

FESTIVE SIGNATURE MENU

Three courses | 75

GAUCHO

STARTERS

ARGENTINE PRAWN COCKTAIL

Prawns with a Latin Marie Rose sauce and sourdough

PUMPKIN, RICOTTA AND SAGE RAVIOLI

Pumpkin purée, walnuts, sage and vegetarian Parmesan

CHEESE AND TRUFFLE EMPANADA

Mozzarella, cheddar, feta and black truffle, rocket salad, pickled red onion & salsa golf

TRUFFLED BURRATA

Cherry tomatoes, truffle balsamic dressing and sweet tomato relish

MAINS

All served with roast potatoes, spinach and roasted mushrooms ()

SEARED SALMON STEAK

Served with a Puttanesca sauce

FILLET 200G

Lean and tender with a delicate flavour with truffle butter

AUBERGINE MILANESE

Superstraccia, piquillo peppers and confit tomato sauce

RIBEYE 300G

Delicately marbled throughout for superb, full-bodied flavour with your choice of peppercorn, chimichurri or béarnaise sauce

TURKEY BALLOTINE

Turkey rolled in bacon, chestnut stuffing, braised red cabbage, truffle crematta, red wine jus

DESSERTS

LEMON MERINGUE TART

Strawberry sauce, strawberries

DULCE DE LECHE CHEESECAKE

Toasted marshmallow, biscuit crumb

GAUCHO STICKY TOFFEE PUDDING

With vanilla ice cream



ALLERGEN & NUTRITIONAL INFORMATION

Scan the QR code to find out more

Vegetarian Vegan

Adults need around 2000kcal a day.
All prices include VAT and a discretionary 13% service charge will be added to your bill.