

# 2013

## NEW YEAR CELEBRATIONS



It wouldn't be New Year without some fizz to add to the fun. So we'll get the party off to a great start with a half bottle of Champagne – with our compliments – for each person dining from the New Year's Eve Menu when the reservation is booked and confirmed before 30th November.

Add fabulous food, live entertainment and a fantastic atmosphere and you have the perfect recipe to see out the old and ring in the new in real Gusto style.



A full deposit is required to secure New Year's Eve bookings.  
For bookings please speak to a member of staff.

## STARTER

### MIXED SEAFOOD PLATE

Comprising of deep fried king scallop, prawn, sardine and salmon, served with pickled cucumber and tomato dressing

### CREAMY CAULIFLOWER SOUP

Served with curried cauliflower florets, broad beans and garlic dough balls

### SLOW ROAST PORK AND FOIE GRAS TERRINE

Served with a fig chutney and balsamic reduction

## MAIN

All served with a panaché of buttered vegetables

### SEARED FILLET OF BEEF

Served with a fondant potato, roasted shallots and crisp pancetta with a mushroom jus

### HONEY AND BALSAMIC ROASTED DUCK BREAST

Served with cocotte potatoes cooked in duck fat, roasted beetroot and a redcurrant jus

### PAN FRIED FILLET OF HAKE WRAPPED IN PARMA HAM

Served with a crab and air dried tomato risotto and buttered baby leeks

### BUTTERNUT SQUASH AND SAGE TORTELLINI

Tossed in a lemon butter with toasted pumpkin seeds and baby asparagus, finished with truffle oil

## DESSERT

### WARM CHOCOLATE BROWNIE

Topped with chocolate ice cream and crushed hazelnuts with a raspberry and frangelico compote

### MORELLO CHERRY AND VANILLA BRÛLÉE

Served with home made chestnut shortbread

### CHEESEBOARD OF GOAT'S CHEESE, TALEGGIO AND GORGONZOLA

Accompanied with a red onion and cranberry marmalade, celery, grapes and biscuits

## FREE LIFT HOME

When it feels like your taxi might never turn up, some of the shine can go off the wee small hours of New Year's Day. So we've solved the problem for you.

Celebrate New Year's Eve at Gusto and leave the worrying to us. Simply speak to a member of staff who will make your reservation and we'll treat you to a complimentary lift home.\*

Everyone dining from the New Year's Eve Menu will enjoy a complimentary half bottle of Champagne when a reservation is made and confirmed before 30th November.

\*Available to those living within a 3 mile radius of the restaurant.