

# Perrier-Jouët Supper

9 AUGUST 2018

£60pp inc VAT

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## CANAPES ON ARRIVAL

Brixham crab, rapeseed mayonnaise, Keta caviar

Crostini of Windrush goats cheese, Blenheim honey (v)

*Perrier-Jouët Grand Brut*

## STARTERS

Cornish scallops, marinated melon lemon and lime

Crumbled feta, marinated melon

Lemon and lime (v)

*Perrier-Jouët Grand Brut*

## MAIN COURSES

*All served with Jersey royal potatoes, wilted spinach, beans and minted peas*

Cotswolds white chicken and tarragon pie

Stuffed courgette flowers, summer pesto (v)

*Perrier-Jouët Belle Epoque 2011*

## DESSERTS

Poached peach, raspberries, lemon verbena, Tonka bean syrup

*Perrier-Jouët Blason Rosé*

*Coffee and Chocolates*

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Booking details:

e: [Blenheim.sales@searcys.co.uk](mailto:Blenheim.sales@searcys.co.uk) | T: 01993 810 518

Opening times:

Reception 7:30pm - Carriages 10:30pm



THE  
**Orangery**  
RESTAURANT

Perrier-Jouët Supper  
9 August 2018