

THE BUGLE
COACHING INN

BAR | ROOMS | FOOD

Christmas Day Menu

Adult £89 | Child £49

To Start

Maple Roasted Parsnip & Sweet Potato Soup
With warm sourdough (v) (ve*) (gf*)

Isle of Wight Crab & King Prawn Tail Cocktail
Shredded iceberg, Marie Rose sauce, smashed avocado, torched lemon, brown bread

Chicken Liver Parfait
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)

(v) Vegetarian (ve*) Vegan Option
(gf) Gluten Free (gf*) Gluten Free Option