



CIDER PRESS
Restaurant



RESTAURANT OPENING HOURS:
MONDAY - SUNDAY
CHECK ONLINE FOR LATEST
OPENING TIMES

2 COURSE £19.95
3 COURSE £24.95

A non-refundable deposit of £15 each is required when booking

Christmas Menu*

VEO - Vegan GFO - Gluten Free

STARTERS

Chicken Liver Pate

Chicken liver pate served with Rich's cider apple chutney and toasted ciabatta.

Spiced Parsnip and Apple Soup (VEO, GFO)

Hand-picked apples from Rich's family orchard blended with fresh parsnips and spices, finished with toasted chestnuts, served with a warm ciabatta and butter.

Prawn Cocktail (GFO)

Traditional prawn cocktail served with bread and butter.

MAINS

Rich's Christmas Carvery (GFO)

A choice of beef, pork, or turkey accompanied with crispy roast potatoes, fresh seasonal vegetables, stuffing, a Yorkshire pudding, pigs in blankets, and homemade gravy.

Vegan Wellington (VEO)

Glamorgan sausage on a bed of spinach wrapped in puff pastry accompanied with crispy roast potatoes, fresh seasonal vegetables, stuffing, and gravy.

Smoked Mackerel

Smoked mackerel served with pickled beetroot, watercress, and baby potatoes, with a horseradish dressing.

DESSERTS

Homemade Christmas pudding

Using the traditional Rich's family recipe, served with homemade brandy custard.

Apple Tarte Tatin (VEO)

Apple tarte tatin made from hand-picked apples from Rich's family orchard, served with your choice of custard, cream, or ice cream.

Chocolate Orange Mousse

A chocolate orange mouse atop a layer of light sponge, served with your choice of cream or ice cream

Mixed Berry Pavlova (GFO)

Light meringue topped with cream, mixed berries, and ice cream.

FOLLOWED BY TEA AND COFFEE

TAKING BOOKINGS NOW

WWW.RICHSCIDER.CO.UK

 @richsciderfarm

 /richsciderfarm

**IN DECEMBER
WE HAVE CHRISTMAS
ENTERTAINMENT
EVENINGS ON: 1ST, 3RD,
8TH, 10TH, 15TH, 17TH**

Please see our social media for more details.



*Available from 1st to 23rd December excluding Sundays