

GUSTAVO

TERRACE BAR & KITCHEN

NEW YEAR'S EVE

31 DECEMBER 2026

£70 PER PERSON

Glass of Prosecco on arrival

STARTERS

Scallops

Champagne beurre blanc, bottarga

Goat's Cheese & Fig

Honey-glazed figs, dried fig chutney, endive & chicory

Wild Mushroom Risotto

Confit egg yolk & morel mushroom

BBQ Duck Satay

Anise-marinated duck breast, pickled vegetables & BBQ satay sauce

MAINS

De Brochet à la Lyonnaise

Steamed cod mousse, Nantua sauce, baby vegetables & prawns

Fillet Steak

8oz fillet served pink, hundred-layer potatoes, smoked red pepper emulsion & herb oil

Short Ribs

Spring onion mash, red wine jus, asparagus & garden greens

Butternut Squash, Spinach & Almond Wellington

Green beans & vegetarian red wine jus

DESSERTS

Strawberry & Champagne Torte

Strawberry glaze, candy floss & strawberry sauce

Absolutely Hazelnut

Salted hazelnut centre, meringue, hazelnut mousse & chocolate glaze

No-Bake Chocolate Mousse Cheesecake

Triple Belgian chocolate mousse & chocolate cookie crumble

Blood Orange Sorbet

Three scoops of Italian blood orange sorbet

BOOK YOUR TABLE
gustavoculcheth.co.uk