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TV chef goes back to **BUZZ** of the kitchen

COOKING UP: TV chef Matt Tebbutt @ Blenheim Palace

I HAVE to say, I was very excited when Searcys asked me to get involved with the fabulous idea they had for a dinner at The Orangery at Blenheim Palace.

It's coming up quite soon, on Thursday, September 27, and I literally can't wait.

Ever since I gave up my own restaurant in Wales after 14 years behind the stove in order to concentrate on my TV career, I've really missed the buzz of being in a vibrant, working kitchen.

I've been very lucky to have made several food and travel shows, which have taken me to places as far-flung as China, Panama and South Africa, places I probably would never have got round to visiting otherwise or sampling their local cuisines first hand.

Also, I really do love cooking live on *Saturday Kitchen* and there's definitely a big adrenaline rush from live TV – but it doesn't quite make up for the camaraderie of a restaurant kitchen and the total immersion in the role that having your own place entails.

So, I'm really looking forward to getting back into a kitchen and I feel very privileged that I have been given the opportunity to cook somewhere as imposing and grand as Blenheim.

With the Searcys team, I'll be preparing a four-course menu of the best seasonal and local produce available in the area.



GO ALONG
Matt Tebbutt's Harvest Dinner at The Orangery by Searcys at Blenheim Palace is on Thursday, September 27, at 6.30pm. Tickets are £88 (£78 for annual pass holders) See blenheimpalace.com or call 01998 810518

I've put together a field-to-fork menu which I hope will highlight the finest ingredients from local artisan producers, the best regional farmers and even the Blenheim Palace estate itself. Luckily for me, in this part of

the world there's such a wealth of great local produce and a host of very hardworking, talented people putting their all into making that produce the best it can be.

So it wasn't a very tough task, the only hardship writing the menu was trying to narrow down the options!

On the night, those who have signed up to The Orangery dinner will be able to sample such local culinary treats as Chalk Stream trout and Oxford blue cheese.

In fact, produce from the Cotswolds will be taking centre stage at the whole proceedings.

Other ingredients such as lavender, honey and wild mulberries will be harvested from the Blenheim Estate by head gardener Hilary Wood.

We will also be making good use of the game that is raised in the grounds of this magnificent house.

I can't think of a better setting than The Orangery for a fancy dinner, with its grand architecture and stunning views over the Italian garden.

I actually got to know Blenheim Palace and its surroundings quite well when I was at Oxford Poly many moons ago, losing a few hours here and there when I probably should have been in lectures.

But I never imagined all those years ago, when I was in my digs practicing my nascent cooking skills on my starving uni friends, that I'd be creating a menu like this to be served up within the walls of Blenheim Palace.



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