

Old Rudgwick Cider Society

Order your Christmas supplies of REAL cider now.

Great value - AND you will be helping local community groups and charities flourish.



2 pints "milk" bottle	4 pints "milk" bottle	5 litres bag- in-a-box	10 litres bag- in-a-box	20 litres bag- in-a-box
£4	£7.50	£16	£30	£55

Bone dry, oak fermented natural cider abv approx 6.5%. Perfect with cheeses and cold meats. Best enjoyed slightly chilled



£4	£7.50	£16	£30	£55
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Medium dry, oak fermented cider abv approx 6.5%. Delicious with fruit, nuts, or on its own, serve chilled.



£5	£9	£20	£36	£65
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For the true cider connoisseur, smooth, with a surprising strength (abv approx 8%), real character and great with shellfish and many other foods and snacks.

Try cooking with our cider - makes great pork dishes; substitute it for white wine in many recipes such as mussels "mariniere"; also delicious mulled with spices and brown sugar to make a great winter warming and festive drink.



Don't forget to use our craft made Cider Vinegar for salads and cooking, as well as easing creaky joints! £2 per bottle

Contact info@rudgwickcider.com or 01403 823 424 www.rudgwickcider.com

Local deliveries available or we can arrange pickups at Firebird Brewery and Rudgwick Club