

GUSTO

ITALIAN

SILVER PARTY SET MENU

Select one starter, main dish and dessert

25.95 per person

TO START

MILANESE-STYLE MEATBALLS
& PARMESAN CRISP*
cooked in a lightly spiced tomato sauce
with Gran Moravia cheese

SUMMER PEA SOUP
& WARM PUGLIAN BREAD
(V PLEASE ASK FOR VG)
silky, homemade soup with crème fraîche

CRISPY LEMON & PEPPER CALAMARI*
lightly fried with lemon mayonnaise

MAINS

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

RIGATONI PRIMAVERA (V)
with carrots, spring greens, pine nuts,
and cream sauce. Served with house salad

SALMON FILLET &
SAFFRON POTATOES (RG)
in a subtle saffron buttered stock with blanched
summer vegetables. Served with spring greens

VEGANO PIZZA (VG, N)
tomato base, courgette, pine nuts, caramelised
red onion, roast peppers, cauliflower rice,
Romesco vegan mayonnaise, and rocket.
Served with house salad

DESSERTS

BOMBOLINI* (V, N)
lightly sweetened dough balls with Chantilly
cream. Choose caramelised Biscoff dip
or chocolate sauce

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

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

ITALIAN SORBET (VG, RG)
choose 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 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.