

DINE

With Cocktails & Wine

JAN - FEB
2026

2 COURSES £21.50PP | 3 COURSES £26.50PP

*Both options include a glass of wine or cocktail -
whether you prefer no, low, or loads of alcohol.*

LUNCH

All Venues (Monday To Friday)

DINNER

Boathouse Swanwick (Thursday & Friday)

The Bugle & The White Horse (Monday - Friday)

Start 2026 on a high note! SCAN TO BOOK



Spoil yourself this festive season
with our choice of seriously delicious
Christmas menus and range of truly
tempting festive drinks.

From beautifully crafted dishes that use locally sourced produce
to award-winning wines and our fabulously festive interior, your
Christmas celebration is going to be full of sparkle and delight.

Our hugely talented Executive Chef, Matt Whitfield has pulled
out all the stops this year to bring you a stunning range of
festive menus to make your Christmas celebration a gloriously
memorable one. The White Horse, Otterbourne and
The Bugle, Hamble are the perfect venues.

*Merry Christmas
from us all!*



Ideal Collection Meet the Producer | Fondue

Friday 5th December | £25pp

Venue: The Bugle, Hamble



The December Ideal Collection Meet the Producer is taking place
at The Bugle and features Fondue. You will enjoy an exclusive
intimate dinner using some of the very finest locally-sourced
ingredients prepared by our Executive Chef, Matt Whitfield.

Whether you are a foodie or simply looking for a gastronomic
experience served up by Matt, then this is for you. Meet the Producer
promises to be a monthly treat at all of our venues.



Also book now for...

Ideal Collection Wine Club Pinot Noir

Saturday 13th December

Venue: Boathouse Chichester



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

The White Horse Christmas Menu

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

2 Courses
£35
3 Courses
£40

Starter

Hampshire Watercress 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

White Horse Sweet Potato Pakora (GF/VG/N)

Roasted Chestnut, Mango Chutney, Curry Sauce

Carpaccio of Test Valley Venison (N) (£7 supplement)

Celeriac Remoulade, Chimichurri, Harissa, Toasted Hazelnut

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

Vegetable & Nut Terrine (VG/N/GF)

Roast Potatoes, Seasonal Vegetables, Caramelised Onion Gravy

10oz Beef Sirloin (VG/N/GF) (£8.50 Supplement)

Roasted with Garlic & Thyme Butter, Pomme Purée, Roasted Cabbage, Bone Marrow Crumb, Green Peppercorn Sauce

Dessert

Christmas Pudding (GF/V)

Brandy Sauce

Sour Cherry Trifle (V/GFA)

'Proper' Custard, Vanilla & Orange Cream, Sprinkles

Sticky Toffee & Malt Pudding (V)

Rum & Raisin Ice Cream, Beer Butterscotch Sauce

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

Smoked Dorset Red, Dorset Blue Vinny, Old Winchester Cheese, Rosary Goats' Cheese, grapes, chutney, biscuits

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THE WHITE HORSE
PANTRY, CELLAR & KITCHEN

Email manager@whitehorseotterbourne.co.uk or call 01962 712830



Christmas Day Drinks

Join us this Christmas Day for festive drinks with friends and family! Both The White Horse, Otterbourne and The Bugle, Hamble will be open from 12pm-2pm, offering the perfect space to pause for a couple of hours, stepping inside to a warm, fireside atmosphere filled with Christmas cheer.

So gather your loved ones, raise a glass, and make this Christmas Day one to remember.

We can't wait to welcome you and celebrate the season together!

Meet Santa

at The White Horse
23rd December | 10-3pm



Once again Santa will be stopping by The White Horse to bring some Christmas magic to all the good girls and boys. Enjoy brunch or lunch, festive activities at your table as well as making sure your wish list is ready and meet Santa for an additional £7.50 per child which includes a Christmas gift.



Scan to book all
Ideal Collection events



Boxing Day

at The White Horse
and The Bugle

26th December 2025

Boxing Day menu or our lunch/
brunch menu will be available

(£10pp deposit)

2 Courses
£30
3 Courses
£35

Starter

Smoked Ham Hock Croquettes (GF)
Spiced Tomato Chutney, Old Winchester Cheese, Cornichon

Bubble & Squeak (GF/V)
Fried Duck Egg, Hollandaise Sauce, Crispy Onions

Tempura King Prawns (GF)
Harissa Mayonnaise, Spring Onion, Lemon

New Forest Wild Mushrooms on Toast (VG/GF)
Hampshire Watercress Salsa Verde, Toasted Sourdough

Main

Braised Shoulder of Pork (GF)
Potato Terrine, Braised Red Cabbage, Caper & Beurre Noisette Jus

South Coast Fishcake (GF)
Poached Egg, Warm Tartare Sauce, Baby Spinach

Butter-Roasted Cauliflower (V/GF/VGA)
Rarebit Glaze, Tomato Fondue, Crispy Kale, Old Winchester Cheese

Roasts - Roast Topside of Beef or Vegetable & Nut Terrine (VG/N)
Served with Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables and Gravy

Dessert

Sticky Toffee Pudding (V)
Vanilla Ice Cream, Butterscotch Sauce

Apple & Blackberry Crumble (GF/V)
Custard or Ice Cream

Cheese Board (£5 supplement)
Selection of Three English Cheeses, Chutney, Biscuits

