



*Christmas at*  
**GAUCHO'S**  
STEAKHOUSE

*2023*

# Seasonal Menu

## STARTERS

CHOICE OF EITHER

### ROAST ONION & CHESTNUT SOUP 🌱 • 🌿

Almond rocket pesto, house focaccia 🌱 •

### CHICKEN LIVER & VERMOUTH PATÉ 🌱 • 🌿 • 🍷

Tomato anise chutney, sourdough toasts 🌱 •

### HOME SMOKED CHORIZO CRIOLLO 🌱 •

Gauchos sauce, caramelised onion chutney 🌱 •

### PRAWN COCKTAIL 🌱 •

Iceberg, cucumber, house seafood sauce 🌱 •

### GRILLED PROVOLETA CHEESE 🌱 •

Spring onion, cranberry, Sage 🌱 •

## MAINS

CHOICE OF EITHER

### TURKEY 🌱 • 🌿

Smoked breast, Parsnip puree, Bacon chipolata, roast potatoes, seasonal vegetables, gravy

### GRILLED SEA BASS FILLET 🌱 • 🌿

Fish stew, clams, mussels, chickpea, spinach

### BETROOT RISOTTO 🌱 •

Feta, rosemary and caramelised walnuts

### RIBEYE STEAK 🌱 • 🌿

10oz/280g 30 day dry aged centre cut steak

### CHATEAUBRIAND FOR TWO TO SHARE 🌱 • 🌿

18oz/ 500g fillet steak, seared on the grill and served on a hot lava stone seasoned with garlic and rosemary


### ARGENTINIAN FILLET (£5.00 SUPPLEMENT) 🌱 • 🌿

10oz/280g prime cut loin, lean and tender

**Steaks served with Hand-cut chips, seasonal vegetables, pepper sauce**

## DESSERTS

### TOFFEE APPLE CRUMBLE

Vanilla icecream 

### WHITE CHOCOLATE CHEESECAKE

Raspberry sorbet

### CHRISTMAS PUDDING

Brandy Custard

### SELECTION OF ICE-CREAMS

Whipped cream, chocolate, and brandy sauce





### 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.



*Two course £40.00 per person*

*Three course £46.00 per person*

 GLUTEN FREE    • CAN BE GLUTEN FREE    DAIRY FREE    • CAN BE DAIRY FREE

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](http://www.gauchos.gi)

For reservations call **20059700** or email [reservations@gauchos.gi](mailto:reservations@gauchos.gi)

A 10% service charge will be added to all parties of 8 and above.



## *Terms & Conditions*

1. All reservations are subject to availability. 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