

GUSTO

ITALIAN

PLATINUM PARTY SET MENU

Select one starter, main dish and dessert

40.95 per person

ON THE TABLE TO SHARE

Selection of Gusto Dough Petals™ with tomato, crispy shallots, and housemade Romesco vegan mayonnaise dip (VG, N), Nocellara olives (VG, RG), and smoked almonds (VG, RG, N)

TO START

MILANESE-STYLE MEATBALLS & PARMESAN CRISP*

cooked in a lightly spiced tomato sauce with Gran Moravia cheese

SUPERGRAIN SPELT ORZOTTO (VG)

cooked spelt with a light tomato sauce, crowned with roasted artichokes, and zingy sweet and sour marinade of mint, courgette, and peppers

PORCINI MUSHROOM RISOTTO (V)

crowned with roasted King Oyster mushrooms

CHEESE GNUDI WITH AGED BALSAMIC & BEETROOT* (V)

goats' cheese, ricotta, and Gran Moravia cheese balls rolled in polenta and lightly fried. Served on pickled beetroot with Gusto's own 12-year-aged IGP balsamic, and red pepper coulis

DRESSED CRAB & CUCUMBER TARTARE

crab mayonnaise, served with crispy focaccia croûtes, and red pepper coulis

MAINS

LEMON AND PEPPER TUNA STEAK

seared fresh tuna, served with cherry tomatoes, soya beans, and Nocellara olives. Served with baked rosemary and garlic roast potatoes

8oz BLACK ANGUS RIB EYE STEAK (RG)

with garlic butter, and skin-on fries

recommended to be cooked medium...

CORN-FED CHICKEN BREAST & FONDANT POTATO (RG)

roasted chicken supreme with pancetta, buttered peas, and sliced baby gem lettuce. Served with french beans and shallots

RAINBOW VEGETABLE PARCEL (V)

roast beetroot, aubergine, squash, courgette, red peppers and goats' cheese filo parcel, with asparagus, and spirals vegetable salad. Served with baked rosemary and garlic roast potatoes

GUSTO'S VEGAN BURGER (VG, N)

Moving Mountains™ burger with Romesco vegan mayonnaise. Choose skin-on fries dusted with our own Italian-blend seasoning, or a house salad

PAN ROAST RUMP OF LAMB (RG)

served on a zingy sweet and tangy marinade of mint, courgette and peppers, with salsa verdi. Served with baked rosemary and garlic roast potatoes

DESSERTS

ARTISAN ITALIAN CHEESE BOARD

these three exceptional cheeses are all awarded D.O.P status for their high quality and artisanal local production. D.O.P Taleggio, D.O.P Pecorino Romano, D.O.P Gorgonzola served with crackers, fig chutney, apple, celery, walnuts, and Gusto's own 12-year-aged IGP balsamic

HOMEMADE GUSTO TIRAMISU (V)

to our own secret recipe...

AMARETTO & ORANGE CHEESECAKE

homemade cheesecake with Disaronno and orange, served with raspberry coulis and crumbled Amaretti biscuits

VEGAN CHOCOLATE & ORANGE TART (VG, N)

with fresh raspberries and raspberry coulis

STICKY TOFFEE PUDDING (V)

with real Italian gelato Madagascan vanilla ice cream

N Contains nuts V Vegetarian VG Vegan RG Recipe without gluten (Please ask to see our carbohydrate counted menu)

Due to our cooking processes and kitchen set up there is a potential risk of cross-contamination of allergens. This includes our gluten free pizza base, gluten free pastas, and any items which are deep fried (highlighted with an *). Therefore these may not be suitable for those with severe allergies. Full allergen information is available on request. A discretionary 10% service charge will be added to your bill for parties of 6 or more.