



GAUCHOS

— STEAKHOUSE —

S E A S O N A L

Festive

M E N U

2 0 2 6





STARTERS

Gambas pil-pil

Prawns, garlic, chilli, olive oil.

Gluten free on request.



Grilled provoleta cheese

Cranberry, sundried tomato, oregano.

Gluten free on request.



Chorizo criollo

Grilled sausage, fig and onion chutney.



Spiced parsnip soup

Crispy croutons.



MAINS

Butter roasted turkey breast

*Pork stuffing, pigs in blankets,
seasonal vegetables, roast potatoes,
turkey gravy.*



Roast fillet of salmon

*Creamy dill sauce, mashed potato,
asparagus.*



Christmas nut roast

Vegan gravy.





FROM THE GRILL

Fillet steak 8oz
Ribeye steak 10oz
Chateaubriand to share 20oz

*All served with hand cut chips,
roast vegetables and pepper sauce.*

DESSERTS

Biscoff cheesecake



Pistachio and white chocolate panna cotta



Mulled wine poached pear
Creamy custard, oat crumble.



Christmas pudding
Brandy sauce.

TWO COURSE £47 | THREE COURSE £52

SOME DISHES MAY CONTAIN NUTS OR NUT DERIVATIVES.

Please let us know if you have any allergies or intolerances - we are happy to provide you with any allergen information. Should you require a Gluten free dish please speak to one of the team. Mayonnaise on this menu is a dairy free product.



GLUTEN FREE



DAIRY FREE



VEGETARIAN



VEGAN

GAUCHOS TERMS & CONDITIONS

- ❄️ All reservations are subject to availability. A non-refundable and non-transferable deposit is required at the time of booking for all parties. The Christmas seasonal deposit is £25 per person.
 - ❄️ Provisional bookings will be held for 5 days from the enquiry date and will be released without prior notice unless the deposit has been received.
 - ❄️ Final payment will be based on the number of guests for whom the deposit has been paid. No refunds will be issued for guests who cancel or fail to attend.
 - ❄️ Seating arrangements are at Gauchos' discretion; however, every effort will be made to accommodate requested preferences.
 - ❄️ A food pre-order is required for all guests and must be submitted one week prior to the event. Final guest numbers and any dietary requirements or allergies must be confirmed in writing 5 working days before the event.
 - ❄️ In accordance with our liquor licence, Gauchos reserves the right to refuse the sale or service of alcohol.
 - ❄️ Gauchos reserves the right to refuse entry or take appropriate action if deemed necessary on the day of the event. The organiser is responsible for the conduct of all members of their party.
 - ❄️ Every effort is made to check the ingredients used in our dishes with our suppliers. However, gluten, nuts, dairy, and other allergens are widely used throughout our kitchen, and we cannot guarantee that any dish is free from allergens or cross-contamination. Please inform us of any allergies or dietary requirements at the time of booking and confirm them again no later than 5 working days before your event.
 - ❄️ The organiser accepts responsibility for any damage caused to the restaurant or its property during the event. The cost of repairs or replacement will be charged accordingly.
 - ❄️ A 10% discretionary service charge will be added to the final bill for parties of 8 or more guests.
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