

What's On at The Bugle

MON	TUES	WED	THURS	FRI	SAT	SUN
	01	02	03 Locals Night with Live Music	04	05	06
07 Christmas Hamper Cut Off Date	08	09	10 Meet the Brewer Night	11	12	13
14 The Bugle Christmas Quiz	15	16	17	18 Festive Meat Raffle	19	20
21	22 Locals night with canapes, mulled wine & mince pies	23	24	25 Christmas Day Drinks 12 Midday – 2pm	26	27
28	29	30	31 New Years Eve Dinner	01		





THE BUGLE

HISTORIC WATERSIDE PUB

Two Courses £27.50 | Three Courses £35

Starters

Curried Parsnip Velouté (VG/GFA/N)

Onion Bhaji, Coriander, Toasted Almonds

Ham Hock & Parsley Terrine (GFA)

Pickled Shallots, Cornichons, Spiced Chutney, Capers, Chargrilled Bread

Garlic & Herb King Prawns (GF)

Sun-Dried Tomato, Croutons, Preserved Lemon, Harissa

Sweet Potato Falafel (GFA/V)

Spiced Tomato Chutney, Pickled Chilli, Mint Yoghurt, Crispy Onions

Mains

Roasted Turkey Breast (GF)

Chestnut Stuffing, Pigs in Blankets, All the Trimmings

Hampshire Venison Bourguignon (GF)

Braised Red Cabbage, Pomme Purée, Green Herb Dressing

Fillet of ChalkStream® Trout (GF)

Crushed New Potatoes, South Coast Mussels, English Sparkling Wine Sauce

Vegetable & Almond Terrine (VG/N)

Butternut Squash Purée, Toasted Seeds, Hispi Cabbage, Red Wine Sauce

Desserts

Christmas Pudding (GF/V)

Brandy Sauce

Sticky Treacle Pudding (V/GFA/N)

Vanilla Ice Cream, Black Treacle Butterscotch, Walnut

Dark Chocolate Ganache (V)

Rum & Raisin Ice Cream, Orange Caramel

Selection of Local Cheeses (£5 Supplement) (GFA)

Smoked Dorset Red, Dorset Blue Vinny, Old Winchester, Rosary Goat's Cheese served with Grapes, Chutney and 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.

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