

 **THE
ORANGERY**
Lunch Menu

In collaboration with Marco Pierre White, we're delighted to showcase a selection of his delicious dishes. Working closely with our chefs, Marco has shared his expert knowledge and skills, helping to inspire and develop our team, while creating food we're proud to serve. Marco was the first British Chef to receive 3 Michelin Stars.

TO SHARE

Selection of Warm Breads

Herb butter, garden pesto, olives
£10 (v/vgo/gfo)

Mezze Selection

Hummus, baba ganoush, tzatziki,
smoked paprika, warm flatbreads
£16 (v/vgo/gf)

Baked Camembert

Toasted baguette, grape chutney
£18 (v/gfo)

STARTERS

Beetroot Carpaccio

Estate Garden heritage mixed beets,
whipped goats' cheese, chilli, honey
& lemon dressing, micro watercress
£9 (v/vgo/gf)

Grilled Asparagus

Estate Garden asparagus,
shaved parmesan, olive oil, lemon
£10 (v/vgo/gf)

Cornish Crab

Brandade Cornish crab,
melba toast, lemon
£10 (gfo)

Mr White's Pate

Chicken liver pate,
macarated figs,
sourdough crostini
£9 (gfo)

Smoked Duck

Duck breast, celeriac
remoulade, walnut dressing
£10 (gfo)

Smoked Mackerel

Rilette of Scottish smoked
mackerel, cornichons, rye bread
£9 (gfo)

MAINS

Garden Risotto

Seasonal Estate Garden
vegetables, herb oil
Ask our team for today's choice
£18 (vg/gf)

Wild Mushroom Gnocchi

Estate grown mushrooms, cream,
parsley & white wine sauce, micro
watercress, shaved parmesan
£22 (v/gf)

*Our wild mushrooms are grown on the Estate
using our recycled coffee grounds*

Classic Caesar Salad

Smoked free range chicken breast,
crunchy croutons, shaved parmesan,
grated egg, Caesar dressing
£23 (gfo)

Pan Fried Salmon Fillets

Scottish salmon fillet, Estate
Garden basil salsa verde, wild
garlic parmentier potatoes
£23 (gf)

Braised Lamb Shank

Oxfordshire lamb shank a la
Niçoise, confit of cherry tomatoes,
Provence gravy, pomme purée
£24 (gf)

Blenheim Estate Fillet Steak Salad

Estate Garden green beans, crispy
potatoes, mixed Leaves, Blenheim
honey, wholegrain mustard dressing
£26 (gf)

Pan-Fried Scallops

Pan-fried North Atlantic
scallops of the day.
Ask our team for today's choice
£15 sml/£28 lrg (gf)

Prix Fixe Menu

Available Monday - Friday
2 Course £23 3 Course £30

STARTERS

Estate Garden beetroot carpaccio (v/vgo)
'Mr Whites Pate' chicken liver pate, macarated figs, sourdough crostini (gfo)
Rilette of Scottish smoked mackerel, cornichons, rye bread (gfo)

MAINS

Garden risotto, seasonal Estate Garden vegetables, herb oil (vg/gf)
Classic Caesar salad (gfo)
Grilled fillet steak salad (gf)

