

Christmas Day

Available from 12.00 to 16.00

STARTERS

ROAST ONION AND CHESTNUT SOUP

Sauteed mushrooms, Oloroso, chive crème fraîche

DUCK LIVER PATE BRULÉE

Crispy confit duck, Toasted brioche, redcurrant jam

RED TUNA CEVICHE

Crushed avocado, red chilli, spring onion, mango, tigers milk

PRAWN AND LOBSTER ARNOLD BENNETT *

Parmesan herbed gratin, bechamel, rocket and dill pesto

MAINS

TURKEY WELLINGTON *

Breast of turkey, wrapped in smoked bacon with a sage and onion sausage meat, cranberry gel and pea purée

SALT BAKED CELERIAC *

Wilted spinach, kale crisps, roast garlic and Truffled goats cheese, butternut squash tartlet

STUFFED AND BAKED SEABASS *

Pinenut, basil, anchovy, rocket. Chilli, tomato and garlic sauce

From the Grill:

A choice of:

ARGENTINIAN FILLET OR RIBEYE *

or

CHATEAUBRIAND FOR TWO TO SHARE *

Served with roasted onion purée, pickled red onions, confit garlic butter

All mains served with buttered seasonal vegetables, roast potatoes, braised and spiced red cabbage and sprouts with chestnuts, cauliflower cheese

PRE-DESSERT COCONUT, PINEAPPLE, ALMOND AND MINT

DESSERTS

LEMON MERINGUE

French and Italian meringue, blackberry puree, peanut brittle

CHOCOLATE ORANGE

Cheesecake, salted orange caramel, brownie, poached orange

CHRISTMAS PUDDING

Brandy crème anglaise

CHRISTMAS PUDDING SUNDAE

Maple and walnut ice-cream, homemade pudding, cherry compote, brandy jellies

CHEESEBOARD *

Three cheeses, anise tomato chutney, toasts, quince, candied walnuts

£75 per person

Dietary requirements can be accommodated. £35 non refundable deposit per person payable on booking or no later than 5 days after booking. Provisional bookings will be cancelled after 5 days. Full pre-order required. See full terms and conditions on our website www.gauchos.gi For reservations call 20059700 or email reservations@gauchos.gi A 10% service charge will be added to all parties of 8 and above.

 GLUTEN FREE  * CAN BE GLUTEN FREE  DAIRY FREE  * CAN BE DAIRY FREE

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.

Terms & Conditions

1. All reservations are subject to availability. For parties of 5 or more we require a non-refundable and non-transferable deposit at the time of booking as follows: Christmas parties £25 per person and Christmas day £35 per person. Provisional bookings will be held for 5 days from the enquiry date and released without prior notification unless a deposit has been paid.
2. Final payment will be based on the number of guests for which the deposit has been paid. No monies paid will be refunded for guests who do not attend or cancel.
3. Seating arrangements will be at Gauchos discretion however every effort will be made to accommodate your requests.
4. For all guests a pre-order for food choices will be required one week prior to the event. Final numbers for catering and special dietary requirements must be confirmed in writing 3 working days prior to the event.
5. In order to comply with our liquor license we reserve the right to refuse to serve alcohol to person or persons unable to provide proof of age.
6. Gauchos reserves the right to refuse entry or take corrective actions should it be deemed necessary on the day of the event. The responsibility for the party and their conduct will rest with the organiser of that party.
7. Every effort will be made to check the ingredients of dishes with our suppliers. We cannot guarantee that our dishes do not contain nuts or nut derivatives. At the time of booking please advise us of any dietary requests or allergies.
8. Should any damage occur to the restaurant and property during the event then a charge will be imposed to cover the cost of the damage.
9. A 10% service charge will be added for parties of 8 or more.

New Years Eve

Full a la carte menu available from 18:30 -23:00.
Please refer to our website for details.