

FESTIVE SET MENU

Three courses | 35

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.