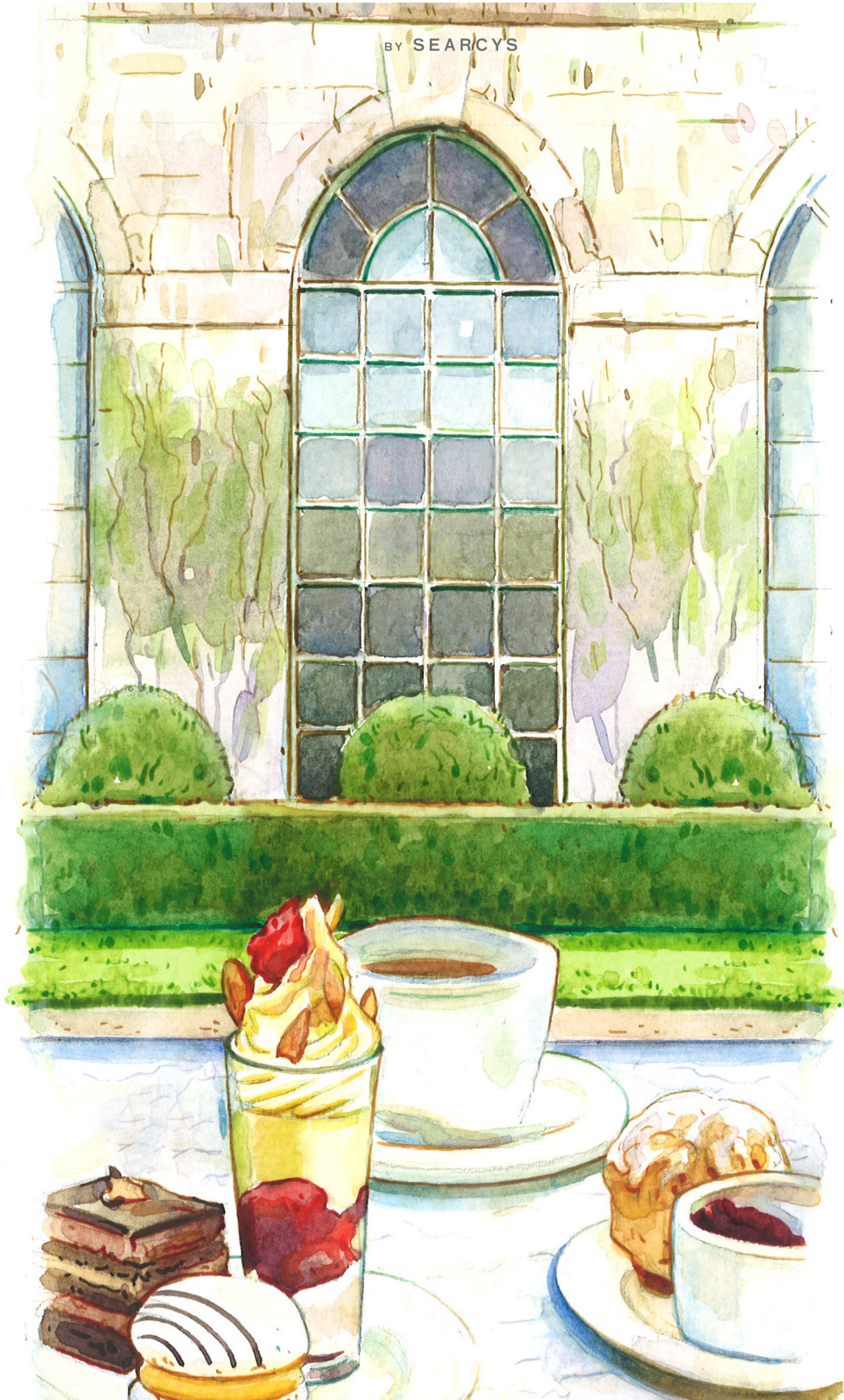


THE  
**Orangery**  
RESTAURANT

BY SEARCYS



**Afternoon Tea**

15.00 – 16:45



**BLenheim PALACE**

# Afternoon Tea

15.00 – 16:45

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## SAVOURY

Crayfish Caesar salad

Toasted Welsh rarebit muffin, roasted tomato (v)

Rare roast beef vol-au-vent

Cotswolds Gin-cured salmon, lime crème fraiche brioche

Open cream cheese, pickled cucumber, chives bagel (v)

## SCONES

Buttermilk plain and fruit scones, clotted cream, strawberry jam (v)

## AFTERNOON TEA CAKES

Passion fruit posset, peach and mango salsa (v)

Dark Amedei chocolate and raspberry tart (v)

Rectory Farm strawberry cheesecake (v)

Rosemary biscotti (v)

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## SERVED WITH A POT OF LOOSE-LEAF TEA

Summer berry blend

*Apple, hibiscus blossoms, rose hip, strawberry, redcurrant and raspberries (caffeine-free)*

Ceylon Orange Pekoe

*Ceylon black tea, medium bodied, citrus and mild spice*

Darjeeling First Flush

*Black leaf from the Himalayan foothills, delicate floral muscatel flavour*

Earl Grey

*Assam and China black tea, bergamot, cornflower petals*

28.00 per person

(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 afternoon tea menu. Please ask a member of staff for our vegetarian, gluten-free (made with gluten free ingredients), or dairy-free alternatives.