

GUSTAVO
TERRACE BAR & KITCHEN

December Menu 2026

2 COURSE
SET MENU

£35

3 COURSE
SET MENU

£38



INCLUDES A COMPLIMENTARY
GLASS OF PROSECCO ON ARRIVAL

STARTERS

CHICKEN, APRICOT & PANCHETTA TERRINE

Grilled apricot, apricot chutney, toasted sourdough & honey balsamic glaze.

WHIPPED GOAT CHEESE

Red wine reduction, beetroot, orange segment.


BBQ DUCK SATAY
Anise-marinated duck breast, carrot, cucumber, sugar snap pickle & satay sauce.


GARLIC CHILLI KING PRAWNS
Chilli and garlic infused white wine sauce, king prawns. Served with toasted sourdough.

MAINS COURSE

ROAST NORFOLK TURKEY WITH ALL TRIMMINGS

Orange & mustard marinated turkey, pigs in blankets, stuffing & seasonal trimmings.

21 DAYS DRY AGED 8OZ SIRLOIN

Served with chunky chips and peppercorn sauce.

(£4 SUPPLEMENT)

SPINACH & PAK CHOI ORZO (VE)

Creamy orzo with spinach, pak choi, fennel & roasted butternut squash.

VENISON LOIN WITH BLACKBERRY JUS

Potato pave, chestnut, savoy cabbage & blackberry jus.


SEA BASS
Wild mushroom duxelles, pea puree, roasted carrot & crayfish sauce.

DESSERTS


CHRISTMAS PUDDING
Brandy glaze & dried fruits.


STRAWBERRY CHAMPAGNE TORTE
Sponge base, strawberry glaze, candy floss & strawberry sauce.


STICKY TOFFEE PUDDING
Toffee sponge topped with warm toffee sauce & vanilla ice cream.


BLOOD ORANGE SORBET
Three scoops of Italian blood orange sorbet.


ABSOLUTELY HAZELNUT
Meringue base, salted hazelnut centre, hazelnut mousse, crispy chocolate & caramelised hazelnut.

Our festive menu has been carefully crafted using the finest seasonal ingredients to bring you a truly special dining experience.

Please inform our team of any allergies or dietary requirements.