

GUSTO

ITALIAN

PLATINUM PARTY SET MENU

Select one starter, main dish and dessert

£30 per person

TO START

CELERIAC SOUP WITH MINI TRUFFLED PASTA PILLOWS (ASK FOR V)
silky, homemade soup with truffled cheese-stuffed agnolotti ravioli

MILANESE SAFFRON RISOTTO (V, NG)
crowned with artichokes, tenderstem broccoli, and roasted red pepper

KING PRAWNS (NG)
pan fried, with pickled fennel, tomato, caper and chilli oil

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

MAINS

PAN FRIED FILLETS OF SEA BASS (NG)
served on a bed of creamed spinach.
Served with garlic and rosemary potatoes

8oz CASTERBRIDGE ESTATE, WEST COUNTRY RIB EYE STEAK (NG)
Supplement £3.50
with garlic butter, rocket and Gran Moravia, sun-dried tomatoes, and skin-on fries
recommended to be cooked medium...

PAN ROAST RUMP OF LAMB (NG)
with truffled cannellini beans, lightly fried polenta, and red wine jus.
Served with garlic and rosemary potatoes

OVEN ROASTED CAULIFLOWER STEAK (VG, NG)
topped with almonds and seeds, tomato coulis, and a salad of pickled vegetables.
Served with garlic and rosemary potatoes

DESSERTS

VANILLA RICE PUDDING (V, NG)
with plum compote, and honeycomb pieces

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

THREE SCOOP ICE CREAM & GINGERBREAD CRUMB-DUSTING (V)
choose from vanilla, chocolate, salted caramel or Eton mess

V Vegetarian VG Vegan NG Recipe without gluten (Please ask to see our carbohydrate counted menu)

Due to our cooking processes and kitchen set-up we can't guarantee the complete absence of gluten.

Allergen information is available on request. A discretionary 10% service charge will be added to your bill for parties of 6 or more.

WINES BY THE GLASS

WHITE WINE

	175ml	250ml	Bottle
BIANCO VENETO, GUSTO <i>Veneto, Italy</i> Light Crisp, green apple and citrus	£5.50	£7.50	£19.95
TREBBIANO D'ABRUZZO, 'LA BELLA ADDORMENTATA' GRAN SASSO <i>Abruzzo, Italy</i> Dry Fresh, floral with citrus fruit	£5.90	£8.20	£23.00
SOAVE, ALPHA ZETA <i>Veneto, Italy</i> Full Apple, pear and almond blossom	£6.00	£8.25	£24.00
PINOT GRIGIO, CA DI ALTE <i>Veneto, Italy</i> Light Delicate, lemon blossom and biscuit	£6.30	£8.80	£25.00
FIANO GRECO BIANCO, A MANO <i>Puglia, Italy</i> Aromatic Perfumed, ripe and stone fruit	£7.30	£10.20	£29.00
SAUVIGNON BLANC, TINPOT HUT <i>Marlborough, New Zealand</i> Aromatic Gooseberry, lemongrass and passion fruit	£7.50	£10.50	£30.00

ROSÉ WINE

	175ml	250ml	Bottle
PINOT GRIGIO, PIETRA ANTICA <i>Veneto, Italy</i> Light Fresh, red berries and apple	£5.75	£7.75	£22.50
ROSATO, A MANO <i>Puglia, Italy</i> Fruity Ripe strawberry, rose and cherry	£6.80	£9.50	£27.00

RED WINE

	175ml	250ml	Bottle
ROSSO VENETO, GUSTO <i>Veneto, Italy</i> Light Juicy, red cherry and strawberry	£5.50	£7.50	£19.95
MONTEPULCIANO D'ABRUZZO, IL FAGGIO <i>Abruzzo, Italy</i> Fruity Blackberry, plum and mocha	£5.90	£8.20	£23.00
MERLOT, CA DI ALTE <i>Veneto, Italy</i> Fruity Red berries, plums, and smooth	£6.30	£8.80	£25.00
CHIANTI, MEDICEO <i>Chianti, Italy</i> Spicy Red cherry, earthy and structured	£6.75	£9.25	£27.00
AGLIANICO, VESEVO <i>Campania, Italy</i> Full Intense, blackcurrants and vanilla	£7.30	£10.20	£29.00
MALBEC, VIÑAS DE BARRANCAS <i>Mendoza, Argentina</i> Spicy Dark fruits, coffee and chocolate	£7.50	£10.50	£30.00

125ml measures available. Please ask our team. Wine bottles served are 750ml unless otherwise stated.