



# Cider Mill Dinner

## What's on the Menu



**Cocktail** - Brackley, Strong Cranberry Cider

**Course 1** - Stanley Bridge Lucky Lime Oysters on the Half-Shell  
The Mill's Asian-style Steamed Mussels  
**Ghost Ship Two Farmers**

**Course 2** - PEI Lobster Veggie Spring Rolls with Two Dipping Sauces  
**Father Walker's Dry Cider**

**Course 3** - Grilled Curried PEI Lamb Chops with Rhubarb Chutney  
Roasted New Potatoes and Rainbow Carrots  
**The Devonport Hopped Cider**

**Course 4** - A Salad of Soleil's Farm Greens & Crispy Pork Belly -  
**Ghost Ship Wild Briar, Wild Fermented Cider**

**Course 5** - Baked Arlington Orchard Melba Apples stuffed with Pecans & Raisins  
Served with Crème Fraiche & Glasgow Glen Gouda  
**Ghost Ship Defiance, Haskap Cider Rose**

Please make us aware of any dietary restrictions and allergies in advance of the event.

A vegetarian menu can be provided upon request.  
We are happy to accommodate with advance notice.

All of Red Island Cider's products are gluten-free and vegan!