



Maple Roasted Parsnip & Sweet Potato Soup

Shredded iceberg, Marie Rose sauce, smashed avocado, torched lemon, brown bread

Fig and cherry compote, dressed leaves, salad vegetables, toasted sourdough

Pink Himalayan Salt & Mermaid Gin Cured Salmon

Yuzu and lemon aioli, tomato and spring onion salsa, salt baked beetroot

Wild Mushroom Risotto

Balsamic roasted cherry tomatoes, artichoke crisps, plant-based cream (v) (ve) (gf)

* Champagne Sorbet *

Main Course

Roast English Turkey

Goose fat roast potatoes, pigs in blankets, roasted root vegetables and sprouts, cauliflower cheese, tenderstem, pork and cranberry stuffing, rich thyme jus

Duo of Isle of Wight Beef

Roasted sirloin and pulled brisket, IW blue cheese bon bon, bone marrow and red wine jus, beef dripping roast potatoes, Yorkshire pudding, roasted root vegetables and sprouts, roasted cauliflower crumb and watercress

Pan Roasted Seabass Fillet

Thai Yellow seafood sauce, IW crab, prawns, oriental vegetables, basmati rice, tenderstem, tomato salsa

Slow Roasted Lamb Shank

Creamy mashed potato, trio of braised cabbage, redcurrant and rosemary jus

Portobello Mushroom, Red Lentil & Leek Wellington

Marmite roasted potatoes, roast root vegetables and sprouts, roasted cauliflower crumb, Gallybagger cheese sauce with wilted spinach (v)

Desserts

Homemade Christmas Pudding

Our own secret recipe, with lashings of rich brandy sauce

Chocolate Delice

Biscuit base, salted chocolate mousse, chocolate mirror glaze, honeycomb pieces, freeze dried raspberries (v)

Homemade Meringue Nest

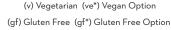
Balsamic strawberries, fresh berries, Chantilly cream, mulled raspberry coulis (v)

Cheeseboard

A selection of cheeses, with artisan crackers, grapes, apple, celery and chutney (v)









THE BUGLE COACHING INN

BAR | ROOMS | FOOD

Festive Menu

2 Course £29 | 3 Course £39

Served 24th November to 23rd December



To Start

Cream of Winter Vegetable Soup With warm crusty bread (v) (ve*) (gf*)

Hand Breaded Brie Wedges

Fresh dressed salad, cranberry sauce dip (v)

Classic Prawn Cocktail

Mixed fresh salad, Marie Rose, lemon, brown bread (gf*)

Festive Bao Bun

Pulled turkey in BBQ sauce, crispy bacon, chillies, spring onions, spicy mayo



Roast Turkey

Roast potatoes, seasonal vegetables, pigs in blankets, stuffing and a rich thyme gravy

Slow Roasted Pork Belly

Wholegrain mustard mash, crackling, Jack Daniels and honey sauce, sautéed green vegetables (gf)

Pan Roasted Cod Fillet

Garlic and rosemary baby potatoes, tenderstem broccoli, crispy capers, lemon butter

8oz Rump Steak

Chips, petit pois, roasted tomato, peppercorn sauce (gf) £4.50 supplement

Roasted Vegetable, Walnut & Almond Tart

Roast potatoes, roasted root vegetables, mulled wine braised red cabbage, vegetable gravy (v) (ve)

Desserts

Homemade Christmas Pudding

Brandy and orange sauce

Baked Gingerbread Cheesecake

Dark chocolate shavings and fresh pouring cream (v)

Apple & Mulled Winter Berry Crumble

Devon custard (v)

Biscoff Blondie

Vanilla ice cream (v)







