



The Bugle Inn
Festive December Menu
1st December—24th December

Starters

CORIANDER & STAR ANISE PORK RILLETES

served with cornichons & warm bread

DUCK EGG SALAD WITH GRIDDLED ASPARAGUS & MUSHROOMS

served with tomato concasse & grain mustard vinaigrette

BAKED COD LOIN SERVED WITH AVOCADO PUREE, CHORIZO CRISP

served with olive chorizo salsa

LIGHTLY SPICED PARSNIP SOUP

served with parsnip bhajis

Mains

TRADITIONAL TURKEY WITH ALL THE TRIMMINGS

LANCASHIRE HERB CRUMB LAMP RUMP, CREAMED CAULIFLOWER,

served with Parmentier potatoes, seasonal vegetables, red wine & mint gravy

BAKED SALMON FILLET

served with crushed new potatoes, spring onion, horseradish stack, spinach & hollandaise

PORTOBELLO MUSHROOM KIEV

served with roast potatoes & seasonal veg

Desserts

CHRISTMAS PUDDING WITH BRANDY CRÈME ANGLAISE

RICH CHOCOLATE ROULADE & BERRY SORBET

MELTING GINGER PUDDING CRÈME ANGLAISE

COCONUT PANNA COTTA WITH EXOTIC FRUIT SALAD & PASSION FRUIT SORBET

£16.95 TWO COURSES, £19.95 THREE COURSES

BOOK BEFORE 30TH OCTOBER & RECEIVE COMPLEMENTARY GLASS OF PROSECCO

NON-REFUNDABLE DEPOSIT £10 PP REQUIRED AT TIME OF BOOKING (01489 691082)

ALL PRICES INCLUSIVE OF VAT. WE CANNOT GUARANTEE THE ABSENCE OF NUTS IN ANY OF OUR DISHES. PLEASE NOTE OUR FOOD MAY CONTAIN SMALL BONES AND SEA FOOD SHELL FRAGMENTS. WHILST A DISH MAY NOT CONTAIN A CERTAIN ALLERGEN, DUE TO THE WIDE RANGE OF INGREDIENTS USED IN OUR KITCHEN, FOODS MAY BE AT RISK OF CROSS CONTAMINATION. IF YOU HAVE ANY FOOD ALLERGIES PLEASE LET US KNOW PRIOR TO ORDERING.