DESSERTS

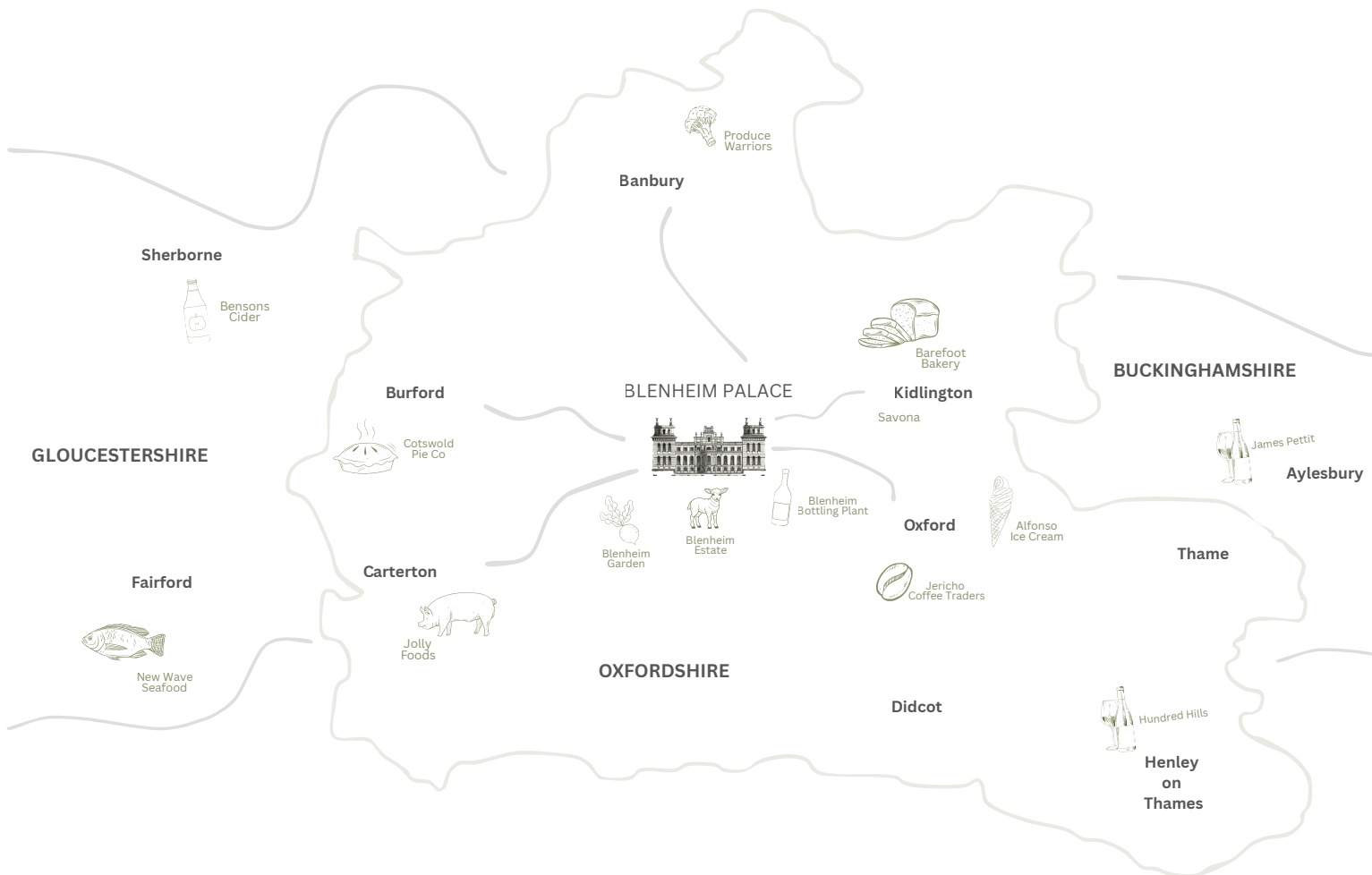
Raspberry cheesecake (gf/vg)
Salted caramel tart (v)
Bread & butter pudding, vanilla bean custard (v)

SIDES

Fries £5 (v)
Parmesan & truffle fries £6
Garden salad £5 (v)
Wild garlic parmentier potatoes £5
Heritage Tomato, balsamic, olive oil &
basil salad £6

Our Local Suppliers

Our goal is to be as sustainable as possible and only use local suppliers. 70% of our current products come from within a 20 mile radius of Blenheim Palace, including our own Estate Garden and Park Farm. The map below shows the location of some of these suppliers.



Park Farm is located on the grounds of Blenheim Palace. Many of our products come from this area, including our own bottled water, game meat and lamb in the spring time.

Located at the Walled Garden is our Blenheim Estate Garden, where we grow fruit, vegetables and herbs which are used in the Orangery, Stables Café, Oxfordshire Pantry and Pizzeria.