



Christmas Party Menu 2018

Today's Amuse Bouche

Starters

Wild Mushroom Soup (*GF)

Truffle - Creme Fraiche - Parmesan Crisp

Ham Hock Terrine (GF)

Soused Daikon Radish - Kholrabi - Red Onion & Madeira Chutney

Rosary Goats Cheese (VGF)

Roasted Tomatoes - Red Peppers - Rocket - Honey mustard dressing

Hot Smoked Salmon

Horseradish - Pickled Cucumber - Fennel - Celeriac

Main Course

Roast Norfolk Black Turkey

All the Festive Traditional Trimmings

Slow Cooked Beef Brisket (GF)

Mulled Red Cabbage - Crispy shallots - Creamy Mash - Shallot Sauce

Stone Bass Fillet (GF)

Spinach - Mussel & Clam Chowder

Spiced Cauliflower Beignet (VGF)

Mung Bean & Aubergine Dahl - Salsa Picante

Desserts

Gluten Free Chocolate Brownie (GF)

Chocolate Sauce - Clotted Cream - Ice Cream

Traditional Christmas Pudding

Brandy & Rum Sauce

Blackcurrant Delice

Sorbet - Blackberry Compote

Cheeseboard

Local Hampshire Cheese Selection

Coffee / Tea

(GF = Gluten Free *GF = Can be Gluten Free VGF = Vegetarian & Gluten free)

We are very good at dealing with allergies as we cook everything here at the Bugle Inn.
Please talk to us if you have any specific dietary requirements.

Book Now

The Bugle Inn christmas menu is only available to parties who have pre-booked & pre-ordered. The Christmas menu is available from 1st - 30th Dec. Please see overleaf for details.

£24.95 for 2 courses £29.95 for 3 courses

(Includes Tea & Coffee)

Rooms - if you wish to book a B&B room for the night of your party, please email: rooms@bugleinntwyford.co.uk

