



CIDER PRESS
Restaurant

DAY TIME *Christmas* MENU

STARTERS

Chicken Liver Pate

served with toasted ciabatta and Waterhouse Fayre Apple and Rich's Cider chutney.

Traditional Prawn Cocktail (GFO)

served with Winnie's bread and butter.

Roasted Butternut Squash Soup (GFO, VEO)

served with Winnie's bread and butter.

Ham Hock Terrine (GFO)

served with Winnie's bread and butter.

MAIN COURSES

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 and blankets, and homemade gravy.

Nut Roast (VE, GF)

Roasted peanuts, walnuts & almonds in mixed vegetable & tomato sauce accompanied with crispy roast potatoes, fresh seasonal vegetables, stuffing, and gravy.

Poached Salmon (GF)

On a bed of roasted root vegetables served with roast potatoes and a tarragon and Prosecco sauce.

DESSERTS

Rich's Traditional Homemade Christmas Pudding

served with custard.

Chocolate Brownie (GFO)

served with burnt white chocolate sauce and Marshfield's vanilla ice cream.

Poached Pear (VE, GF)

served with peanut brittle and Marshfield's vanilla ice cream.

Rich's Apple and Cinnamon Crumble (VEO, GFO)

served with Marshfield's vanilla ice cream.

INCLUDES A TEA OR COFFEE AND FESTIVE EXTRAS.

2 COURSES £24.95* / 3 COURSES £29.95*

**TO BOOK VISIT: WWW.RICHSCIDER.CO.UK OR CALL:
01278 794 537**

*£15pp deposit payable on booking, with the remaining balance due one month prior to the date of your booking.

(VE) - Vegan (VEO) - Vegan Option Available (GF) - Gluten Free
(GFO) - Gluten Free Option Available