



BREAKFAST

Free range omelette, wild mushrooms,
baby spinach, lemon herb mascarpone
V, NGCI 360kcal
£12.5

ChalkStream smoked trout folded into a rich omelette
with silky crème fraîche and a hint of fresh dill
NGCI 380kcal
£14.5

Gammon ham and sharp Ogleshield cheddar
combined in a soft omelette
NGCI 465kcal
£12.5

Poached eggs and gammon ham on toasted English muffin halves,
finished with a classic hollandaise
550kcal
£16

Creamy avocado and poached eggs on toasted English muffin halves,
topped with delicate hollandaise
V 520kcal
£16

Creamy scrambled eggs served with hot-smoked ChalkStream trout,
fresh chives, toasted sourdough
520kcal
£19

London sourdough toast with lightly salted butter
V 280kcal
£7

Fluffy pancakes served with your choice of sweet or savoury toppings:
Crispy black treacle bacon 805kcal
Seasonal berry compote **V** 615kcal
Biscoff vanilla cream **V** 735kcal
£12.5

Porridge oats with berry compote and cinnamon,
finished with a crunchy seed and dried fruit granola
VE, NGCI 420kcal
£9.5

Free range sausages, Stornoway black pudding, native back bacon,
roasted plum tomato, portobello mushrooms,
choice of Cacklebean eggs: poached, scrambled or fried,
London sourdough toast with lightly salted butter
1250kcal
£22

Charred halloumi, avocado, potato cake, slow-roasted plum tomato,
roasted portobello mushroom, tofu scramble,
choice of Cacklebean eggs: poached, scrambled or fried,
London sourdough toast with lightly salted butter
V 980kcal
£22

STARTERS

Velouté of Jerusalem artichoke and celeriac, crowned with crisp artichoke
chips and delicate candied walnuts paired with nutty rye **VE** 250kcal
£9.5

Creamy crab bisque, dill oil, swirl of crème fraîche **NGCI** 380kcal
£11.5

Classic prawn cocktail, crisp lettuce, and a punchy bloody Mary dressing **NGCI**
480kcal
£16.5

Pressed confit duck, sweet fig chutney, crisp sultana melba 450kcal
£16.5

MAINS

Risotto of wild mushrooms, roasted chestnuts,
finished with deep earthy truffle
VE, NGCI 520kcal
£21

Seafood Platter for two
Creamy crab paste with dill, pickled cucumber, crispbreads
Mussels in spiced nduja butter with samphire
Golden scallop gratin topped with parsley breadcrumbs
Zesty king prawns, sautéed, served with garlic mayonnaise
780kcal
£60

Pan-seared halibut served with golden girolles, creamy cauliflower,
orange beurre blanc, sweet sultanas, coastal samphire
NGCI 520kcal
£34

Norfolk bronze turkey ballotine,
crisp goose fat roast potatoes, Orangery baby carrots, nutty chestnut brussels
sprouts,
slow-braised red cabbage infused with cinnamon, cranberry & sage stuffing,
rich turkey gravy
920 kcal
£34

Palace Pie
Braised short rib, lamb shoulder, topped with creamy buttery mash, rich red
wine jus
NGCI 684kcal
£30

SIDES

£7

London sourdough with lightly salted butter **V** 280kcal

Tender kale and savoy tossed in a subtly spiced chilli butter **V, NGCI** 70kcal

A medley of winter roots, flavoured with maple and spices,
roasted until caramelised **VE, NGCI** 125kcal

DESSERTS

Poached pear in spiced mulled wine,
served with creamy plant-based mascarpone,
mulled syrup, and crisp delicate hazelnut tuile
VE 350kcal
£13.5

Queen Victoria's Christmas trifle, silky custard, griottine cherries,
rich dark chocolate sponge, champagne jelly
V 285kcal
£13.5

Spiced Christmas pudding soufflé
with syrup kissed fruits, drizzle of spiced anglaise
V 480kcal
£16.5

Nutmeg and vanilla custard tart, clotted cream ice cream
V 400kcal
£10.5

Tunworth cheese, drizzled with truffle honey,
paired with warm toasted buttery brioche
V 420kcal
£22

Selection of our top tier afternoon tea cakes
462kcal
£18.5





VICTORIA'S SEASIDE CHRISTMAS AFTERNOON TEA

£60

Includes optional £1 donation
(1625kcal)

TOP TIER

Classic Victoria sponge

Chocolate tart, cherry mousse glazed bauble

Golden passionfruit Christmas tree

Citrus cheesecake, white chocolate seashells

MIDDLE TIER

Spiced Christmas scones
served with Rodda's clotted cream, berry jam

BOTTOM TIER

Cucumber, seaweed cream cheese

Crab bridge roll

Smoked Chalkstream trout, lemon cheese bagel

Buttery turkey breast, cranberry relish

Free-range egg mayonnaise, Christmas chutney

THE ORANGERY VEGAN AFTERNOON TEA

£60

Includes optional £1 donation
(1560kcal)

TOP TIER

Classic Victoria sponge

Crumble mince pie

Festive berry cheesecake

Black forest bundt

MIDDLE TIER

Festive vegan scones
served with sweetened cream cheese, berry jam

BOTTOM TIER

English cucumber, dill

Minted crushed peas

Pumpkin seeds, cabbage, courgette, aubergine, spinach wrap

Carrot hummus, pickled carrot bagel

Coronation chickpea, rocket, grilled pepper wrap

THE ROYAL AFTERNOON TEA

ENJOY YOUR ROYAL AFTERNOON TEA SERVED WITH:

Winter Pimm's **£67**

English sparkling wine **£71**

ALL SERVED WITH A POT OF OUR SIGNATURE ORGANIC TEA BLEND.
FREE TEA REFILLS AVAILABLE.

For those with special dietary requirements or allergies,
please ask for a manager. Adults need around 2000 kcal a day.

THE ORANGERY HALAL AFTERNOON TEA

£60

Includes optional £1 donation
(1812kcal)

TOP TIER

Classic Victoria sponge

Crumble mince pie

Festive berry cheesecake

Black forest bundt

MIDDLE TIER

Spiced Christmas scones
served with Rodda's clotted cream, berry jam

BOTTOM TIER

English cucumber, dill

Minted crushed peas

Smoked ChalkStream trout, cream cheese bagel

Free-range egg mayonnaise, salad cress

Coronation chicken, red pepper, baby spinach wrap