

BOXING DAY

ENJOY THE GUSTO DIFFERENCE

(Dishes subject to change)

Three courses 24.95

Toast with one of our refreshing cocktails

BELLINI 7.25 BLOODY MARY 6.95 APEROL SPRITZ 8.50

TO START

SMOKED SALMON & DILL
MASCARPONE (ASK FOR RG)
served with focaccia croûtes, and a lemon
and caper dressing

HERITAGE TOMATO
BRUSCHETTA (VG, ASK FOR RG)
served with basil and extra virgin olive oil

CHICKEN LIVER PÂTÉ
with caramelised red onion chutney and warm
toasted focaccia bread

TUSCAN RIBOLLITA SOUP (VG)
hearty stew of carrot, tomato, chickpea, onion,
cavolo nero, diced focaccia bread, and a drizzle
of chilli oil

MAINS

BUTTERNUT & SAGE TORTELLINI (V)
in a D.O.P San Marzano tomato sauce, with
honey-glazed winter root vegetables

SLOW-COOKED BEEF FEATHERBLADE (RG)
served with pickled red cabbage, balsamic
onions, and a red wine jus

TURKEY INVOLTINI
turkey breast wrapped in smoked bacon, with pigs
in blankets, braised sprouts, and a sage gravy

MUSHROOM & RED WINE PUDDING (VG)
in a delightful vegan suet crust, served with
spiced cranberry lentils, and gravy

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

PUDDINGS

CLEMENTINE TART (V)
served with a raspberry coulis

WARM CHOCOLATE
BROWNIE (V)
served with salted caramel gelato ice cream,
and dark chocolate sauce

VEGAN BISCOFF CHEESECAKE (VG, N)

SORBET (VG, RG)
choose from lemon, mandarin, and fruits
of the forest

CHRISTMAS PUDDING
served with a brandy-infused Crème Anglaise

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.