

NEW YEAR'S EVE 2008
COMPLIMENTARY CHAMPAGNE

*Book before 30th November and receive
1/2 bottle of Champagne per person*

NEW YEAR'S EVE MENU

£55.00 PER PERSON

Caramelised white onion soup
with taleggio cheese croûte **V**

Duck leg confit
with sautéed new potato and pancetta salad

Deep fried king prawns
with wild rocket and chilli relish



Wood fired oven roasted chicken breast
served on a bed of pepperoni and oregano crushed potato

Pan-fried seabass fillet
*with tossed peas, asparagus and baby onions in
a creamy butter sauce*

Hand made butternut and truffle ravioli
coated in saffron beurre blanc and fried rocket **V**

Chargrilled fillets of beef
*with garlic confit, savoy cabbage,
braised baby onions and balsamic juice*



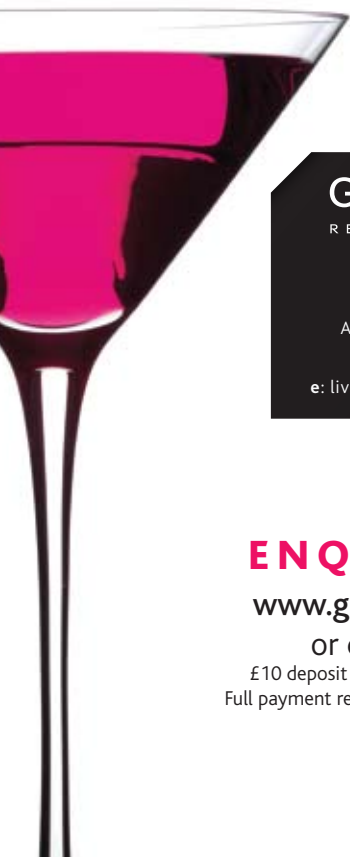
Iced caramel parfait
with crushed raspberry and sugar pistachios

Warm pear tart
with rich chocolate ice cream and roasted hazelnut

Italian cheese board



Coffee



G U S T O
RESTAURANT AND BAR



Edward Pavillion,
Albert Dock, Liverpool, L3 4AF

t: 0151 708 6969

e: liverpool@gustorestaurants.uk.com

ENQUIRE ONLINE

www.gustorestaurants.uk.com

or call: 0151 708 6969

£10 deposit required to confirm Christmas bookings.
Full payment required to confirm New Year's Eve bookings.

**CHRISTMAS &
NEW YEAR'S EVE
2008**



G U S T O
RESTAURANT AND BAR

