

# Centuries of Festive Feasting

ITALIANS HAVE SPENT GENERATIONS PERFECTING  
THE ART OF GOOD TIMES AND GREAT FOOD.  
NO WONDER CHRISTMAS TASTES THIS GOOD.

G U S T O

ITALIAN

# Festive Menu

## 3 Course Evening | £50.00

Subject to change

### TO START

#### SMOKED SALMON & DILL MASCARPONE RG

served with toasted sourdough bread, and a lemon and caper dressing

#### CHICKEN LIVER PÂTÉ

with balsamic onions and toasted sourdough bread

#### MUSHROOM & TOMATO BRUSCHETTA VG

warm mushrooms and cherry tomatoes, drizzled with aged balsamic on toasted sourdough bread

#### SPICED CELERIAC SOUP V RG

croutons, spiced pumpkin seeds and chilli oil

### MAINS

#### TURKEY INVOLTINI

wrapped in smoked bacon, with honey-glazed carrots, sprouts, braised red cabbage, garlic and rosemary roast potatoes and sage gravy

Add on a portion of pigs in blankets

#### SLOW-COOKED BEEF RG

served with potato gratin, parsnip purée, sautéed mushrooms, honey-glazed carrots and red wine jus

Add on a portion of pigs in blankets

#### ROAST FILLET OF SALMON RG N

served with garlic potatoes, romesco sauce, green beans, broccoli, and chilli

3.35

#### VEGAN FLANK STEAK VG N

served with roast potatoes, mushrooms and glazed carrot, greens and rich gravy

#### BUTTERNUT SQUASH RAVIOLI V N

served with toasted almonds, sage butter, mixture of heritage and vine tomatoes

3.35

### ADDITIONAL SIDES

#### SKIN-ON FRIES\* V

with our Italian-blend seasoning  
with truffle oil and Gran Moravia cheese

5.25

#### PIGS IN BLANKETS

coated in honey and parsley

7.50

5.75

#### SEASONAL GREENS VG RG

with tenderstem broccoli

5.00

5.50

#### GARLIC & ROSEMARY ROAST POTATOES VG RG

### DESSERTS

#### CHRISTMAS PUDDING V

served with a brandy-infused Crème Anglaise

#### CHEESEBOARD

pecorino, goats and gorgonzola, served with chutney, crackers, celery and apple

#### SORBET VG RG

trio of lemon, mandarin, and fruits of the forest

#### WARM CHOCOLATE BROWNIE V

served with salted caramel gelato ice cream, and dark chocolate sauce

#### BISCOFF CHEESECAKE VG

light and 'creamy' with a golden biscuit base

#### PISTACHIO TIRAMISU

layers of pistachio cream, mascarpone, and espresso-soaked sponge, finished with crushed pistachios

V Vegetarian VG Vegan NV Contains dairy N Contains nuts RG Recipe without intentional gluten ingredients

RG Recipe without intentional gluten ingredients available on request

Due to our cooking processes and kitchen set up there is a potential risk of cross-contamination of allergens.

This includes our recipes without intentional gluten ingredients for our pizzas bases and 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. 2000kcal is the recommended daily intake for adults, calorie needs vary by individual. A discretionary 12.5% service charge will be added to your bill.

We work closely with suppliers to bring you the best of the season, dishes may vary slightly to reflect this.