

Christmas Sharing

CHRISTMAS SHARING

£58.00

A sumptuous yet informal menu that brings you an abundant selection of delicious dishes, perfect for casually sharing with your friends and colleagues in relaxed Argentine style

STARTERS

A SELECTION OF CURED MEATS

Cannon & Cannon meats, caperberries, cornichons and parmesan wafers

WEDGE SALAD

Charred iceberg, red and yellow chicory with a stilton cheese dressing*

EMPANADA SAMPLER

Beef and red pepper
Sweetcorn, provolone and chive

SAUSAGE SAMPLER

Pork and apple
Chicken and tarragon

MAINS

A selection of our Signature Argentine cuts

CHORIZO 100g

Sirloin

ANCHO 100g

Rib-eye

CUADRIL 100g

Rump

Served with chips, maple and chestnut stuffing, pigs in blankets, brussel sprouts with bacon and wilted spinach.
Red wine and cranberry jus

*Contains mixed nuts

DESSERTS

COCONUT AND BANANA BREAD PUDDING

Whipped cream

CHOCOLATE AND CRANBERRY BROWNIE

Pecans

All prices include VAT and a discretionary 12.5% service charge will be added to your bill. Some dishes may contain nuts, please let us know if you have any allergies or intolerances - we are happy to provide you with any allergen information you need.

Christmas Signature

CHRISTMAS SIGNATURE

£68.00

This menu allows you to individually select your choice of signature Gaucho dishes and to create a bespoke experience that suits your guests and the occasion perfectly

STARTERS

EMPANADAS

Beef and red pepper
Sun dried tomato and mozzarella

SPICED CORN SOUP

Roasted sweetcorn, crème fraîche
aji molido, coriander cress and seared
blood pudding

CHORIZO SAUSAGE

Chipotle bacon jam, coriander cress

WEDGE SALAD

Charred iceberg, red and yellow
chicory with a stilton cheese dressing*

PRAWN TOSTADA

Shredded iceberg lettuce and
Marie rose sauce

MAINS

BIFE DE ANCHO 300g

Rib-eye served with chimichurri

BIFE DE CHORIZO 300g

Sirloin served with chimichurri

LOMO MEDALLIONS 225g

Fillet served with Béarnaise sauce

SWEET POTATO RISOTTO

Watercress, coriander cress and
shaved provolone

HALF SALT BAKED CORN FED CHICKEN

Infused with chimichurri butter,
with roasted garlic and grilled lemon

GRILLED SWORDFISH STEAK

Crushed smoked chickpeas and red
onion

Served with chips, maple and
chestnut stuffing, pigs in blankets,
brussel sprouts with bacon,
wilted spinach

DESSERTS

DULCE DE LECHE CHEESECAKE

Hot salted dulce de leche and
toasted marshmallow

ARGENTINE RICE PUDDING

Cinnamon and raisins

COCONUT AND BANANA BREAD PUDDING

Banana split ice cream

CHOCOLATE AND CRANBERRY BROWNIE

Pecans

SELECTION OF CHEESE

A selection of three artisanal
cheeses. Served with apple cider
sage chutney and oat cakes

*Contains mixed nuts

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Christmas Cocktails

CHRISTMAS COCKTAILS



POMEGRANATE FIZZ

Pomegranate juice shaken with rosemary syrup topped off with Chandon Argentinian sparkling wine
£10.50

MINCE PIE MANHATTAN

Raisins, sultanas, apple and festive spices shaken with Jim Beam Double Oak bourbon and sweet vermouth
£10.50

GINGERBREAD SOUR

Naked Grouse whisky, gingerbread syrup and fresh lemon juice shaken with egg white and Angostura bitters
£9.95

MERRY MARTINI

Courvoisier, Fair coffee liqueur shaken with cooled espresso and sugar
£10.50

MAPLE & PECAN OLD FASHIONED

Jim Beam Double Oak bourbon stirred over ice with maple syrup and chocolate bitters
£10.50

SLOE NEGRONI

Sipsmiths Sloe gin stirred over ice with Campari, Tanqueray gin and sweet vermouth served with a clove studded blood orange
£9.95

*Contains mixed nuts

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