THE BICKLEY MILL INN

3 COURSE FESTIVE MENU 2025

PARTIES OF 10 OR MORE (PRE-ORDER REQUIRED)
£35 PER HEAD

AVAILABLE FROM 23RD NOVEMBER

STARTERS

Soup of the day, crusty bread (v)

Gin, lime and dill cured salmon, pickled cucumber and wasabi crème fraiche

Spiced pork and pistachio terrine, crostini and festive chutney

Mushroom & tarragon Pate, pickled baby onions, toasted brioche(v)

MAIN COURSES

Traditional roast turkey, chestnut and cranberry stuffing, bacon chipolata, roast potatoes and rich gravy

Smoked haddock & salmon fishcakes, sauteed leeks potatoes & peas, dill cream sauce

Slow braised belly pork, sage & apricot croquette, creamy mash, Devon cider sauce

Butternut squash and cashew nut roast, roast potatoes and vegan gravy (vg)

All Main Courses are served with Roasted Carrots, Parsnips and Brussel Sprouts

PUDDINGS

Traditional Christmas pudding and brandy Sauce (v) (vegan on request)

White chocolate and cranberry bread and butter pudding with crème anglaise

Chocolate brownie with clotted cream

Orange & cinnamon brulee, cardamon biscotti

All dietary requirements and preferences need to be requested