

# 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

### CHRISTMAS PUDDING 693kcal

Brandy sauce

## CHEESE

### CHEESE PLATTER 719kcal

Selection of British cheeses, pear chutney, crackers



### 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.