

CHRISTMAS PARTY MENU

BOOK NOW!

Call us on
01884 855 419

Spiced Parsnip Soup VR, VGR, GFR
With Smoked Bacon and Basil Oil Garnish.

Ham Hock and Parsley Terrine DF, GFR
With Pickled Baby Gherkins and Apple Chutney.

Smoked Salmon Tart with Shaved Fennel

Salad of Vanilla Poached Peach and Candied Hazelnuts
DF, VG, V, GF

Bickleigh Fishake with Spiced Tomato Jam

Traditional Turkey DF, GFR
With Apricot and Sage Stuffing, Pigs in Blankets,
Roast Potatoes and Red Wine Gravy.

Broth of South West Lamb DF
With Parsley Dumplings, Swede, Sweet Potato and Carrot.

Roasted Cod Loin GF
With River Exe Mussels, White Wine, Cream and Dill.

DF: Dairy free VG: Vegan V: Vegetarian GF: Gluten free
DFR: Dairy free request VGR: Vegan request VR: Vegetarian request GFR: Gluten free request

All main courses are served with a selection of fresh seasonal vegetables and potatoes.

Available every lunchtime and Thursday to Saturday evenings.

Tuesday and Wednesday evenings also available for groups of 15 or more. A £5 deposit for group bookings will be required and a pre-order to assist in planning the event.

£15.95 two courses (main and dessert) £19.50 three courses.

Confit Duck Leg GF
With Champ Potatoes and Sour Cherries.

Baked Butternut Squash V, VG
With Tomato Casserole and Vegan Style Blue Cheese.

Bickleigh Mill Christmas Pudding V, VGR, GFR
With Brandy Sauce.

Sticky Date Pudding V
With Caramel Sauce and Vanilla Ice Cream.

Sherry Trifle V
With Shaved Chocolate and Port Jelly.

Rum and Raisin Cheesecake V, VGR
With Cherry Compote.

Selection of Devon Cheeses with Biscuits V, GFR
With Celery, Grapes and Chutney. (£2.50 Supplement)