

The Bugle Christmas Menu

Celebrate the season with a delicious two or three-course meal, served in a wonderfully festive atmosphere!

2 Courses
£27.50

3 Courses
£35

Starter

Leek & Potato Velouté (VG/GFA)

Crispy Potato Fritter, Rosemary, Cream Cheese

Smoked Ham Hock & Caper Terrine (GFA)

Pickled Shallots, Cornichons, Spiced Chutney, Chargrilled Bread

King Prawn Cocktail (GFA)

Shredded Lettuce, Marie Rose Sauce, Lemon, Tomato

Bugle Onion Bhaji (GF/V/N)

Roasted Chestnut, Mango Chutney, Curry Sauce

Main

Roasted Turkey Breast (GF/N)

Chestnut Stuffing, Pigs in Blankets, All the Trimmings

Slow-Cooked Shoulder of Pork (GFA)

Bourguignon Sauce, Braised Red Cabbage, Dauphinoise Potato, Roasted Shallot

Whole-Baked Rainbow Trout (GF/N)

Crushed New Potatoes, Toasted Almond Butter, Capers, Roasted Lemon

Salt-Baked Beetroot Pithivier (VG)

Truffled Celeriac Purée, Caramelised Apple, Tenderstem Broccoli

Dessert

Christmas Pudding (GF/V)

Brandy Sauce

Sour Cherry Trifle (V/GFA)

'Proper' Custard, Vanilla & Orange Cream, Sprinkles

Warm Chocolate Mousse (V)

Rum & Raisin Ice Cream, Dorset Sea Salt Caramel

Selection of Local Cheese (GFA) (£5 supplement)

Smoked Dorset Red, Dorset Blue Vinny, Old Winchester Cheese, Rosary Goat's Cheese, Grapes, Chutney, Biscuits

v – vegetarian | vg – vegan | n – contains nuts | gf – gluten free | gfa – gluten free available

Gluten-free and dairy-free options available upon request | There is a possibility that nuts may be found in any menu items |

Fish may contain bones | Please inform us at your earliest convenience of any dietary or allergen requirements |

An optional 10% service charge will be added to tables of 8 or more.



THE BUGLE

HISTORIC WATERSIDE PUB

Email manager@buglehamble.co.uk or call 023 8045 3000