



CIDER PRESS
Restaurant

DAY TIME *Christmas* MENU

STARTERS

Chicken Liver Pate

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

Traditional Prawn Cocktail (GFO)

served with Winnie's bread & butter.

Roasted Butternut Squash Soup (GFO, VE)

served with Winnie's bread & 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 in blankets, & homemade gravy.

Vegetable Wellington (VE)

A butternut squash, mushroom, spinach & sage mix wrapped in golden puff pastry, served with crispy roast potatoes, fresh seasonal vegetables, & vegetarian gravy.

Herb Crusted Cod (GF)

Oven baked herb crusted cod served on a bed of sautéed new potatoes & leeks with a white wine & parsley sauce.

DESSERTS

Rich's Traditional Homemade Christmas Pudding

served with custard.

Homemade Chocolate Brownie (GFO)

served with a burnt white chocolate sauce, chocolate crumb, & Marshfield's vanilla ice cream.

Poached Pear (VE, GF)

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

Rich's Homemade 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