

**FAMILY GET  
TOGETHERS  
BUSINESS  
MEETINGS  
CELEBRATIONS  
COMPANY  
SOCIALS  
VISITOR GROUPS  
SOCIAL  
GATHERING  
SHOPPING  
PARTIES  
REUNIONS  
WAKES**



For more details go to  
[www.bickleighmill.com](http://www.bickleighmill.com)  
or telephone 01884 855419



**GET  
TOGETHER  
AT  
BICKLEIGH  
MILL**



# A MENU FOR EVERY OCCASION

From a roast and a toast to an elaborate Menu Gastronomique we are able to design a menu perfect for your occasion. Choose from a list of standard menus or alternatively devise your own with the help of our knowledgeable team.

**Whatever the reason for a get together Bickleigh Mill is the ideal location.**

EASILY ACCESSIBLE FROM EXETER AND SURROUNDING TOWNS

IDYLIC SETTING IN BEAUTIFUL COUNTRYSIDE

PLENTY OF FREE CAR PARKING

REPUTATION FOR GOOD FOOD AND GOOD SERVICE

GREAT VALUE FOR MONEY

FANTASTIC SHOPPING!

**We have a menu for every occasion, so just tell us what you would like.**

CELEBRATORY MENUS

FAMILY GET TOGETHER MENUS

VISITOR GROUP MENUS

BUFFET MENUS

BUSINESS LUNCH MENUS

**We're here to help!**

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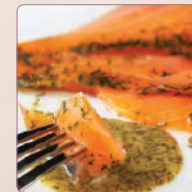
## DESIGNER MENUS

Choose from a selection of starters, main courses and sweets to compile a menu that suits the tastes of your family, friends or colleagues.

A menu just for you – we're here to help.

## LUNCHTIME GROUP MENU IDEA

Homemade Soup with Fresh Baked Bread  
Prawn and Gravdax Salad  
Prawn Marie Rose  
Doorstep Sandwich  
Cheddar and Coleslaw Jacket  
Soup and a Sandwich  
Confit of Duck  
Home Cooked Ham, Egg and Chips  
Pan Seared Haddock with Lemon Butter  
Ploughman's Lunch



## CELEBRATORY MENU IDEA

Homemade Soup of the Moment  
*served with freshly cut bread and butter*

Gravadlax and Crayfish Salad  
*served with a honey, dill and mustard dressing*

Chicken Liver Pate  
*served with granary toast*

Hand-made Salmon & Crab Fishcake  
*with a lemon and saffron dressing*

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Confit of Duck Leg  
*cooked long and slow, served with a fruity sauce*

Medallions of Pork Tenderloin  
*with a mushroom and tarragon sauce*

Fillet of Plaice  
*served with a creamy tartare butter*

Roasted Butternut Squash  
Risotto with parmesan (v)  
*served with a side salad*

*All the above are served with seasonal vegetables and potatoes unless stated otherwise*

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A selection of Homemade Desserts