

CHRISTMAS LUNCH

£18.50 PER PERSON ^{PEAK*}

£17.50 PER PERSON ^{OFF PEAK*}

Wild mushroom soup with tarragon mascarpone **V**

Oven baked goat's cheese with honey glazed figs and crisp cured ham



Turkey escalope wrapped with cured ham and sage with marinated aubergine

Pan roasted salmon served with parmesan braised fennel and baby leaf spinach

Roasted pumpkin risotto topped with melted gorgonzola and rocket **V**

All main courses are served with rosemary roasted new potatoes, French beans and carrots



Sweet pastry tart filled with caramelised almonds, walnuts, cherries and Christmas spices, served with Amaretto ice-cream

Chocolate torte scented with raspberries and served with white chocolate sauce

Panettone and mascarpone trifle with toasted almonds and warm chocolate sauce



A CHRISTMAS GIFT

The task of organising a Christmas party is never a simple one. As a thank you for your hard work and dedication we'd like to give you a little something back.

Party organiser gift...

Every Christmas party organiser will receive a gift of a meal for 2¹ for introducing parties of 10 or more, dining from the Christmas menu. This gift will only be honoured on bookings made and confirmed^{††} before 31st October 2008. Book early so you don't miss out.

Please ask to speak to the Business Development Manager or any member of staff about making your Christmas reservation. Please see reverse for contact details.

CHRISTMAS DINNER

£24.95 PER PERSON ^{PEAK*}

£22.95 PER PERSON ^{OFF PEAK*}

Wild mushroom soup with roasted field mushrooms, tarragon mascarpone served with a pesto croûte **V**

Oven baked goat's cheese on a puff pastry base with honey glazed figs, crisp cured ham and rocket

Smoked duck breast on winter leaves salad, tossed with pomegranate, grapes, broad beans, beetroot, French beans and a lemon dressing



Turkey escalope wrapped with cured ham and sage, glazed with smoked provola cheese and served with marinated aubergine

Pan roasted salmon served with parmesan braised fennel and baby leaf spinach

Roasted pumpkin and sweet potato risotto topped with melted gorgonzola, rocket and parmesan shavings **V**

Chargrilled sirloin steak with crispy pancetta, braised balsamic onions and red wine sauce

All main courses are served with rosemary roasted new potatoes, French beans and carrots



Sweet pastry tart filled with caramelised almonds, walnuts, cherries and Christmas spices, served with Amaretto ice-cream

Panettone and mascarpone trifle with toasted almonds and warm chocolate sauce



CON AMICI MENU

AVAILABLE

Call or enquire online

www.gustorestaurants.uk.com

A discretionary 10% service charge will be charged to parties of 6 or more. All prices include VAT at the current rate. **v** = suitable for vegetarians, may not be suitable for vegans, cheese may not be made with vegetable rennet. Our dishes may contain nuts or nut traces.

¹Meal for two to the value of £60 including food and beverages. Meal must be redeemed between 1st January 2009 & 7th February 2009, Sunday to Thursday only.

^{††}A deposit is required before a booking can be confirmed.

Christmas menu available throughout December 2008

^{*} Peak times are: 10th - 12th December 2008, 17th - 19th December 2008 and 22nd - 23rd December 2008

TAILOR-MADE CHRISTMAS PARTIES
GUSTO can cater for every type of Christmas party

You can tailor make your evening with a choice of buffet, canapé and drinks packages, or simply enjoy Christmas lunch or dinner in a private area of the restaurant or bar. Ask a member of staff for full details. Early booking recommended.