

Christmas!



PRE-CHRISTMAS PARTY MENU

Served 23rd November – 24th December

All tables must be booked a day in advance to receive 2 for 1

2 Course £29 | 3 Course £39

TO START

Smokey Roasted Tomato Soup VE GF*

Served with warm focaccia and balsamic drizzle

Panko Breaded Brie Wedge V

Served on a bed of crisp salad and finished with a spiced cranberry jus

Chef's Chicken Liver & Pork Pâté GF*

Spiked with ruby port, and served with dressed salad, toasted brioche and a spiced orange and winter fruits chutney

Creamy Garlic Mushrooms VE GF

Fresh button mushrooms, sautéed in dairy free butter and finished with fresh garlic and plant-based cream, served with gluten free bread

MAIN COURSE

Festive Turkey Dinner

Roast turkey breast, cranberry sage and onion stuffing, roast potatoes, pigs in blankets, seasonal vegetables and rich thyme jus

Slow Roasted Pork Belly

Served on a bed of creamed potato, with rich black cherry and tarragon gravy, black pudding bon-bon and seasonal vegetables

Seabass Fillet

Pan roasted seabass fillet, with crushed new potatoes, prawn and prosecco cream sauce and fine green beans

Wild Mushroom, Roasted Chestnut & Thyme Risotto VE GF

Roasted chestnuts and sautéed wild mushrooms mixed through arborio rice with fresh thyme and swirled with plant-based cream

The Bugle Burger GF*

Two 4oz 100% beef patties, in a salad dressed brioche bun, with melted cheese, sweet chilli jam and crispy bacon, served with chips

DESSERTS

Homemade Christmas Pudding

Served with a rich brandy and orange cream sauce

Spiced Pear & Apple Crumble

Served with lashings of Devon custard

Bourbon Whiskey & Date Bread & Butter Pudding

With Isle of Wight vanilla ice cream

Chocolate Orange Cheesecake

A baked New York style cheesecake, infused with Belgian chocolate and spiced orange, served with fresh pouring cream

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CHRISTMAS DAY MENU

£99 per Adult | £49 per Child

STARTERS

French Onion Soup

Slow-cooked caramelised onions in a rich beef broth, topped with toasted French bread and melted Gruyère cheese

Malt Whisky & Pine Cured Salmon GF

Fresh salmon, cured in single malt whisky with pine needles, served with ribbons of smoked salmon, chicory, water cress leaves, fresh horseradish infused creme fraiche and baked beetroot

Chicken, Duck & Apricot Terrine GF*

A rich and rustic terrine of tender duck and chicken with soft apricots, delicately seasoned and served with toasted sourdough, cornichons and a mulled fruit chutney

Goats Cheese Tart V

French goats cheese baked on a puff pastry tart, finished with a herb crust, served with a salad of tomato and olives with balsamic glaze

Or Share For Your Whole Table: The Christmas Sharing Board

Smoked salmon and prawn pâté, brioche bread, warm camembert wheel, spiced chutney, crudites, home pickled vegetables, mixed charcuterie meats and marinated olives

MAIN COURSE

Roast Turkey

Layers of tender turkey, pork and herb stuffing, pigs in blankets, roasted root vegetables, goose fat roast potatoes, cauliflower cheese and tenderstem broccoli, with a rich thyme infused gravy

Roasted Sirloin of Beef

Isle of Wight beef sirloin, spiked with local garlic, Yorkshire pudding, beef dripping roasties, roasted root vegetables, cauliflower cheese and tenderstem broccoli, dressed with a rich port and stilton gravy

Monkfish Tail

Butter roasted monkfish tail filled with a stuffing of sage, cranberry and pinenuts, finished with an orange and thyme dressing, on a bed of sautéed potatoes and Brussel sprouts, roasted chestnuts and sage leaves

Slow Roasted Lamb Shank GF

On a bed of root vegetable mash with green vegetables and a rich lamb sauce, finished with fresh rosemary

Sweet Potato & Lentil Loaf VE GF*

Sweet potato, mushrooms, lentils, celery and kale, bound together and dressed with maple syrup, served with vegetable gravy, herb infused roast potatoes, Brussel sprouts and cider braised red cabbage

DESSERTS

Homemade Christmas Pudding

Our classic pudding, dressed with caramelised orange peel and a rich brandy sauce

Dark Chocolate & Gingerbread Yule Log

Decadent chocolate brownie, layered with gingerbread, with a Belgian chocolate ganache, mini gingerbread men and crystalised ginger

Winter Berry Meringue Roulade GF

Fresh berries, wrapped in a homemade meringue swirled with cream finished with a winter spiced gin and berry jelly

Cheese & Biscuits GF*

A mix of Isle of Wight cheeses, served with artisan biscuits, iced celery curls, fresh grapes, granny smith apple and a rich fruit chutney