



# Christmas

at The Bugle

Two Courses £24 (*Lunchtime Only*) | Three Courses £29

Friday 3rd December – Sunday 26th December

## Starters

**Roasted butternut veloute**, chestnuts, sage, truffle (VG, N)

**ChalkStream trout tartare**, avocado, wasabi, apple, cucumber, coriander (GF, DF)

**Duck liver parfait**, rhubarb, duck fat brioche, thyme

**Fig, Dorset Blue Vinny**, chicory, sweet onion, walnut, basil, honey (V, GF, N)

## Mains

*All our roasts are served feast style for the table to share*

**Roasted Hampshire turkey**, confit leg, pancetta, chestnuts, all the trimmings (N)

**Braised ox cheek**, beef fat mash, caramelised Roscoff, salsify, king oyster, truffle jus (GF)

**Roasted stone bass**, confit Bombay potato, cauliflower, mango, chilli, sea purslane, coriander (GF)

**Wild mushroom and Jerusalem artichoke pithivier**, roasted parsnip mash, truffle, nero (VG, N)

## Dessert

**Christmas pudding**, brandy custard, candied almonds (N)

**Dark chocolate delicé**, salted caramel, honeycomb, hazelnut and clotted cream ice cream (GF, N)

**Selection of Hampshire cheese**, fig, grape chutney, biscuits

**Poached pear and quince, star anise, walnut, oat crumble**, tonka bean ice cream (VG, GF, N)

V - Vegetarian | VG - Vegan | GF - Gluten free | N - Nuts | DF - Dairy Free

Gluten free options available upon request. All weights are approximate before cooking | There is a possibility that traces of nuts may be found in any menu items | Fish may contain bones | Please inform a member of staff of any dietary or allergen requirements. An optional 10% service charge will be added to tables of 8 or more.

To book call 02380 453000  
or email [manager@buglehamble.co.uk](mailto:manager@buglehamble.co.uk)