

THE  
**Orangery**  
RESTAURANT

BY SEARCYS

**Lunch**

12.00 - 14.00



BLenheim PALACE

# Lunch

12.00 - 14.00

## APERITIFS

Sicilian lemonade with mint 5.50

Bellini 7.50

Prosecco mimosa 7.50

Oxford Toad gin and tonic 10.50

Sipsmith Orange & Cacao gin and tonic 10.50

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Selection of locally baked breads, Netherend Farm butter

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## STARTERS

Seared tuna nicoise salad, quails' egg, lemon oil

Ham hock and rabbit terrine, apricot relish, toasted sourdough

Whipped goats' cheese, fennel, apple salad (v)

Poached Burford Brown egg, spinach, parmesan custard

## MAIN COURSES

Slow cooked Oxfordshire leg of lamb, tomato casserole

Bibury smoked trout, English garden leaves and edible flower salad

Smoked haddock fish pie, green beans, peas

Duck confit, celeriac mash, summer girolle mushroom

Spinach and pea fritters, ricotta cheese, Blenheim honey (v)

## PUDDINGS AND CHEESE

Rectory Farm strawberries, pouring cream (v)

Lemon posset, shortbread (v)

Warm summer berry marzipan crumble, clotted cream (v)

Charles Martell Hereford Hop cheese, quince, artisan crackers

## SIDES

all 3.00

Selection of locally baked breads, Netherend Farm butter

English lettuce, radish, cucumber and spring onion salad

Courgette, peas, and beans

Early season new potatoes

French fries

1 course 18.00 | 2 courses 26.00 | 3 courses 32.00

Coffee or tea infusions with William Curley chocolates 4.00

(v) = vegetarian