

Christmas

MENU



STARTERS

White Onion and Caraway Soup (V,VGR) £6.50
Served with crusty granary bread

Avocado Bruschetta (V,VG,DF) £7.95
Served on toasted granary bread with a sauce vierge composed of tomatoes, shallots, lemon juice and olive oil

Smoked salmon and prawn salad (DF) £9.50
Served with Bickleigh Mill dressing and granary bread

Spiced vegetable and sweetcorn chowder (V,VG,DF) £8.50
Seasonal vegetables slow cooked with herbs and spices served with granary bread

Southern Fried Chicken Dippers 6.95
Served with a sweet chilli sauce

Duck Terrine (GFR,DF) £7.95
A mosaic of pulled duck and vegetables served with apple chutney and granary toast

MAINS

Roast Breast of Turkey (GFR) £14.95
Served with all the trimmings, fresh vegetables and roast potatoes

Venison and Port Pie (DF) £14.95
Homemade from local venison, slow cooked in port wine and served with fresh vegetables and potatoes

Southern Fried Chicken Burger £13.95
Fresh chicken strips marinated in seasoning and fried crispy served in a Ciabatta bun with homemade coleslaw and hand cut chips

Confit of Duck (DF,GF) £15.95
Slow cooked leg and thigh roasted and served with apple brandy sauce, fresh vegetables and potatoes

Pan Seared Fillet of Sea Fish (GF,DF) £16.95
Served with chantenay carrots, green beans and garden potatoes dressed with a sauce vierge.

Leek and Wild Mushroom Risotto (VG) £13.95
Creamy in texture topped with parsnip crisps

Mushroom, Spinach & Blue Cheese (V) £13.95
Homemade served with chantenay carrots, green beans and potatoes with a caramelized onion gravy.

Homemade Festive Nutloaf (VG,Nut) £14.95
A Nutloaf of Chestnuts, cashews, hazelnuts, walnuts baked with onion and cranberries

DESSERTS

A Selection of Homemade Sweets £6.95

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

For all bookings and enquiries, contact us: 01884 855 419 enquiries@bickleighmill.com