

## FESTIVE SET MENU

Three courses | 45

# GAUCHO



### STARTERS

#### GAUCHO-CURED SMOKED SALMON

Rocket, Granny Smith and pickled red onion salad. Served with toasted sourdough

#### CHEESE & TRUFFLE EMPANADA

Mozzarella, cheddar, feta and black truffle, rocket salad, pickled red onion & salsa golf


#### BEETROOT AND ORANGE

Fresh herbs, Superstraccia and toasted sourdough

#### CHUNKY MINESTRONE SOUP

Cannellini beans, carrots, courgettes, bulgur wheat in vegetable broth

### MAINS

All served with roast potatoes, spinach and roasted mushrooms (   )

#### TURKEY BALLOTINE

Turkey rolled in bacon, chestnut stuffing, braised red cabbage, truffle crematta, red wine jus

#### PUMPKIN, RICOTTA AND SAGE RAVIOLI

Pumpkin purée, walnuts, sage and vegetarian Parmesan

#### RUMP AND CHIPS

With truffle butter

#### PAN-FRIED HADDOCK

In a brown butter, lemon, parsley and caper sauce with rocket salad & pickled red onion

#### AUBERGINE MILANESE

Superstraccia, piquillo peppers and confit tomato sauce

### DESSERTS

#### LEMON MERINGUE TART

Strawberry sauce, strawberries

#### DULCE DE LECHE CHEESECAKE

Toasted marshmallow, biscuit crumb

#### GAUCHO STICKY TOFFEE PUDDING

With vanilla ice cream



#### ALLERGEN & NUTRITIONAL INFORMATION

Scan the QR code to find out more

 Vegetarian  Vegan

Adults need around 2000kcal a day.  
All prices include VAT and a discretionary 12.5% service charge will be added to your bill.