GUSTO

ITALIAN

New Year's Eve

AVAILABLE TO BOOK FROM 7PM

New Year's Eve

5 courses £50

ON THE TABLE

HOMEMADE FOCACCIA [V], NOCELLARA OLIVES [VG] & HOUSE PICKLES [VG]

TO START

DUCK LIVER MOUSSE
red onion chutney, Puglian bread croûtes

ROAST ARTICHOKE [VG]
hazelnut crumb, saffron aioli

GAMBERONI
shell-on prawns, burnt butter, chilli and garlic

CRAB CAESAR
rösti potato, black olive tapenade

BEEF CARPACCIO
pickled walnuts, truffle oil and winter leaves

PRIMI

TRUFFLED LINGUINE [V]
truffle butter, crispy onions

GNOCCHI ARRABBIATA [V]
San Marzano tomato, mozzarella

SECONDI

FILLET OF BEEF
creamed spinach, gratin potato, Valpolicella jus

SEA BASS FILLETS
romesco sauce, samphire salad, buttered new potatoes

CHARRED HISPI CABBAGE [V]
cauliflower purée, curry oil, pistachio, crushed potatoes

CHICKEN SUPREME
roast chicken thigh, herb sausage meat stuffing, mascarpone leeks, crispy gnocchi* and tomato compote

PORK SALTIMBOCCA
Marsala jus, sage pangrattato, Tuscan bean stew

DESSERTS

VANILLA PANNA COTTA
honeycomb, mulled wine syrup

PANETTONE PUDDING [V]
panettone bread & butter pudding, fior di panna gelato

DARK CHOCOLATE MOUSSE [V]
served in a martini glass with raspberry coulis

CRÈME BRÛLÉE [V]
vanilla crème brûlée made fresh every day

HOMEMADE TIRAMISU [V]
an Italian classic! Coffee-soaked sponge, mascarpone and cocoa

[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. 2000kcals is the recommended daily intake for adults, calorie needs vary by individual. A discretionary 10% 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.