

BICKLEIGH MILL

goes

Retro

Old school favourites from the 60's and 70's. An evening to look back and enjoy!
FRIDAY 19TH OCTOBER

STARTERS

Welsh Rarebit

The traditional rich cheese sauce melted and glazed onto granary bread.

Breaded Scampi

Fried until golden and served with tartare sauce and a salad garnish.

Potted Duck

This recipe is as old as the Hills! Local duck slowly cooked with peppercorns and herbs, like a confit. Once roasted the duck is "pulled". This is then chilled and served in ramekins with granary toast.

Prawn Cocktail

North Atlantic prawns bound in Marie Rose sauce served on a bed of iceberg lettuce.

Homemade Chicken Liver Paté

Served with toast and a salad garnish.

MAIN COURSES

Beef Bourguignon

Beef slowly cooked with button onions, mushrooms, bacon lardons and red wine to create a rich sauce.

Chicken Kiev

A 1960s favourite of breaded fresh chicken breast filled with garlic butter and fried until golden.

Sole Meunière

Fillets of sole pan-seared and served with lemon butter and capers.

Devon Lamb Pie

Pre retro really but this is a wonderful dish. Shoulder of lamb slow cooked with winter vegetables topped with colcannon mash and gratinated.

Fish and Chips

Fresh loin of Cod traditionally beer battered and served with mushy peas and salt and vinegar.

Fettuccini Verde al Funghi

Green Fettuccini served with a creamy mixed mushroom sauce served with parmesan and black pepper and a side salad.

Nut Loaf

Possibly one of the few vegetarian dishes around at that time! Assorted nuts, onions, herbs and breadcrumbs bound, baked and served with ratatouille.

SUPPLEMENTARY MAIN COURSES

Slow Cooked Lamb Shank £3.00 supplement

Served with rich lamb gravy, mashed potato and fresh vegetables.

Beef Wellington £6.00 supplement

Fillet Steak wrapped in wild mushroom mousseline and puff pastry, baked, served pink with a sauce.

Steak Diane £5.00 supplement

Entrecote Steak, pan fried and served with a creamy sauce of mushrooms, Dijon mustard, white wine and cream.

Scampi Frit £3.00 supplement

Langoustine tails coated in breadcrumbs, fried and served with a remoulade dip.

Duck a l'Orange £3.00 supplement

Slow cooked in an orange and Grand Marnier sauce.

PUDDINGS

Jam Roly Poly £???

Served with custard.

Knickerbocker Glory £???

Treacle Tart £???

Black Forest Gateau £???

Starter and Main Course £14.95