

Dining while you stay at Bickleigh Castle

We are happy to hear your ideas, and bring a menu to you for your stay personal to your requirements but in the meantime, here are a few of our ideas

Friday dinner

Sausage, Mash, Onion Gravy
Chicken Thigh Cacciatore
Hake, Butterbean Cassoulet
Garlic and Chickpea Stuffed Pimento Peppers

Saturday Lunch

Lunch platters of Sausage Rolls, Salads, Quiches., Slaws

Saturday Dinner

Starters:

Ham Hock, Compressed Apple, Crispy Onions
Red Onion Tartlet, Grilled Goats Cheese, Walnut

Mains:

Lamb Rump, Harissa Jus, Spiced Squash Puree, Cavelo Nero
Heritage Tomato Tatin, Pine Nuts, Goats Curd, Organic Salad
Duo of Pork, Smoked Carrot and Black Pudding Crumb,
Fondant Potato, Port and Cider Jus

Desserts:

Chocolate Delice, Honeycomb, Muscovado
Lemon and Passionfruit Posset

To discuss your catering with us, please contact us at Fig and Smoke Event Catering
Email:figandsmoke@gmail.com or Call us on 07709201984