

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



For more details go to
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

IDYLLIC 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!

For more details go to www.bickleighmill.com, telephone 01884 855419, or have a chat with one of our members of staff who will be happy to help.

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 **£5.25**

Prawn and Gravdax Salad **£7.50**

Prawn Marie Rose Sandwich **£7.50**

Cheddar and Coleslaw Jacket **£6.95**

Soup and a Sandwich **£8.25**

Confit of Duck **£11.95**

Home Cooked Ham, Egg and Chips **£10.95**

Pan Seared Hake with Lemon Butter **£11.95**

Ploughman's Lunch **£9.95**



CELEBRATORY MENU IDEA

Homemade Soup of the Moment
served with freshly cut bread & butter

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

Chicken Liver Pate
served with granary toast

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

Confit of Duck Leg
cooked 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 & potatoes unless stated otherwise

A selection of Homemade Desserts

2 courses £15.50

3 courses £18.50