

GUSTO

ITALIAN

Platinum Party Set Menu

3 COURSES | 49.50 PER PERSON

On The Table To Share

A selection of tomato and crispy shallot Gusto Dough Petals™ with homemade romesco vegan mayonnaise **VG N**, marinated olives **VG RGA** and warm rosemary & garlic focaccia bread with extra virgin olive oil and balsamic **VG** **799kcal per person**

To Start

GARLIC ROASTED KING PRAWNS

with puttanesca fregula **203kcal**

ITALIAN-STYLE HOUMOUS **V RGA**

with crisp music bread, pumpkin seeds and a drizzle of pesto **581kcal**

BEEF TORTELLINI

slow cooked beef and red wine tortellini on a garlic tomato cream sauce with semi-dried tomatoes **349kcal**

SLOW-COOKED MEATBALLS*

pork and beef meatballs in a rich tomato sauce, with grated Gran Moravia cheese and focaccia **433kcal**

Mains

PAN-FRIED FILLETS OF SEA BASS **RG**

with seasonal greens, chillies, potato gratin and a tomato balsamic dressing **369kcal**

HONEY, LEMON & THYME CHICKEN **N**

pan-roasted marinated chicken breast, charred vegetables, gnocchi and romesco sauce **774kcal**

230G RIB-EYE **RG**

grain-fed rib-eye and skin-on-fries* **1127kcal**
We recommend this is cooked medium

SUNDRIED TOMATO & MOZZARELLA GIRASOLE **V**

a Sardinian ravioli made with spirulina in a basil butter sauce with cherry tomatoes **657kcal**

VEGAN FLANK STEAK **VG N**

Redefine™ plant-based flank steak, caramelised onion purée, garlic roast potatoes, spinach and wild mushrooms finished with chive oil and romesco sauce **759kcal**

Additional Sides

ITALIAN FRIED COURGETTES* **V** **176kcal**

5.75

CREAMY MASH **V RG** **328kcal**

5.25

• upgrade to truffle mash **V RG** **373kcal**

6.00

SKIN-ON FRIES* **V**

5.25

with our Italian seasoning **425kcal**

• upgrade to truffle oil and Gran Moravia cheese **532kcal**

5.75

SEASONAL GREENS **VG RG**

4.55

with tender stem broccoli **92kcal**

GARLIC & SAGE ROAST POTATOES **VG RG** **202kcal**

5.50

ROCKET & GRAN MORAVIA SALAD **V RG** **206kcal**

5.00

INVISIBLE SIDE

2.00

Your donation will enable FareShare, our Charity Partner, to cook and gift ten meals to fight food hunger

Desserts

BISCOFF™ CHEESECAKE **VG**

light and 'creamy' with a golden biscuit base **444kcal**

WARM CHOCOLATE BROWNIE **V**

served with Italian salted caramel gelato and dark chocolate sauce **725kcal**

PISTACHIO CRÈME BRÛLÉE **N V RGA**

served with candied pistachios and handmade shortbread **611kcal**

ITALIAN GELATO **V RG**

choose three scoops from Madagascan vanilla **118kcal**, chocolate **VG** **93kcal**, salted caramel **120kcal**, or strawberries and cream **90kcal**

V Vegetarian **VG** Vegan **N** Contains nuts
RG Recipe without intentional gluten ingredients
RGA Recipe without intentional gluten ingredients available on request

* Due to our cooking processes and kitchen set up there is a potential risk of cross-contamination. This includes our recipes without intentional gluten ingredients for our pizza bases and pastas, and any items which are deep fried. Therefore these may not be suitable for those with severe allergies or strict dietary requirements. Find out more about how we support our charity partner FareShare and how your donations make a difference here: [FareShare.org.uk](https://www.fareshare.org.uk)

A discretionary 12.5% service charge will be added to your bill.