

EST. 2005

GUSTO

RESTAURANT & BAR

# Christmas Menu

Evening 3 courses 29.95

## STARTERS

### BRESAOLA (NG)

served with celeriac remoulade  
and truffle oil

### CHICKEN AND DUCK TERRINE

red onion and cranberry chutney,  
with foccacia croutes

### MINISTRONE SOUP (VG, NG)

winter vegetables, chickpeas and cannellini beans

### SMOKED SALMON

with capers and dill mascarpone

### CREAMED GARLIC MUSHROOMS (V)

served on a baked polenta cake with rocket

## MAINS

### SLOW COOKED FEATHERBLADE OF BEEF (NG)

in a red wine sauce, roast mushrooms, pancetta,  
and silver skin onions

### HOMEMADE CANNELLONI (V)

with roasted winter vegetables, tomatoes and garlic  
finished with fresh herbs and chilli oil

### TURKEY INVOLTINI

hand rolled turkey escallop with Tuscan ham,  
herb stuffing, braised red cabbage and a red wine  
& chestnut sauce

### ROASTED FILLET OF SMOKED HADDOCK

with creamed leek and spinach tagliatelle,  
and a soft poached egg

### ROASTED CELERIAC STEAK (VG, NG)

coated in nuts & seeds, pickled veg salad,  
and a spiced tomato sauce

Family service roast potatoes with rosemary  
& garlic, carrots, and green beans

## DESSERTS

### SPICED APPLE AND MINCEMEAT CRUMBLE

served with vanilla ice cream

### DARK CHOCOLATE AND HAZELNUT BROWNIE

frangelico anglaise, and a dusting of honeycomb

### VANILLA PANNA COTTA

with mulled wine poached plums

### CHAMPAGNE SORBET (VG, NG)

FOR MORE INFO, OR TO BOOK, PLEASE EMAIL [YORKBDM@GUSTORESTAURANTS.UK.COM](mailto:YORKBDM@GUSTORESTAURANTS.UK.COM)  
OR CALL THE RESTAURANT 01904 731 667 | [WWW.GUSTORESTAURANTS.UK.COM](http://WWW.GUSTORESTAURANTS.UK.COM)