



THE
Orangery
RESTAURANT

BY SEARCYS

Two-Course Lunch

12.15 - 14.00



BLENHEIM PALACE

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MAIN COURSES

Crayfish Caesar salad

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

Gnocchi, ricotta cheese, 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

28.00 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.