



# GUSTO

ITALIAN

# CHRISTMAS



## LUNCH, THREE COURSES

### TO START

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#### MUSHROOM CROSTINI (VG)

served with cherry tomatoes, caramelised red onion and cranberry chutney, and drizzled with Gusto's own 12-year-aged IGP balsamic

#### SMOKED SALMON

with dill mascarpone, capers, and finished with a fresh lemon dressing

#### HOMEMADE CHICKEN PÂTÉ

served with red onion chutney and focaccia croûtes

#### TOMATO SOUP (VG, RG)

homemade tomato and red pepper soup

### MAINS

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#### TURKEY INVOLTINI

hand rolled turkey escalope, served with slow cooked red cabbage and a rich Marsala wine sauce

#### BRAISED FEATHER BLADE OF BEEF (RG)

served with pancetta and creamed celeriac in a red wine sauce

#### ROAST SALMON CAPONATA (RG)

pan roasted salmon, served with traditional Sicilian caponata

#### WINTER VEGETABLE

#### PACCHETTO (VG)

a roast beetroot, aubergine, squash, courgette and red pepper filo parcel, served with sweet, cranberry-infused lentils

#### SERVED WITH...

family-style roast potatoes, sprouts, Chantenay carrots, and French beans (VG, RG)

### DESSERTS

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#### SPICED APPLE CRUMBLE (V)

served warm, and topped with Madagascar vanilla gelato ice cream

#### VEGAN DARK CHOCOLATE & ORANGE TART (VG, N)

with fresh raspberries and raspberry coulis

#### SORBET (VG, RG)

three scoops of sorbet in three fresh flavours, lemon, fruits of the forest and mandarin

#### PANNA COTTA (V, RG)

vanilla panna cotta, served with fruits of the forest compote, and raspberry coulis

N Contains nuts V Vegetarian VG Vegan RG Recipe without gluten

Due to our cooking processes and kitchen set up there is a potential risk of cross-contamination of allergens. This includes any items which are deep fried (highlighted with an \*). Therefore, these may not be suitable for those with severe allergies. Allergen information is available on request. A discretionary 10% service charge will be added to your bill for parties of 6 or more.



# GUSTO

ITALIAN

# CHRISTMAS



## EVENING, THREE COURSES

### TO START

#### MUSHROOM CROSTINI (VG)

served with cherry tomatoes, caramelised red onion and cranberry chutney, and drizzled with Gusto's own 12-year-aged IGP balsamic

#### SMOKED SALMON

with dill mascarpone, capers, and finished with a fresh lemon dressing

#### HOMEMADE CHICKEN PÂTÉ

served with red onion chutney and focaccia croûtes

#### ARTICHOKE TORTELLINI (V)

with confit leeks, sage, tomato, and a sprinkling of crumbled Amaretti biscuits

#### PROSCIUTTO WITH

#### CELERIAC REMOULADE (RG)

celeriac remoulade wrapped in prosciutto, and drizzled in truffle oil

### MAINS

#### TURKEY INVOLTINI

hand rolled turkey escalope, served with slow cooked red cabbage and a rich Marsala wine sauce

#### SMOKED HADDOCK TAGLIATELLE

served with creamed leeks, spinach, and topped with a poached egg

#### WINTER VEGETABLE PACCHETTO (VG)

a roast beetroot, aubergine, squash, courgette and red pepper filo parcel, served with sweet, cranberry-infused lentils

#### BRAISED FEATHER BLADE OF BEEF (RG)

served with pancetta and creamed celeriac in a red wine sauce

#### TOMATO ORZOTTO

& CAULIFLOWER RAREBIT (V)  
cooked supergrain spelt with a warming spiced tomato sauce, crowned with florets of cauliflower rarebit

#### SERVED WITH...

family-style roast potatoes, sprouts, Chantenay carrots, and French beans (VG, RG)

### DESSERTS

#### SPICED APPLE CRUMBLE (V)

served warm, and topped with Madagascan vanilla gelato ice cream

#### VEGAN DARK CHOCOLATE & ORANGE TART (VG, N)

with fresh raspberries and raspberry coulis

#### SORBET (VG, RG)

three scoops of sorbet in three fresh flavours, lemon, fruits of the forest and mandarin

#### PANNA COTTA (V, RG)

vanilla panna cotta, served with fruits of the forest compote, and raspberry coulis

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