

The Bugle Christmas Menu

TWO COURSES £21 (*Lunchtime only*)

THREE COURSES £26

Friday 30th November – Monday 24th December

Starters

Roast parsnip soup with Hoxton's artisan bread (🌱)

Smoked mackerel pâté, gluten-free toasts, pickled red onions (GF)

Ham hock terrine, piccalilli, toasted artisan bread

Pickled beetroot carpaccio, ricotta mousse, watercress salad (V)

Prawn and crab cocktail, avocado, gem lettuce (GF)

Mains

Butter-roasted turkey, bacon-wrapped sausage, sage and chestnut stuffing, traditional trimmings

Confit duck leg, braised red cabbage, fondant potato, parsnip puree, port jus (GF)

Butternut squash risotto, garlic wild mushrooms (🌱, GF)

Fillet of sea bream, cauliflower purée and squid ink risotto (GF)

28-day aged Hampshire 8oz rump steak, Béarnaise sauce, roasted garlic, Alresford watercress, fries (*supplement of £3*)

Desserts

Traditional Christmas pudding, brandy sauce, vanilla ice cream

Ganache chocolate tart, salted caramel ice cream, raspberry coulis (GF)

Vanilla crème brûlée, shortbread biscuit

Ginger and mascarpone cheesecake, caramelised pecans

Hampshire and English cheese selection, Fudge's handmade biscuits, Charlotte Brown's handmade fig and pear chutney (*supplement of £3*)

BOOK NOW 023 8045 3000 | WWW.BUGLEHAMBLE.CO.UK

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