

FESTIVE CLASSIC

£37.50

Select with your waiter

GAUCHO

STARTERS

SEABASS CEVICHE

Leche de tigre, papaya, watermelon, red onion, coriander

LAMB EMPANADA

Braised lamb, apricot, red onion, spiced apple chutney

BEEF CARPACCIO

Smoked, salt cured in juniper, mustard seeds, bay leaf, umami chimichurri

CHESTNUT AND PARSNIP SOUP

Velouté, spiced pear

MAINS

Served with a selection of seasonal sides and sauces

TURKEY

Pork and chicken stuffing, gravy

HAKE

Chanterelle mushrooms, butter sauce

CUADRIL 250g

RUMP. The leanest cut with a pure, distinctive flavour, served with chimichurri

NUT ROAST PIE

Mushrooms, leeks, mixed nuts, shortcrust pastry, cranberry sauce

ANCHO 200g

RIBEYE. Delicately marbled throughout for superb, full-bodied flavour, served with chimichurri

DESSERTS

CHRISTMAS PUDDING

Traditional steamed pudding, brandy sauce

STICKY TOFFEE PUDDING

Date sponge, salted dulce de leche sauce, clotted cream

DULCE DE LECHE FLAN

Coconut crumble

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.

 Contains nuts

 Contains dairy

 Vegan

 Vegetarian

 Gluten-free

FESTIVE SHARING

£50.00

An informal menu with an abundant selection of dishes. Designed to share with the whole table

GAUCHO

SHARING STARTERS FOR THE TABLE

BURRATA

Tomato salad infused with winter truffle, aged balsamic, toasted sourdough

BEEF CARPACCIO

Smoked, salt cured in juniper, mustard seeds and bay leaf, umami chimichurri

EMPANADAS

A mix of our signature flavours served with fresh tomato salsa

MAINS

Served with a selection of seasonal sides and sauces

TIRA DE ANCHO 100g

RIBEYE. Spiral cut, slow grilled with chimichurri

CHORIZO 100g

SIRLOIN. Tender yet succulent with a strip of juicy crackling

CUADRIL 100g

RUMP. The leanest cut with a pure, distinctive flavour

DESSERTS

DULCE DE LECHE FLAN

Coconut crumble

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FESTIVE SIGNATURE

£60.00

Select with your waiter

GAUCHO

STARTERS

BURRATA

Tomato salad infused with winter truffle, aged balsamic, toasted sourdough

YELLOWFIN TIRADITO

Burnt lime dressing, pickled chillis, smoked chipotle barbecue sauce, toasted sesame seeds, nori

BEEF EMPANADAS

Red pepper, raisin, Spanish onions, cumin served with fresh tomato salsa

CHESTNUT AND PARSNIP SOUP

Velouté, spiced pear

MAINS

Served with a selection of seasonal sides and sauces

TURKEY

Pork and chicken stuffing, gravy

LEMON SOLE

Half lemon sole, garum, lime, sumac and juniper

ANCHO 300g

RIBEYE. Delicately marbled throughout for superb, full-bodied flavour

LOMO 225g

FILLET. Lean and tender with a delicate flavour

WINTER MUSHROOM AND TRUFFLE RISOTTO

Mushrooms, black truffle, vegan cream

DESSERTS

CHRISTMAS PUDDING

Traditional steamed pudding, brandy sauce

STICKY TOFFEE PUDDING

Warm, classic date sponge with a salted dulce de leche sauce, served with clotted cream

SALTED DULCE DE LECHE CHEESECAKE

Toasted marshmallow

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