



# THE ORANGERY

## Sunday 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.*

## STARTERS

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

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

'Mr Whites Pate' chicken liver pate, macerated figs, sourdough crostini **£9 (gfo)**

Brandade Cornish crab, melba, lemon, black pepper **£10 (gfo)**

Rillette of Scottish smoked mackerel, cornichons, rye Bread **£9 (gfo)**

Smoked duck breast, celeriac remoulade, walnut dressing **£10 (gfo)**

## ROASTS

***Roasted duck fat Blenheim Garden potatoes, honey roasted carrot & parsnip, seasonal root puree, seasonal greens, pan gravy***

Vegetable wellington **£22 (v)**

Garlic, lemon & thyme roasted free range Oxfordshire chicken, pig in blanket, Estate Garden herb stuffing **£24**

Roasted Oxfordshire topside of beef, horseradish sauce & Yorkshire pudding **£28**

Trio of roast **£30**

*(ask our team for this weeks selection)*

## MAINS

Garden risotto, seasonal Estate Garden vegetables, herb oil **£18 (vg/gf)**

*(ask our team for todays choice)*

Pan fried Scottish salmon fillet, Garden Basil salsa verde, wild garlic parmentier potatoes **£23 (gf)**

Classic Caesar salad, smoked free range chicken breast, crunchy croutons, shaved parmesan, grated egg, Caesar dressing **£23 (gfo)**

## SIDES

Fries **£5 (v)**

Truffle & parmesan fries **£6**

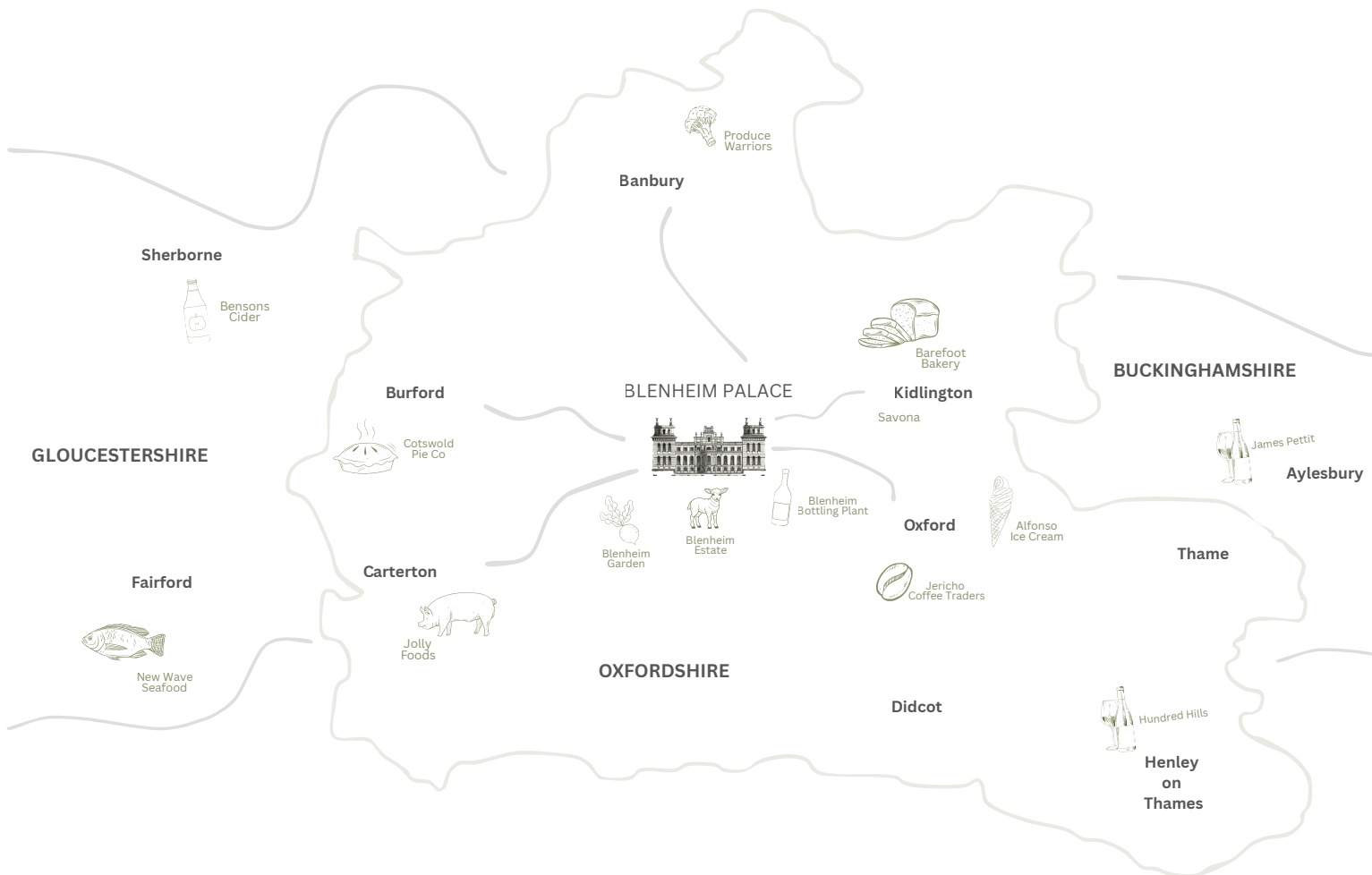
Heritage tomato, balsamic, olive oil & basil salad **£6 (v)**

Blenheim Garden, creamy leeks **£5 (v)**

Yorkshire pudding **£2 (v)**

# 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.