

THE
Orangery
RESTAURANT

BY SEARCYS

Sunday Lunch

12.00 - 14.00



BLenheim PALACE

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APERITIFS

Sicilian lemonade with mint 5.50

Bellini 7.50

Prosecco mimosa 7.50

Oxford Toad gin and tonic 10.50

Churchill dry martini, dirty / classic 10.50

Selection of locally baked breads, Netherend Farm butter

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

Bibury smoked trout, English leaves, edible flowers, salad

Roast Cotswold beef sirloin, Yorkshire pudding, roast potatoes, vegetables

Smoked haddock fish pie, green beans, peas

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

2 course £32.00 | 3 course £34.00

Coffee or tea infusions with William Curley chocolates 4.00

(v) = vegetarian