



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 START -

Blenheim Beetroot <i>(v/ngci/vgo)</i> Roasted, pickled & puréed Estate beetroot, whipped goats cheese, candid walnuts,	£10.50
Spiced Pumpkin Velouté <i>(v/ngci/vgo)</i> Roasted pumpkin, warm Blenheim honey, toasted pumpkin seed & herb pesto	£9.00
Smokin' Brothers Smoked Salmon <i>(ngci available)</i> Whisky & soy cured smoked salmon, pickled red onion, capers, blinis	£13.50
Kitchen Garden Arancini <i>(v/ngci)</i> Crisp risotto, seasonal garden greens, parmesan, roasted garlic aioli	£9.50
Moules Marinière <i>(ngci)</i> Mussels steamed with white wine, shallot, garlic, parsley & cream, warm sourdough	£12.50
Mr White's Chicken Liver & Port Pâté Smooth chicken liver pâté, port, toasted brioche	£10.50

- ROAST -

Roasted duck fat Blenheim Garden potatoes, seasonal root puree, honey roasted carrot & parsnip, seasonal greens, pan gravy.
Roasts can be made ngci, (with the exception of the vegetable wellington) please speak with our team for more details.

Vegetable Wellington <i>(v)</i> Seasonal Blenheim garden vegetables, wrapped in pastry	£22.00
Roasted Oxfordshire Chicken Garlic, lemon & thyme roasted free range chicken, pig in blanket, Estate Garden herb stuffing	£24.00
Roasted Oxfordshire Topside of Beef Topside of beef, horseradish sauce & Yorkshire pudding	£28.00
Trio of Roast Please ask your server for today's choice	£30.00

- MAIN COURSE -

Blenheim Sausage & Mash Estate pork sausages, wholegrain mustard & sage mash, caramelised onion gravy.	£19.50
Wild Mushroom Orzo Pasta <i>(v)</i> Estate grown mushrooms, white wine & cream sauce Add; Oxfordshire free range chicken £7.00	£19.50
Blenheim Garden Risotto <i>(ngci/vgo)</i> Seasonal produce from the Blenheim kitchen garden, aged vegetarian Parmesan, garden herbs	£19.50
Slow-Braised Blenheim Lamb Shank <i>(ngci)</i> Rosemary & redcurrant braised lamb, bubble & squeak, Blenheim honey-glazed roots, lamb jus	£27.50
Pan-Roasted Smokin' Brothers Salmon <i>(ngci)</i> Brown shrimp beurre Blanc, crushed new potatoes, samphire & lemon	£25.00

- SIDES -

Seasonal Buttered Greens <i>(v)</i>	£5.00
Parmesan & Truffle Fries <i>(vo)</i>	£6.00
Honey Roasted Root Vegetables <i>(v)</i>	£6.00
Fries <i>(vg/ngci)</i>	£5.00



Could the Orangery be an ideal private setting for your next corporate or birthday celebration or is it perhaps the perfect place to say I do?

A 12.5% discretionary service charge is added to our bill. Our team will not be offended if you ask for this to be removed.

Please speak with our team if you have any allergy or dietary requests

(vg) Vegan, (vgo) Vegan option available, (v) Vegetarian, (vo), Vegetarian option available

(ngci) non-gluten containing ingredients - These dishes are made without gluten containing ingredients, however they are prepared in a kitchen where gluten is handled. As we cannot guarantee gluten levels below 20ppm, these dishes are **not** classified as gluten free and may not be suitable for those with Coeliac disease.

Allergy Information

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This information applies to all of our lunch dishes which specify ngci and our traditional afternoon tea which can be catered for ngci.

If you have any questions, please contact a member of the Orangery to discuss.

restaurantbookings@blenheimpalace.com



BLENHEIM PALACE