

# 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

# Christmas Day

5 Courses | £105.00

Subject to change

## ON THE TABLE

GARLIC DOUGH PETALS

## TO START

### SMOKED SALMON & DILL MASCARPONE <sup>(RGA)</sup>

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

### CHICKEN LIVER PÂTÉ

with balsamic onions and toasted sourdough bread

### MUSHROOM & TOMATO BRUSCHETTA <sup>(VG)</sup>

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

### SPICED CELERIAC SOUP <sup>(V) (RGA)</sup>

croutons, spiced pumpkin seeds and chilli oil

## MAINS

### TURKEY INVOLTINI

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

### SLOW-COOKED BEEF <sup>(RG)</sup>

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

### ROAST FILLET OF SALMON <sup>(RG) (N)</sup>

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

### BUTTERNUT SQUASH RAVIOLI <sup>(V) (N)</sup>

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

### VEGAN FLANK STEAK <sup>(VG) (N)</sup>

served with roast potatoes, mushrooms and glazed carrot, greens and rich gravy

## ADDITIONAL SIDES

### SKIN-ON FRIES\* <sup>(V)</sup>

with our Italian-blend seasoning with truffle oil and Gran Moravia cheese

### GARLIC & ROSEMARY ROAST POTATOES <sup>(VG) (RG)</sup>

### SPROUTS WITH PANCETTA

### BRAISED RED CABBAGE

### GLAZED CARROTS

### SEASONAL GREENS <sup>(VG) (RG)</sup>

with tenderstem broccoli

### GLAZED PARSNIPS

### PIGS IN BLANKETS

coated in honey and parsley

## DESSERTS

### CHRISTMAS PUDDING <sup>(V)</sup>

served with a brandy-infused Crème Anglaise

### CHEESEBOARD

pecorino, goats and gorgonzola, served with chutney, crackers, celery and apple

### SORBET <sup>(VG) (RG)</sup>

trio of lemon, mandarin, and fruits of the forest

### WARM CHOCOLATE BROWNIE <sup>(V)</sup>

served with salted caramel gelato ice cream, and dark chocolate sauce

### BISCOFF CHEESECAKE <sup>(VG)</sup>

light and 'creamy' with a golden biscuit base

### PISTACHIO TIRAMISU

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

## COFFEE & TRUFFLES

Rich chocolate truffles served with your choice of coffee

<sup>(V)</sup> Vegetarian <sup>(VG)</sup> Vegan <sup>(NV)</sup> Contains dairy <sup>(N)</sup> Contains nuts <sup>(RG)</sup> Recipe without intentional gluten ingredients

<sup>(RGA)</sup> 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 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.