

GUSTO
ITALIAN



Il Dolce Natale

CELEBRATE THE SEASON WITH US

Festive Menu

2 Courses for £40 | 3 Courses for £45

TO START

PROSCIUTTO & MOZZARELLA

pomegranate salad

MINISTRONE SOUP ^{VG}

chickpeas, San Marzano tomato, chive oil

CAPONATA ^V

glazed goat's cheese, roasted pine kernels

CRAB & SAFFRON ARANCINI*

lobster mayonnaise

FUNGHI BRUSCHETTA ^{VG}

wild mushrooms, aged balsamic vinegar

MAINS

TURKEY ROAST

buttered seasonal greens, honey-glazed carrots, pigs in blankets, Brussels sprouts & sage gravy

ROAST SALMON FILLET

celeriac purée, Parmentier potatoes, wilted spinach

RISOTTO ORZO ^{VG}

pearl barley risotto, roasted Mediterranean vegetables, San Marzano tomato

FEATHERBLADE STEAK

wild mushroom sauce, honey-roast carrots, crispy cavolo nero*, mashed potato

SEAFOOD LINGUINE

king prawns, hand-picked fresh crab, mussels, white wine, chilli, and parsley butter sauce

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

7.50

5.75

SEASONAL GREENS ^{VG}

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

5.50

5.50

DESSERTS

CHOCOLATE MOUSSE ^V

Amarena cherries, almond flakes

PANETTONE PUDDING ^V

panettone bread & butter pudding, fior di panna gelato

BOMBOLONI ^V

cinnamon sugar, chocolate sauce, sweetened lemon ricotta

CHRISTMAS PUDDING ^V

brandy anglaise

VANILLA PANNA COTTA

honeycomb, mulled wine syrup

^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.