



THE
Orangery
RESTAURANT

BY SEARCYS

Three-Course Supper

18:30 - 20:15



BLENHEIM PALACE

Three-Course Supper

18.30 - 20.15

STARTERS

Pea soup, lemon and cashew nut (veg)

Cotswolds Gin-cured sea trout, pickled cucumber, crème fraiche, lemon, rye bread

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

Roast rare Oxfordshire beef, watercress, horseradish and new potatoes

MAIN COURSES

Crayfish Caesar salad

Navarin of Oxfordshire lamb, rosemary crumb, summer baby vegetables, new season potatoes

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

Pickled allotment salad, butter bean puree, toasted linseed (veg)

PUDDINGS AND CHEESE

Poached peach, grilled banana and mango, stem ginger (veg)

Amedei dark chocolate and raspberry mousse, rosemary biscotti (v)

Rectory Farm strawberries, vanilla cream (v)

Rollright cheese, sourdough crackers, iced grapes

42.00 per person

Add a cafetière of coffee or a pot of loose-leaf tea with Amedei chocolate truffles

4.50 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 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.