



CHRISTMAS



LUNCH, 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

TOMATO SOUP (VG, RG)

homemade tomato and red pepper soup

MAINS

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

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

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.



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

N Contains nuts V Vegetarian VG Vegan RG Recipe without gluten

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