

Centuries of Festive Feasting

ITALIANS HAVE SPENT GENERATIONS PERFECTING
THE ART OF GOOD TIMES AND GREAT FOOD.
NO WONDER CHRISTMAS TASTES THIS GOOD.

G U S T O

ITALIAN

Festive Menu

3 Course Evening | £50.00

Subject to change

TO START

SMOKED SALMON & DILL MASCARPONE

served with toasted sourdough bread, and a lemon and caper dressing

CHICKEN LIVER PÂTÉ

with balsamic onions and toasted sourdough bread

MUSHROOM & TOMATO BRUSCHETTA VG

warm mushrooms and cherry tomatoes, drizzled with aged balsamic on toasted sourdough bread

SPICED CELERIAC SOUP V

croutons, spiced pumpkin seeds and chilli oil

MAINS

TURKEY INVOLTINI

wrapped in smoked bacon, with honey-glazed carrots, sprouts, braised red cabbage, garlic roast potatoes and sage gravy

• add on a portion of pigs in blankets

SLOW-COOKED BEEF

served with potato gratin, parsnip purée, sautéed mushrooms, honey-glazed carrots and red wine jus

• add on a portion of pigs in blankets

ROAST FILLET OF SALMON

served with garlic roast potatoes, homemade almond romesco sauce, green beans, broccoli and chilli

3.25 VEGAN FLANK STEAK VG

served with garlic roast potatoes, mushrooms, glazed carrots, greens and rich gravy

3.25 BUTTERNUT SQUASH RAVIOLI V

served with toasted almonds, sage butter, and a mixture of heritage and vine tomatoes

ADDITIONAL SIDES

SKIN-ON FRIES* VG

with our Italian seasoning

• upgrade to truffle oil and Gran Moravia V

ROAST POTATOES VG

garlic, rosemary and sage potatoes

5.25 PIGS IN BLANKETS

coated in honey and parsley

5.75 SEASONAL GREENS VG

sautéed cavolo nero, kale and spinach with extra virgin olive oil and toasted almonds

7.50

5.50

DESSERTS

CHRISTMAS PUDDING V

served with a brandy-infused Crème Anglaise

CHEESEBOARD

Pecorino, Gorgonzola and goat's cheese, served with chutney, crackers, celery and apple

SORBET VG

trio of lemon or mandarin

WARM CHOCOLATE BROWNIE V

served with salted caramel gelato and dark chocolate sauce

BISCOFF CHEESECAKE VG

light and 'creamy' with a golden biscuit base

PISTACHIO TIRAMISU V

layers of pistachio cream, mascarpone, and espresso-soaked sponge, finished with crushed pistachios

V Vegetarian VG Vegan

Due to our cooking processes and kitchen set up there is a potential risk of cross-contamination of allergens. This includes our recipes without intentional gluten ingredients for our pizzas bases and pastas, and any items which are deep fried (highlighted with an *). Therefore these may not be suitable for those with severe allergies or strict dietary requirements. 2000kcal is the recommended daily intake for adults, calorie needs vary by individual. A discretionary 12.5% service charge will be added to your bill.

We work closely with suppliers to bring you the best of the season, dishes may vary slightly to reflect this.