

GUSTO

ITALIAN

GOLD PARTY SET MENU

Select one starter, main dish and dessert
30.95 per person

TO START

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

KING PRAWNS & PICKLED FENNEL (RG)
pan fried with tomato, capers, and chilli oil

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, RG)
crowned with roasted King Oyster mushrooms

HOMEMADE CHICKEN LIVER PÂTÉ
with red onion and cranberry chutney.
Served with warm focaccia croûtes

MAINS

PAN FRIED FILLET OF SEA BASS
on a bed of creamed spinach. Served with baked rosemary and garlic roast potatoes

8oz BLACK ANGUS RIB EYE STEAK (RG) (ADD 3.50)
with garlic butter, and skin-on fries
recommended to be cooked medium...

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

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

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

DESSERTS

SICILIAN LEMON POT
made with Limoncello Di Capri and served with fresh raspberries, and homemade shortbread biscuits

VEGAN CHOCOLATE & ORANGE TART (VG, N)
with fresh raspberries and raspberry coulis

HOMEMADE GUSTO TIRAMISU (V)
to our own secret recipe...

ITALIAN GELATO ICE CREAM (V, RG) & SORBET (VG, RG)

Gelato: choose three scoops from Madagascan vanilla, chocolate, salted caramel, or strawberries & cream
Sorbet: choose three scoops from lemon or fruits of the forest

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 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.