



**AVAILABLE**  
**FROM 1<sup>ST</sup> TO 23<sup>RD</sup> DECEMBER**  
**EXCLUDING SUNDAYS**



**CIDER PRESS**  
*Restaurant*

## STARTERS

### Spiced Apple & Roasted Parsnip Soup V GF DF

Honey mustard roasted parsnips with hand picked apples from the Rich's family orchards, finished with our farmhouse cider mulling spices.

### Duck Liver Paté

Farmhouse coarse duck liver pate served with a port reduction, caramelised onion chutney and toasted farmhouse bread.

### Salmon & Prawn Cocktail GF

Freshwater prawns and hot smoked salmon served on crunchy iceberg lettuce topped with a classic seafood sauce

**2 COURSE £18.50**

**3 COURSE £22.50**

**A NON-REFUNDABLE DEPOSIT OF £10  
 EACH IS REQUIRED WHEN BOOKING**

## MAINS

### The Cider Press Christmas Carvery

All served with fresh seasonal vegetables, homemade Yorkshire puddings and pigs in blankets (*Gluten Free Yorkshire puddings available*)

With a choice of:

#### Succulent Roast Turkey Crown

or

#### Scottish Topside of Beef

or

#### Honey Mustard Glazed Christmas Gammon

or

#### Oven Baked Salmon Fillet GF

served with a prawn, prosecco and dill butter sauce

or

#### Mushroom Wellington V

A Portobello mushroom topped with fresh spinach, cranberries and Somerset brie rolled in flaky puff pastry

# Christmas menu

## DESSERTS

### Homemade Christmas Pudding

using the traditional "Rich's Family Recipe" served with whipped brandy cream

### Homemade White Chocolate & Raspberry Cheesecake V

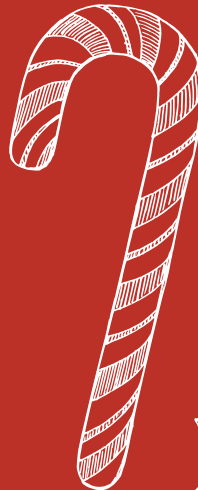
served with crystalised white chocolate with West Country clotted cream and raspberry coulis

### Black Forest Trifle V

made with cherries, rich chocolate mousse & Somerset cider brandy soaked chocolate sponges

### Rhubarb & Ginger Crumble V GF

served with custard, clotted cream or ice cream



**TAKING BOOKINGS NOW**  
**01278 794537**

**Richs Cider, Watchfield, Somerset, TA9 4RD**

**FOLLOWED BY TEA AND COFFEE**

[www.richscider.co.uk](http://www.richscider.co.uk)