

CHRISTMAS DINING AT BICKLEIGH MILL

CHRISTMAS 2020

Maybe the background is different but the sentiment is just the same. Our menu reflects changing trends as we have tried to provide something for everyone, youngsters and grown-ups alike. Bon appetit!

Terms and conditions

Christmas bookings will comply with up-to-date guidelines on social distancing at table and group sizes.

Available from 01.12.20 - 24.12.20.

Available 12pm-5pm Monday-Sunday and 5pm-9pm Thursday to Saturday Evenings.

Christmas Specials from the menu are available on our blackboard for all lunches, individually priced for smaller groups.

Please note we are closed Christmas Day and Boxing Day.

Pre-booking and ordering required.

Deposit of £5 per person required if not taking up November Discount offer.

See website for further terms and conditions.

EARLY BIRD OR BELATED CHRISTMAS GET TOGETHER

For groups adhering to the current social distancing guidelines our Christmas Party Menu is available at 10% discount in November and January on any evening or lunch.

Just make a reservation by calling 01884 855419.

CHRISTMAS MENU

Traditional Turkey Meatballs (GFR) Blended with sausage meat, onions, garlic and fresh herbs, slow cooked in a rich tomato sauce, served with garlic bread.

Prawn and Salad Cocktail (GFR) North Sea prawns, chopped cucumber, cherry tomato and spring onions, bound in Marie Rose sauce, on a bed of leaves, served with brown bread.

Homemade Soup (GFR, DFR) Served with crusty baguette or granary loaf.

Homemade Duck Liver Pâté (GFR) With toasted granary bread.

Chickpea and Sweetcorn Fritters (V, VG) Patties of crushed chickpea, sweetcorn, herbs and spices, dipped in gluten-free batter. Served with sweet chilli sauce.

Mezze Style Salad (V, GF) Roasted red peppers and onions, olives, sun blushed tomatoes, served on a bed of leaves with vegan Feta cheese and almonds, drizzled with balsamic dressing.

Roast West Country Turkey (GFR, DF) With homemade sage and onion stuffing, pigs in blankets and red wine gravy.

Confit of Creedy Carver Duck (GF, DF) Slow-cooked leg and thigh, crisped in the pan, served with orange and cranberry sauce, fresh vegetables and potatoes.

December Burger Grilled 6oz beef burger, served in a ciabatta bun with pigs in blankets and crispy onions. Served with a side order of chips.

Festive Flatbread Pizza Topped with tomato sauce, pigs in blankets, turkey meatballs, mushrooms and three cheeses.

Vegan Festive Flatbread Topped with roasted Mediterranean vegetables, tomato sauce, vegan cheeses and chestnuts.

Wild Mushroom, Spinach and Chestnut Risotto (V, VGR) Made from traditional Arborio rice, topped with Parmesan and parsnip crisps.

Seafish Parcel Fillet of salmon and haddock bound in a creamy white wine sauce, baked in a pastry parcel with asparagus and mushrooms. Served with fresh vegetables and potatoes.

2 Courses £17.95 3 Courses £21.95 Inclusive of Tea & Coffee

5% DISCOUNT offered to pre-order and full payment by 30.11.20.
10% DISCOUNT available for November and January bookings.