

THE ORANGERY

CHRISTMAS
DESSERT
MENU



www.theorangeryatsiddingtonpark.co.uk
RANGFORD VILLAGES

DIGESTIFS

Espresso Martini
*Mermaid salt vodka, Mr Blacks coffee
liquor & fresh espresso*
£10.50

Cranberry Whiskey Sour
*Woodford Reserve Bourbon,
cranberry, lemon*
£10.50

DESSERTS

Vanilla panna cotta, *poached winter fruit, brandy snap* **GF**
£7.95

Traditional Christmas pudding, *rum & raisin ice cream, brandy sauce*
£7.95

Double chocolate brownie, *golden raisins, candied hazelnuts, vanilla ice cream* **GF N**
£7.95

Treacle tart, *poached cranberries, clotted cream ice cream*
£7.95

Selection of ice creams & sorbets
Vanilla bean, strawberry swirl, Belgian chocolate, rum & raisin, salted caramel, vegan vanilla, Sicilian lemon, raspberry
£1.95 per scoop

Selection of 3 British cheeses, crackers, seasonal chutney & grapes
Somerset Brie, Montgomery Cheddar, Golden Cross Ash
£9.95

Add a glass of Quinta De La Rosa 10 Year Tawny Port **£6.80**

COFFEES

Serving Fire & Flow Cotswold Blend

Americano	£2.95
Cappuccino	£3.45
Latte	£3.65
Flat white	£3.45
Double espresso	£2.55

HOT CHOCOLATE

Made with Zuma Original hot chocolate

Hot chocolate	£3.60
Deluxe hot chocolate	£5.10
<i>Served with cream & marshmallows</i>	

TEAS

Serving a selection of loose leaf Born Wild artisan teas

Born Wild Breakfast	£3.50
Handsome Earl Grey	£3.50
Lemon & Ginger Zing	£3.50
Chamomile Flowers	£3.50
Pure Peppermint	£3.50
Raspberry Lemonade	£3.50
Jasmine Blossom	£3.50
Straight Rooibos	£3.50
White Peony	£3.50

ALLERGEN KEY **V** – Vegetarian / **VE** - Vegan / **GF** – Gluten Free / **N** – Nuts

Please speak to a member of the team if you have any food allergies or intolerances. We are happy to provide you with additional allergy information including the 14 allergen groups, however we can never guarantee a dish is completely free from any allergens or specific ingredients.