



## CHRISTMAS DINNER MENU

# GAUCHO

### STARTERS

#### BEEF EMPANADA

Spiced apple chutney

#### CHESTNUT & PARSNIP SOUP Ve: V

Velouté, spiced pear

#### STEAK TARTARE

Sirloin beef, palm heart emulsion, slow cooked duck egg, crackers

#### SHRIMP CEVICHE

Mojo rojo, avocado, arepa bread

### MAINS

All mains are served with seasonal side dishes: three little pigs, carrots and roast potatoes

#### CHURRASCO CHORIZO

SIRLOIN. Spiral cut, marinated in garlic, parsley and olive oil

#### ANCHO

RIBEYE. Delicately marbled throughout for superb, full-bodied flavour

#### TURKEY

Pork and chicken stuffing, red wine and cranberry jus

#### BLACK TRUFFLE STUFFED GNOCCHI V

Kale and chestnut pesto, sautéed porcini mushrooms, cream, parmesan

#### WHOLE GRILLED SEABASS

Early harvest olive oil, herbs, lemon

### DESSERTS

#### CHRISTMAS PUDDING V

Traditional steamed pudding, brandy sauce



#### CHOCOLATE BROWNIE Ve: V

White chocolate ice cream

#### ALLERGEN INFORMATION

Scan the QR code to find out more about allergen details

#### SALTED DULCE DE LECHE

#### CHEESECAKE V

Toasted marshmallow

### CHRISTMAS DRINKS

#### PEAR & CINNAMON SOUR £12.50

Bulleit bourbon, pear liqueur, apple Dom Benedictine, lemon juice

#### MULLED & SPICY £10.50

Bacardi Spiced, pomegranate, lemon juice, mulled wine reduction

All prices include VAT and a discretionary 12.5% service charge will be added to your bill. Some dishes may contain nuts, please let us know if you have any allergies or intolerances - we are happy to provide you with any allergen information you need.

Ve: Vegan V: Vegetarian

