

# FESTIVE SET MENU

Three courses | 45

# 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

#### CHORIZO 200G 411kcal

SIRLOIN. Tender yet succulent with a strip of juicy crackling

#### GRILLED CELERIAC 263kcal

Braised red cabbage, black truffle crematta

#### SEABREAM 407kcal

Romesco sauce, pesto, grilled Tenderstem broccoli, lemon zest

*£15 supplement to upgrade to Ancho 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 12.5% service charge will be added to your bill.