

THE CIDER ORCHARD

A Student-Led Restaurant

TASTING MENU

£35

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Snacks

Bread, Butter

Ham Hock, Piccalilli,  
Crouton

Salmon Mousse,  
Egg Yolk, Dill

"Turkey Dinner"

Parfait, Brandy, Sauce

Gingerbread, Orange,  
Panforte

Coffee, Garnish

## VEGETARIAN TASTING

£26

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Snacks

Bread, Butter

Mushroom, Sage,
Crouton

Beetroot,
Egg Yolk, Dill

"Christmas Dinner"

Parfait, Brandy, Sauce

Gingerbread, Orange,
Panforte

Coffee, Garnish

SEASONAL DRINKS SUGGESTIONS

PENRHOS

LONDON DRY GIN

*served with crushed ice, burnt orange,
cinnamon and star anise.*

50ml £3.00

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EGUREN UGARTE RIOJA BLANCO,  
SPAIN

*Crisp white wine that delivers  
extraordinary aromatic fruit flavours.*

BOSCHENDAL THE PAVILLION CHENIN  
BLANC, SOUTH AFRICA

*Fruity fresh white wine. Generous  
exotic tropical fruit aromas with  
subtle guava and pink grapefruit  
nuances on the nose.*

LE LIEVRE MINERVOIS, FRANCE

*Full bodied red wine that  
demonstrates remarkable elegance.*

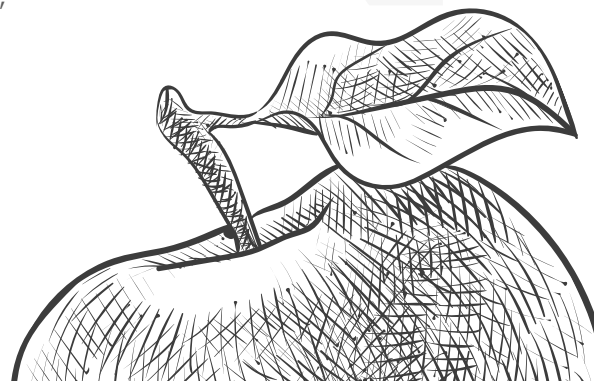
*A noticeable intake of garrigue  
herbs, thyme and lavender on the  
nose.*

125ml - £2.50

175ml - £3.30

Bottle - £15.00

Please ask the team if you have any questions or dietary requirements.



TASTING