



G U S T O

ITALIAN

## **Centuries of Festive Feasting**

Italians have spent generations perfecting  
the art of good times and great food. No wonder  
Christmas tastes this good.

# Christmas Day

5 Courses £100

## ON THE TABLE

HOMEMADE FOCACCIA <sup>V</sup> & NOCELLARA OLIVES <sup>VG</sup>

## TO START

### DUCK LIVER MOUSSE

chutney, Puglian bread croûtes

### KING PRAWN COCKTAIL

romaine lettuce, bloody mary sauce, lemon oil

### CREAMED CELERIAC SOUP <sup>V</sup>

spiced pumpkin seeds, crispy celeriac\*, chive oil

### PAN-SEARED SCALLOPS

cauliflower purée, crispy Calabrian salami & herb oil

### TOMATO TART <sup>VG</sup>

crispy filo, vine tomatoes, vegan cheese, red onion & balsamic chutney

## MAINS

### TURKEY ROAST

Parmentier potatoes, brussels sprouts, blanched greens, roasted carrots, pigs in blankets and sage gravy

### FILLET OF BEEF

wild mushroom Valpolicella sauce, honey roast carrots, crispy cavolo nero and truffled mash

### PAN-FRIED SEABASS

fennel cream, wilted spinach, chive oil and roasted ratte potatoes

### LOBSTER LINGUINI

half lobster in shell baked with garlic butter, lobster bisque, parsley, cherry tomatoes

### AUBERGINE MILANESE <sup>VG</sup>

aioli, tomato fondue, mediterranean vegetables and roasted ratte potatoes

## ADDITIONAL SIDES

#### SKIN-ON FRIES\* <sup>VG</sup>

with our Italian seasoning

• upgrade to truffle oil and Gran Moravia <sup>V</sup>

#### ROAST POTATOES <sup>VG</sup>

garlic, rosemary and sage potatoes

5.25

#### PIGS IN BLANKETS

coated in honey and parsley

7.50

5.75

#### SEASONAL GREENS <sup>VG</sup>

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

5.50

5.50

## DESSERTS

### BAKED PANETTONE ALASKA <sup>V</sup>

rum & raisin gelato

### CRÈME BRÛLÉE <sup>V</sup>

cinnamon shortbread, candied pistachio

### CHOCOLATE & RASPBERRY MARTINI MOUSSE <sup>V</sup>

### CHRISTMAS PUDDING FONDANT <sup>V</sup>

served warm, ginger crumb, rum & raisin gelato

### HOMEMADE NUTELLA TIRAMISU <sup>V</sup>

layers of nutella cream, mascarpone and espresso-soaked sponge

## COFFEE & CANNOLI

Sweet mincemeat cannoli served with your choice of coffee

<sup>V</sup> Vegetarian <sup>VG</sup> 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.