

CHRISTMAS DAY MENU

5 courses | 95

GAUCHO



TO BEGIN FOR THE TABLE

FRIED CHRISTMAS EMPANADAS 311kcal

Pumpkin, sage and Provolone cheese served with roast pepper sauce

STARTERS

SALMON AND BEETROOT

GRAVADLAX 336kcal

Dill crème fraiche served with grilled sourdough

CARPACCIO OF BEEF 141kcal

Confit tomatoes, aged Parmesan crisps, rocket

RED ONION TARTE TATIN 595kcal

Balsamic glaze, Superstraccia

MAINS

All served with roast potatoes, Brussels sprouts and roast butternut squash

ROAST BALLOTINE OF TURKEY 402kcal

Pork and chestnut stuffing, braised red cabbage and oxtail jus

BEEF WELLINGTON 623kcal

Mushroom stuffing and red wine jus

GRILLED SEABASS FILLETS 663kcal

Crushed buttered celeriac, black truffle and vermouth cream

SALT-BAKED CELERIAC

ROSSINI 276kcal

Sautéed oyster mushrooms, truffle cream

DESSERTS

DULCE DE LECHE YULE LOG 696kcal

Raspberry sorbet

CHEESE

CHEESE PLATTER 719kcal

Selection of British cheeses, pear chutney, crackers

CHRISTMAS PUDDING 693kcal

Brandy sauce



ALLERGEN INFORMATION

Scan the QR code to find out more about allergen details

 Vegetarian  Vegan

Adults need around 2000 kcal a day.
All prices include VAT and a discretionary 12.5% service charge will be added to your bill.