

GUSTO

ITALIAN

NEW YEAR'S EVE PARTY MENU

Select one starter, main dish and dessert
45.00 per person for three courses and entertainment

ON THE TABLE TO SHARE

Selection of Gusto Dough Petals™ with tomato, crispy shallots, and homemade Romesco vegan mayonnaise dip (VG, N), Nocellara olives (VG, RG), and smoked almonds (VG, RG, N)

TO START

SLOW-COOKED MEATBALLS & PARMESAN CRISP

cooked in a lightly spiced tomato sauce with Gran Moravia cheese

SUPERGRAIN SPELT ORZOTTO (VG)

cooked spelt with a light tomato sauce, crowned with roasted artichokes, and zingy sweet and sour marinade of mint, courgette, and peppers

KING PRAWNS & PICKLED FENNEL (RG)

pan fried with tomato, capers, and chilli oil

BEETROOT & GOATS' CHEESE RISOTTO* (V, ASK FOR RG)

with candy striped beetroot crisps, and micro ruby chard leaves

THREE CHEESE GNUDI WITH AGED BALSAMIC & BEETROOT* (V)

goats' cheese, ricotta, and Gran Moravia cheese balls rolled in polenta and lightly fried. Served on pickled beetroot with Gusto's own 12-year-aged IGP balsamic, and red pepper coulis

MAINS

LEMON AND PEPPER TUNA STEAK

seared fresh tuna, served with cherry tomatoes, soya beans, and Nocellara olives. Served with baked rosemary and garlic roast potatoes

LAMB RUMP & SICILIAN CAPONATA* (N)

served with a tomato, celery and aubergine caponata, Romesco sauce, and parsley oil. Served with baked rosemary and garlic roast potatoes

CHICKEN SUPREME WITH MUSHROOM & TARRAGON*

pan-roasted chicken breast, served with a fresh, creamy tarragon sauce, mushrooms, and crispy polenta. Served with French beans with shallots

8oz BLACK ANGUS RIB EYE STEAK

with garlic butter, and skin-on fries*
recommended to be cooked medium...

RAINBOW VEGETABLE PARCEL (V)

roast beetroot, aubergine, squash, courgette, red peppers and goats' cheese filo parcel. Served with tenderstem broccoli, spiced lentils, and baked rosemary and garlic roast potatoes

GUSTO'S VEGAN BURGER (VG, N)

Moving Mountains™ burger with homemade Romesco vegan mayonnaise.

Choose skin-on fries*, or a house salad
... ask for fries* to be dusted with our own Italian-blend seasoning

DESSERTS

ARTISAN ITALIAN CHEESE BOARD (N)

these three exceptional cheeses are all awarded D.O.P status for their high quality and artisanal local production. D.O.P Taleggio, D.O.P Pecorino Romano, D.O.P Gorgonzola served with crackers, fig chutney, apple, celery, walnuts, and Gusto's own 12-year-aged IGP balsamic

HOMEMADE GUSTO TIRAMISU (V)

to our own secret recipe...

SICILIAN LEMON POT

made with Limoncello Di Capri and served with fresh raspberries, and homemade shortbread biscuits

VEGAN CHOCOLATE & ORANGE TART (VG, N)


with fresh raspberries and raspberry coulis

STICKY TOFFEE PUDDING (V)

with real Italian gelato Madagascan vanilla ice cream

N Contains nuts V Vegetarian VG Vegan RG Recipe without gluten (Please ask to see our carbohydrate counted menu)

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

 @gustorestaurants

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