

FESTIVE SET MENU

Three courses | 55

GAUCHO



STARTERS

LOCH DUARTY

SALMON RILLETTES 415kcal

Sourdough toast, dill, pickled beetroot, red onion

SUPERSTRACCIA SALAD 417kcal

Grated beetroot, pomegranate and fresh herbs served with grilled sourdough

BEEF CARPACCIO 138kcal

Confit cherry tomatoes, Aji Amarillo (Peruvian yellow pepper) crema, crispy wonton strips, Tajin lime and chilli spice mix

MAINS

All mains are served with festive sides and chimichurri sauce

BALLOTINE OF TURKEY 511kcal

Chestnut stuffing, braised red cabbage, black truffle cream and oxtail jus

ANCHO 250G 584kcal

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

GRILLED CELERIAC 263kcal

Braised red cabbage, black truffle crematta

SEABREAM 407kcal

Romesco sauce, pesto, grilled Tenderstem broccoli, lemon zest

£15 supplement to upgrade to Lomo 300g

FESTIVE SIDES

To share for the table

ROAST SPICED

BUTTERNUT SQUASH 214kcal

Sage and roast hazelnut pesto

ROAST POTATOES 180kcal

Beef fat drippings

HAND-CUT CHIPS 287kcal

Koffmann's potatoes, chimichurri salt

DESSERTS

CHESTNUT SEMIFREDDO 750kcal

Candied chestnut, vanilla Chantilly, buckwheat and nuts

CHOCOLATE BROWNIE 328kcal

White chocolate ice cream

BASQUE DULCE DE

LECHE CHEESECAKE 485kcal

Sour cherry compote



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 13% service charge will be added to your bill.