

CHRISTMAS DAY MENU

£95

GAUCHO

AMUSE-BOUCHE

ROASTED CORN VELOUTÉ

Sourdough croutons

STARTERS

CINNAMON CURED SALMON

Avocado, pickled chilli, bergamot lemon

CHICKEN LIVER PATE

Toasted brioche, spiced pears

CHRISTMAS EMPANADA

Pumpkin, provolone, truffle

MAINS

All mains are served with roasted potatoes and seasonal festive vegetables

CHIMICHURRI BUTTER

ROASTED TURKEY

Pincho criollo stuffing, Malbec and cranberry jus

BEEF WELLINGTON

Beef fillet, mushroom stuffing, baked in puff pastry

CHORIZO STEAK | 300G

Truffle butter

DESSERTS

DULCE DE LECHE YULE LOG

Chocolate sponge, dulce de leche cream, raspberry sorbet

CHRISTMAS PUDDING

Brandy butter

CHEESE

CHEESE SELECTION

Selection of three British cheeses, farmhouse chutney, crackers

Please be advised that all our food is prepared in an environment where allergens are present. We will take every reasonable precaution when preparing your food, but there is the risk of potential cross contamination of allergens. The allergen information identifies the known prescribed allergens within our dishes including if a dish 'may contain' an allergen. Please let us know if you have any allergies or intolerances including those additional to the core 14. The term 'May Contain' is used to highlight where an allergen is not in a recipe or intentionally in a dish, but where the manufacturer of an ingredient believes that cross-contamination may still be at risk. Adults need around 2000 kcal a day. All prices include VAT and a discretionary 12.5% service charge will be added to your bill.

 Vegetarian  Vegan



ALLERGEN INFORMATION

Scan the QR code to find out more about allergen details