



CELEBRATORY MENUS

MENU 1

Tomato and Basil Soup

Served with Crusty Bread and Butter

Smoked Haddock and Lemon Fishcakes

Served with a Honey, Dill & Mustard Dressing

Chicken Liver Pate

Served with Granary Toast

Hand-made Salmon and Crab Fishcake

with a lemon and saffron dressing

Hunter's Chicken

Char Grilled Chicken Breast, Back Bacon and Cheese with BBQ Sauce

Pan-Seared Cod Loin

New Potatoes and Caper Butter

Braised Shoulder of Pork

In Red Wine, Thyme and Leek Sauce

Mushroom & Tarragon Conchiglie Alfredo

White Wine, Double Cream, Shaved Parmesan

Vegetables and Potatoes Served at the Table Unless Otherwise Stated

A Selection of Bickleigh Mill's Homemade Desserts to choose for afterwards

2 Course £16.50 3 Course £19.50



MENU 2

Cream of Butternut Squash Soup

With Crusty Bread and Butter

Cornish Smoked Salmon and Crayfish Salad

With a Honey, Dill & Mustard Dressing

Pea, Spinach and Bacon Croquettes

Bechamel Sauce and Watercress

Stuffed Mushrooms with Blue Cheese and Walnuts

Balsamic Dressing

Roast Topside of Beef

Roast Potatoes, Yorkshire Pudding, Red Wine Gravy

Fillet of Haddock

Curly Kale, Risotto Cake and Citrus Sauce

Braised Chicken in Cider

Parsley Mash Potato and Chantanay Carrots

Goats Cheese and Artichoke Puff Pastry Tart

Tomato Con Casse, Chestnut Pesto

Vegetables and Potatoes Served at the Table Unless Otherwise Stated

A Selection of Bickleigh Mill's Homemade Desserts

2 Course £17.25 3 Course £19.95

MENU 3

Cream of Pea and Mint Soup with Lemon Croutons

Served with Crusty Bread and Butter

Pan Fried Hand Dived Scallops

Black Pudding and Tomato

Ham Hock and Parsley Terrine

Apple and Fig Chutney, Granary Toast

Caramelised Shallot Tarte Tatin

Balsamic Dressing and Micro Cress

Confit of Duck Leg in Orange and Rosemary

Blueberry and Port Sauce

Salmon En Croute

Puy Lentil and Pancetta Cassoulet

Stuffed Chicken Breast with Sun Blushed Tomatoes and Pine Nuts

Mushroom and Tarragon Cream

Butternut Squash and Sage Risotto

Truffle Oil and Watercress

Vegetables and Potatoes Served at the Table Unless Otherwise Stated

A Selection of Bickleigh Mill's Homemade Desserts

2 Course £18.50 3 Course £21.95



BUILD YOUR OWN BUFFET



From the simple to the more elaborate, why not devise your own buffet that satisfies your particular needs for this special occasion.

Just let us know what you'd like – we're here to help!

Breads, Small Bites & Dips

Freshly Baked Bread and Butter £1.00

Selection of Crudites: Carrot, pepper, Celery, Cauliflower and Cherry Tomato £1.25

Pickled Onions and Gherkins £1.25

Sweet Chilli 65p

Hummus 75p

Tzatziki 95p

Freshly Prepared Salads

£1.95

Please choose two from the following options:

Fresh Leaves with Cucumber and Spring Onion

Moroccan Style Couscous

Herbed Rice Salad with Peas and Sweetcorn

Penne Pasta with Pesto and Parmesan

Celeriac and Apple Coleslaw

Selection of Sandwiches

£2.95

Please choose four from the following options:

Rib of Devon Beef and Horseradish

Tuna Mayonnaise and Cucumber

West Country Cheese and Apple Chutney

Cornish Smoked Salmon and Cream Cheese

Bickleigh Ham, Tomato and Red Onion Marmalade

Local Egg, Cress and Mayonnaise

North Atlantic Prawn and Marie Rose Sauce

Bigger Bites

Selection of Sliced Devon Ham, Bronze Turkey, and Rib of Devon Beef £2.50

Garlic and Herb Roast Potatoes £1.50

Freshly Baked Pork, Sage and Apple Sausage Rolls £1.50

Goats Cheese and Beetroot Tartlets £1.95

Smoked Salmon and Sour Cream Vol au Vents £1.95

Chicken Liver Pate (served whole) £2.00

Beef Burger 'Sliders' £2.25

Chick Pea Scotch Eggs £1.95

Marinated Chicken Breaded Goujons £1.50

Pigs in Blankets £1.00

Tempura Prawns £2.00

Mini Jacket Potatoes with Sour Cream and Chives £1.50

Chilled Desserts

£3.50

Choose two from the following options:

Selection of Devon's Finest Cheeses with Crackers, Grapes and Chutneys
Fruit Scones with Clotted Cream and Jam

Mini Fruit Pavlova and Chantilly Cream

Baileys Cheesecake

Baklava

Chocolate Brownie Bites with Clotted Cream

Frangipane Tarts

Tea and Coffee

£1.75

Minimum spend of £7.50 per person. All prices are charged per person.

All dishes come highly decorated. Inclusive of real cutlery, crockery and napkins. All prices inclusive of VAT. Minimum of 20 people. Deposit of 20% required two weeks before event. Pre-order required one week before event. We do not accept cheques or Amex payments.



AL FRESCO DINING

BBQ GRILL

- + Real plates and cutlery
- + Bickleigh Mill's own Burgers with West Country Cheddar
- + Devon Sausages
- + Honey and Lemon Chicken
- + Garlic and Chilli Prawn Skewers
- + Coleslaw
- + Selection of Buttered Rolls and Bread
- + Moroccan Style Couscous Salad
- + Leaf Salad with Tomato and Cucumber
- + Potato Salad with Chives and Sour Cream

Only £12.50 per person (minimum 30 people)

Please enquire about our Pudding options

HOG OR LAMB ROAST ON THE SPIT

- + Real Cutlery and Plates
- + Freshly Carved Pig on a Spit
- + Devon Apple Sauce
- + Crispy Crackling
- + Sage and Onion Stuffing
- + Selection of Bread Rolls and Butter
- + Coleslaw
- + Moroccan Style Couscous Salad
- + Leaf Salad with Tomato and Cucumber
- + Potato Salad with Chives and Sour Cream

Hog Roast: £12.50 per person (minimum 50, maximum 120 people)

Lamb Roast: £15.00 per person (minimum 30, maximum 40 people)

Please enquire about our Pudding options

Vegetarian and vegan dishes available on request. Deposit of £100 required one week before the event. Dishes can be modified to cater for specific requirements. We accept cash, credit card and BACS payments. Please be aware that we do not accept American Express or cheques for these events.

For all bistro restaurant bookings and general enquiries please contact us at:

01884 855 419 enquiries@bickleighmill.com

www.bickleighmill.com

