

Yuletide supper

Saturday 21st December 2019

An Intimate Family Festive Supper

*Start the Christmas Celebrations with a Traditional Evening with family and friends at
Bickleigh Mill.*

*Enjoy a 2 or 3 course of dishes freshly prepared with your family in mind.
Order on the Night. No Pre Orders Required. Just come along and enjoy!*

Starters

Celeriac Soup with Toasted Almonds and Basil Oil (GF, V, VGR, NUT)
'Posh' Prawn Cocktail with Paprika, Brandy and Lemon (GFR)
Duck Liver and Cointreau Pâté with Fig Chutney (GFR)
Shallot and Balsamic Tarte Tatin with Blue Cheese (V, VGR)

Main Course

Roast West Country Turkey, Cranberry and Sage Stuffing, Pigs in Blankets and Red Wine Gravy
(GFR, DF)
Ben's Sea Fish Chowder, Crab Bisque, Mussels and White Wine (GF)
6oz Sirloin Steak Cooked Medium Rare, Tomato, Mushrooms and Chips (GF, DF)
Butternut Squash and Tarragon Puff Pastry Pie with New Potatoes and Pesto Dressing (DF, V, VG)
Confit Duck Leg, Roast Potatoes, Fruit Sauce, Curly Kale (GF, DF)

All accompanied by Roasted Maris Piper Potatoes, Gravy and Vegetables.

For The Children

Small Roast Turkey with all the Trimmings (GFR, DF)
Roasted Ham, Free Range Egg and Chips (DF)
Pasta Bolognese with Cheese (DFR)
Vegan Sausages, Chips and Beans (DF, V, VG)

Tea and Coffee Included

2 Courses £16.95 3 Courses £20.95
Children's Main Meal with Ice Cream £7.95

DF: Dairy Free GF: Gluten Free Nut: Contains Nuts
V: Vegetarian VG: Vegan VGR: Vegan on request



bickleighmill

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