



CIDER PRESS
Restaurant

Christmas Menu

VEO – Vegan Option Available **VE** – Vegan **GF** – Gluten Free

2 COURSE £19.95
3 COURSE £24.50

A non-refundable deposit of £10 each
is required when booking

STARTERS

Curried Apple & Parsnip Soup (VE GF)

Hand-picked apples from the Richs family orchards, fresh parsnips, blended with traditional curry spices finished with toasted chestnuts. Served with a warm cottage roll from Maisey's bakery

Wild Boar Paté

Wild Boar Pate served with a Richs cider apple chutney and sea salt mixed herb crostini

Traditional Prawn Cocktail

Coldwater prawns on crunchy iceberg lettuce topped with a classic marie rose sauce, garnished with lemon and smoked paprika. Served with Maisey's wholemeal farmhouse bread

MAINS

The Cider Press Christmas Carvery

All served with roast potatoes, fresh seasonal vegetables, homemade Yorkshire puddings and pigs in blankets

With a choice of

Succulent Roast Turkey

Topside of Beef

Roast Leg of Pork

Nut Roast (VE GF)

Crusted Cod Fillet (GF)

Herbed crusted cod fillet oven baked and served with your choice of either salad and baby potatoes or vegetables from the carvery with a side of creamy lemon and dill sauce

DESSERTS

Homemade Christmas Pudding

Using the traditional Richs family recipe, served with whipped brandy cream

Morello Cherry Pavlova (GF)

Meringue nest filled with a morello cherry cider brandy whip, served with fresh double cream

Apple & Cinnamon Crumble (VEO, GF)

Handpicked apples from the Richs family orchard with swirls of cinnamon and a baked crumble topping. Served with Marshfield vanilla ice cream or custard

Ice Creams

A selection of Marshfield ice creams and sorbets. See our board for today's selection

Followed by Tea or Coffee

TAKING BOOKINGS NOW 01278 794 537

Richs Cider, Watchfield, Somerset, TA9 4RD

