



GAUCHO

Christmas
at Gaucho

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The Gaucho Festive Season

No one celebrates Christmas quite like Gaucho. With 20 restaurants nationwide and a variety of festive events for everyone to enjoy, we are here to help you get into the holiday spirit. Whether you are looking to make a reservation for 2 people in our main restaurant, book a private dining room for a special occasion or celebrate at your work Christmas party, you can do it here at Gaucho, as we have stunning restaurants, UK wide and a brilliant events team on hand to plan every detail with you.

Our festive menus cater to all occasions. Taking a quick break from Christmas shopping for lunch, enjoying an evening out with friends, or planning your team Christmas party? We have exciting menus to cater for all occasions across the festive period, and this year, we are making this Christmas unforgettable by hosting our Festive Film Club, Wreath Making Workshops, and Christmas Secret Tango, along with a few surprises such as our Santa's Grotto. For more information on these, visit our website at www.gauchorestaurants.com/events/

Experience a unique and memorable Christmas season at Gaucho.





Group Dining Menus

Our Group festive menus are perfect for dining with friends & family or to help you and your colleagues celebrate the end of the year. Our menus feature a range of festive favourites such as Salmon Rillettes, Ballotine of Turkey with Chestnut Stuffing served with a selection of seasonal sides and Chestnut Semifreddo. Get in touch with us to discuss your enquiry and receive the full suite of menus.

events@gauchorestaurants.com | 020 7925 3900 | gauchorestaurants.com/private-dining

FESTIVE SET MENU

£35 per person | Our three course festive menu featuring seasonal favourites

SHARING MENU

£60 per person | An informal menu with an abundant selection of dishes, designed to share

SIGNATURE MENU

£70 per person | Our three-course menu featuring favourite dishes from our A La Carte menu

FEAST MENU

£80 per person | Our most luxurious menu, offering four courses



FESTIVE SET MENU

Three courses | 35

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STARTERS

LOCH DUARTY

SALMON RILLETES 415kcal

Sourdough toast, dill, pickled beetroot, red onion

SUPERSTRACCIA SALAD V V 417kcal

Grated beetroot, pomegranate and fresh herbs served with grilled sourdough

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

CUADRIL 200G 275kcal

RUMP, the leanest cut with a pure distinctive flavour.

£10 supplement to upgrade to Chorizo 250g

BEEF CARPACCIO 138kcal

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

GRILLED CELERIAC V V 263kcal

Braised red cabbage, black truffle crematta

SEABREAM 407kcal

Romesco sauce, pesto, grilled Tenderstem broccoli, lemon zest

FESTIVE SIDES

To share for the table

ROAST SPICED

BUTTERNUT SQUASH V V 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 V V 328kcal

White chocolate ice cream

BASQUE DULCE DE
LECHE CHEESECAKE V 485kcal

Sour cherry compote



ALLERGEN INFORMATION

Scan the QR code to find out more about allergen details

V Vegetarian V 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.

Drinks Packages

Package 1: £25 per person

Welcome glass of Prosecco

Two glasses of Melodias or two beers

A coffee of your choice

Package 2: £35 per person

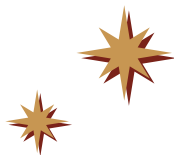
Welcome glass of Chandon

Two glasses of Vina Patricia or two beers

A coffee of your choice



Where to Find Us



Located in a historic Grade II listed building on Pilgrim Street, Gaucho offers guests the opportunity to experience the world's finest steak and premium Argentine wine in a timeless and historic setting.

