

CHRISTMAS SIGNATURE

£68.00

This menu allows you to individually select your choice of signature Gaucho dishes and to create a bespoke experience that suits your guests and the occasion perfectly

STARTERS

EMPANADAS

Beef and red pepper
Sun dried tomato and mozzarella

SPICED CORN SOUP

Roasted sweetcorn, crème fraîche
aji molido, coriander cress and seared
blood pudding

CHORIZO SAUSAGE

Chipotle bacon jam, coriander cress

WEDGE SALAD

Charred iceberg, red and yellow
chicory with a stilton cheese dressing*

PRAWN TOSTADA

Shredded iceberg lettuce and
Marie rose sauce

MAINS

BIFE DE ANCHO 300g

Rib-eye served with chimichurri

BIFE DE CHORIZO 300g

Sirloin served with chimichurri

LOMO MEDALLIONS 225g

Fillet served with Béarnaise sauce

SWEET POTATO RISOTTO

Watercress, coriander cress and
shaved provolone

HALF SALT BAKED

CORN FED CHICKEN

Infused with chimichurri butter,
with roasted garlic and grilled lemon

GRILLED SWORDFISH STEAK

Crushed smoked chickpeas and red
onion

Served with chips, maple and
chestnut stuffing, pigs in blankets,
brussel sprouts with bacon,
wilted spinach

DESSERTS

DULCE DE LECHE

CHEESECAKE

Hot salted dulce de leche and
toasted marshmallow

ARGENTINE RICE PUDDING

Cinnamon and raisins

COCONUT AND BANANA BREAD

PUDDING

Banana split ice cream

CHOCOLATE AND CRANBERRY

BROWNIE

Pecans

SELECTION OF CHEESE

A selection of three artisanal
cheeses. Served with apple cider
sage chutney and oat cakes

*Contains mixed nuts

All prices include VAT and a discretionary 12.5% service charge will be added to your bill. Some dishes may contain nuts, please let us know if you have any allergies or intolerances - we are happy to provide you with any allergen information you need.