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Book at The White Horse

manager@whitehorseotterbourne.co.uk
01962 712830



Book at The Bugle

manager@buglehamble.co.uk
023 8045 3000



New Year's Eve at The White Horse from 6pm

Four Course Dinner £70pp

Live Music & DJ

Book your table online

(£10pp deposit balance due just
before Christmas)

Amuse Bouche

Starter

Pan Roasted Scallops (GF/N)

Butternut Squash Purée,
Toasted Cashew Nuts, Pickled Ginger

Test Valley Venison Carpaccio (GF)

Harissa Dressing, Crispy Capers, Mustard Emulsion, Watercress Chimichurri

Sweet Potato Pakora (GF/VG)

Pickled Fennel, Coconut Curry Sauce, Red Chilli, Coriander

Charcuterie to Share (£5 Supplement) (GFA)

Selection of 'Real Cure' Meats, Chutney, Pickles, Breads, Baked St Ella Goat's Cheese

Main

8oz Beef Sirloin (GF)

Bone Marrow, Thick-Cut Chips, Green Peppercorn Sauce, Stuffed Field Mushroom

Whole Baby Monkfish Tail (GF)

Thai Green Sauce, Pickled Slaw, Grilled Lime, Seaweed Potatoes

Salt-Baked Celeriac (GF/VG)

Black Garlic Purée, Potato Hash, Fennel, Roasted Onion Sauce

Surf & Turf to Share (GF) (£10 Supplement)

Côte de Boeuf, Roasted Scallops, King Prawns, Béarnaise, Green Peppercorn Sauce, Thick-Cut Chips

Dessert

70% Dark Chocolate Delice (V)

Dulce de Leche, Dorset Sea Salt, Lime, Cookie Crumb

Baked Almond Frangipane (V/N)

Vanilla Crème Fraîche, Cardamom Syrup, Orange

Cheese Board

Selection of English Cheeses, Chutney, Crackers, Bread

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Email manager@whitehorseotterbourne.co.uk or call 01962 712830

The White Horse Christmas Opening Times

Christmas Eve (Wednesday) Kitchen 10am-9pm Bar 10am-11pm	Monday 29th December Kitchen 10am-8pm Bar 10am-10pm
Christmas Day (Thursday) Kitchen Closed Bar 12pm-2pm	Tuesday 30th December Kitchen 10am-8pm Bar 10am-10pm
Boxing Day (Friday) Kitchen 12pm-5pm Bar 12pm-6pm	New Year's Eve (Wednesday) Kitchen 10am-9pm Bar 10am-1am
Saturday 27th December Kitchen 10am-8pm Bar 10am-10pm	New Year's Day (Thursday) Kitchen 10am-5pm Bar 10am-6pm
Sunday 28th December Kitchen 10am-8pm Bar 10am-10pm	Friday 2nd January Kitchen 10am-8pm Bar 10am-10pm



Contact The White Horse

For more information please email
manager@whitehorseotterbourne.co.uk

01962 712830

Book Now

Book events or
reserve your table at
idealcollection.co.uk



New Year's Eve

at The Bugle from 6pm
Three Course Dinner £55pp
Live Music 7:30 - 9:30pm
Book your table online.

(£10pp deposit balance due just
before Christmas)

Starter

Pan Roasted Scallops (GF)

Warm Tartare Sauce, Seaweed
Scraps, Lime

Smoked Dorset Red Cheese Soufflé (V)

Crispy Kale

Sticky Glazed Chicken Thighs

Spring Onion, Crispy Shallots, Szechuan Pepper

Spiced Onion Fritter (GF/VG)

Romesco Sauce, Toasted Almonds, Jalapeño

Mains

Mixed Grill

Rump Steak, Gammon, Lamb Chop, Pork Chop, Cumberland Sausage,
Green Peppercorn Sauce, Thick-Cut Chips

Whole Roasted Sole (GF)

Potted Shrimp Butter, Seaweed New Potatoes, Roasted Lemon

'Butter'-Roasted & Glazed Cauliflower (GF/VG)

Potato Hash, Sweet Chilli, Coriander, Chard

Chateaubriand to Share (GF) (£10 Supplement)

Roasted Bone Marrow, Thick-Cut Chips, Béarnaise Sauce, Stuffed Field Mushroom,
Slow-Cooked Tomato

Desserts

Sticky Treacle Pudding (V)

Vanilla Ice Cream, Butterscotch Sauce

Coconut Panna Cotta (GF)

Mango Purée, Amaretti Biscuit

Chocolate Fondue to Share (£5.50 Supplement)

Fresh Fruit, Marshmallows, Biscuit Bits

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HISTORIC WATERSIDE PUB

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The Bugle Christmas Opening Times

Christmas Eve (Wednesday) Kitchen 12pm-9pm Bar 11am-midnight	Monday 29th December Kitchen 12pm-9pm Bar 11am-11pm
Christmas Day (Thursday) Kitchen Closed Bar 12pm-2pm	Tuesday 30th December Kitchen 12pm-9pm Bar 11am-11pm
Boxing Day (Friday) Kitchen 12pm-7pm Bar 12pm-9pm	New Year's Eve (Wednesday) Kitchen 12pm-9pm Bar 11am-1am
Saturday 27th December Kitchen 12pm-9pm Bar 11am-11pm	New Year's Day (Thursday) Kitchen 12pm-5pm Bar 11am-6pm
Sunday 28th December Kitchen 12pm-9pm Bar 11am-11pm	Friday 2nd January Kitchen 12pm-9pm Bar 11am-11pm



THE BUGLE
HISTORIC WATERSIDE PUB

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