

# Christmas Shopping Night

## Starters

**Bickleigh Mill's Fresh Soup of The Day £5.50 (GFR, DF V, VG)**

Served with Daniel's Granary Bread

**'Posh' Prawn Cocktail, Iceberg Lettuce, Paprika (GFR, DFR) £6.50**

Daniel's Bread and Butter

**Thai Style Fishcakes, Sesame Seed Crumb, Sweet Chilli Sauce £6.95**

**Caprese Salad £5.95 (GF, V)**

Ripe Beef Tomato, Buffalo Mozzarella, Basil, Black Pepper, Dressed in Olive Oil

## Main Courses

**South West Roast Chicken £12.50 (GF)**

Cuts of Juicy Chicken, Pancetta, Mushrooms, Peas and Parsley.

Served with Red Wine, Carrots and Pomme Puree

**Slow Cooked Confit of Duck £13.25 (GF, DF)**

Leg of Barbary Duck, Braised in Orange and Rosemary, Saute New Potatoes, Sweet Fruit

Sauce, Fresh Vegetables

**Blue Cheese and Walnut Salad £10.95 (GF, V, VGR)**

Crumbled Devon Blue Cheese with Caramelised Walnuts and Apple

Crisp Leaves Dressed in Pesto Oil

**Seafish Bouilliabaise £12.95**

The Best of The South West's Seafish, Mussels, Haddock and Prawns

Cooked in Tomato, Fennel, Pernod and Orange. Finished with Basil and Saffron

**Moroccan Style Vegetable Tagine £11.50 (GFR, DF, V, VG)**

Courgette, Sweet Potato and Pepper Tagine. Cinnamon, Paprika, Cumin and Coriander.

Served with Fruity Cous Cous

**Homemade Desserts £5.50**

A Selection of Lovingly Made Desserts

### *Our policy*

is to provide freshly cooked food using locally sourced ingredients wherever possible.

Our meats come from local farms, our fresh fish from the South West and our fruit and vegetables are delivered daily from our Mid Devon merchants.

We believe that buying local produce not only supports the local economy but also The Mill and its customers by providing the freshest produce available.