2-6 Market St, Newcastle

Newcastle Central | 8 minute walk

Monument Metro Station | 2 minute walk

Email: Rebecca.Colvin@gauchorestaurants.com

Phone: 0191 260 3600







We have calculated the carbon footprint of our Argentinian beef and work with our suppliers to implement improved land management processes



All our fish are reviewed against the MCS Good Fish Guide, ensuring we always use fish rated 3 or better



We work closely with our dairy supply to gather sustainability data, including carbon emissions, from farmers on the products we buy



We have a 1 Star Food Made Good award from the Sustainable Restaurant Association and are members of the Zero Carbon Forum



Our drinks from Glass Half Full all carry sustainability credentials, ranging from carbon negative rum to B Corp-certified and refillable vodka



Our teas are from the UK's first fully solar powered factory and are sourced from Rainforest Alliance Certified farms



We calculate the carbon footprint of our sites every year and set targets aligned with Science Based Target Initiatives



Our ambitious carbon targets are to be a Net Zero business by 2040 across all three Scopes



We invest in community projects with our charity partners Glass Half Full that have an offsetting potential



We work with our charity partners 'Only A Pavement Away' to offer work to those who struggle to get into employment, such as homeless or prison leavers



As signatories of WRAP's Food Waste Reduction Roadmap, we monitor our food waste and take action to minimise through menu design and chef training



To reduce electricity consumption, we use CAP Energy software to monitor equipment across the estate

VIEW OUR
PROGRESS TO
DATE HERE



Our Sustainability & Impact Pledges



PEOPLE | IMPACT

- At Rare restaurants, we pride ourselves on our plethora of training programmes to equip all new starters and existing team members with the right tools and knowledge to enhance their hospitality careers overall.
- We treat our employees as we would our guests and offer them the magic of 100% hospitality throughout their Rare journey, we see this relationship as a partnership.
- We successfully launched our 'BeYouBeRare' employer branding, with nationwide Engagement tours visiting every restaurant and speaking to every employee.
- We offer industry leading inclusive benefits to all employees and are delighted to have entered the Best Places to Work 2024.
- We have tailored all our engagement, training and people policies around our 6 core values: Success, Passion, Integrity, Impact, Community & Empathy.
- Diversity, Equity and Inclusion remains high on the agenda, our Rare team member Roundtable embeds this into the business.
- We offer over 50 types of Apprenticeship, from entry level right up to Level 7 MBA, they are open to all.
- We work with our key charity partner 'Only A Pavement Away' to offer work to those who struggle to get into employment, such as homeless or prison leavers and collaborate with many charities including The Drinks Trust, Blue Badge, The Prince's Trust, School of Hard Knocks and many more under our core value of Community.



CHRISTMAS DAY MENU

5 courses | 95

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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 fraîche served with grilled sourdough

RED ONION TARTE TATIN   595kcal
Balsamic glaze, Superstraccia

CARPACCIO OF BEEF 141kcal
Confit tomatoes, aged Parmesan crisps, rocket

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

GRILLED SEABASS FILLETS 663kcal
Crushed buttered celeriac, black truffle and vermouth cream

BEEF WELLINGTON 623kcal
Mushroom stuffing and red wine jus

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



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 Vegetarian  Vegan

Adults need around 2000 kcal a day.
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Christmas Day at Gaucho

Not in the mood to cook Christmas lunch this year? Put your feet up whilst we at Gaucho do all the work for you. Join us on Christmas Day this year for five outstanding festive courses including Christmas classics such as Salmon Beetroot Gravadlax with dill crème fraîche to start with traditional Beef Wellington or Roast Turkey Ballotine with braised red cabbage and stuffing as a main course. Our Christmas Day menu will be available in two sittings, one from 12pm and the second sitting from 3pm.

Christmas Day Restaurants

Gaucho Edinburgh: 4a St Andrew Square, Edinburgh, EH2 2BD
0131 278 3410

Please call our reservations team to book your table for Christmas Day today.





New Year's Eve at Gaucho

Ring in the New Year in style at Gaucho. All our restaurants will be open late into the evening whether you're looking for a quick bite to eat before heading off to catch some fireworks or wanting to indulge in some Gaucho decadence for the evening with friends and family. Book now for epic steaks, Latin American feasting, Champagne and perfectly paired Malbecs to help you toast to a new year.

Head to our website or call our reservations team to book | booking.gauchorestaurants.com





Contact our talented events team
now to make your enquiry and get
your Christmas party booked
for 2024

events@gauchorestaurants.com
020 7925 3900

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